**ORCHARD RENDEZVOUS HOTEL** 



Brewerkz is an award-winning craft brewery, a Made With Passion brand and Singapore's longest-running craft brewery experience.

Our craft beers are 100% brewed right here in Singapore using only the finest quality ingredients.

Our food is a modern European and Asian melting pot. Our identity is flavour, our culture is local — coming together via seasonal and sustainable produce.

# Soup & Salads

BURRATINA GAZPACHO 🍧 🍅

Chilled berries and tomato soup, quince, ugly vegetables, balsamic reduction, toast on side

FRENCH ONION SOUP

Comté cheese, rye sourdough, chicken & oxtail broth

SUPERFOODS SALAD Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

### CLASSIC CAESAR SALAD

Romaine lettuce and mizuna, anchovy dressing, hard-boiled egg, croutons and parmesan chips

Spruce up your salad with roasted chicken +6 or grilled trout +10



### **BREWERKZ ULTIMATE BREAKFAST**

Scrambled eggs, streaky bacon, garlic brats, garden greens, potato hash, grilled tomatoes, baked beans and rye sourdough



### **CROFFLE EGGS BENEDICT**

Croissant waffle, house cured pork belly, hollandaise and potato croquettes on side Appetizers

EXCUSIVE 7-HERBED CRAB CAKE

Blue swimmer's crab, sushi quinoa, local herbs, assam dip



KOMBU TRUFFLE FRIES 🌉 🍅 Kombu, grated parmesan, truffle coulis

**EXCLUSIVE MISS PIGGY'S EARS** Habanero spice, mango-lime coulis, pickles

15

EXCUSIVE TRIPLE GARLIC PORK RIBEYE Garlic teriyaki sauce, garlic chips, black garlic jam, pickled cucumber

PETITE SPANISH SARDINES Pilsner beer batter, premium sardines, lemon

**REDHOT BUFFALO WINGS** Served with hot sauce. Choice between spiciness level of 1.2 or 3

CHARGRILLED LAMB RIBS Lamb ribs confit, honey mustard, roasted beetroot



**CHICKEN SATAY** Grilled chicken skewers, japanese cucumber, homemade cashew sauce

**CRISPY PEPPERCORN CHICKEN** Szechuan spice, murukku, curry dip

**CRUNCHY CALAMARI** Marinara sauce

SUPER NACHOS 🌦 🇯 Tortilla chips topped with melted cheese, jalapeños, salsa and guacamole

Additional cheese +3 Additional beer chilli +3



# Mains

TRUFFLED SCALLOP PASTA

Scallops aburi, caviar-tobiko medley, sakura shrimp and chilled pasta

EXCLUSIVE CACIO E PEPE with PAN-ROASTED OUAIL

Homemade cheese pasta, red kampot pepper, parmigiano reggiano, lemon



SAKURA SHIRMP PASTA Taglierini, sakura shrimp, cured sausage paste,

shellfish stock

GOLDEN ALE FISH & CHIPS Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce

EXCLUSIVE MANGROVE RED SNAPPER : Seaweed butter, dashi beurre blanc, napa cabbage, sakura shrimp



HALF RACK BABY BACK RIBS Glazed with bbq sauce, served with coleslaw and french fries

WAGYU BEEF BOWL Boneless, braised in jamon serrano, served with root vegetables, egg confit and pilaf rice on side

CHARCOAL GRILLED WAGYU RIBEYE (300g) : 62 Aus wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter, red wine sauce

EXCLUSIVE TURMERIC FRENCH POULET : Boneless half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments



SPICED LAMB GOULASH

Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, toast on side

CHARGRILLED SAKURA PORK RACK \*\* Apple bacon sauce, 5 onion chutney, pork lard

# Burgers

AMERICAN COWBOY

Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce

**SHOGUN BURGER** 

Japanese OHMI A5 wagyu patty, colby-jack cheese, brioche bun, candied bacon



IMPOSSIBLE TM 🍮

100% plant-based, mustard sauce, cheddar, dill pickles, onion relish, tomatoes, lettuce

PULLED PORK RYE SOURDOUGH Bbg sauce, apple slaw, jalapeños, curly fries, kale salad in honey mustard vinaigrette

Pizzas (11 inch)

Me can do your pizza in white or red base or half and half, except for the foccacina.

3 CHEESE TRUFFLE FOCACCINA 🌦 🗯 Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms



**MEAT LOVERS** 

Pepperoni, garlic brats sausages and ham

TANDOORI CHICKEN

Potato, red chili, red onion and raita

MARGHERITA 🌦 Fresh mozzarella, sundried tomatoes, balsamic reduction & basil

Beer Mibbles

**EXCLUSIVE** JICAMA & LOTUS ROOT CHIPS Chili, lime, salt

EXCLUSIVE GOURMET POPCORN Seaweed butter, shio kombu

Sharing

**BREWERKZ PLATTER** 

Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa



54

SAUSAGE PLATTER Trio of sausages, served with sauerkraut, pickles, mash potato and mustard

Sides

27

23

EXCUSIVE TRUFFLE CHEESE CROOUETTES 4 14 Gouda cheese, truffle honey, truffle mayo



EXCLUSIVE GRILLED BROCCOLINI Smoked oil, almond flakes, orange zest

KFC (Korean Fried Cauliflower) 9 Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

SWEET POTATO FRIES 🍧 Good old sweet potato fries, crisp on the outside and moist on the inside

EXCLUSIVE IMPOSSIBLETM BEER CHILI BOWL 4 11 Ancho chile, bell peppers, golden ale, tortilla chips on side



25

9

grey crumble



CEMPEDAK CREME BRULEE Cempedak chutney, burnt cream, caramelised sugar



**EXCLUSIVE HAZELNUT CHOCOLATE TART** Caramel, rum & raisin ice-cream, spent grains earl



CHOCOLATE LAVA CAKE Valrhona chocolate, mango-passionfruit sorbet © Please allow 20 minutes for preparation



OATMEAL STOUT BEERAMISU With oatmeal stout, baileys and espresso





Award-winning craft beer brewed in Singapore





## **GOLDEN ALE**

INDIA PALE ALE

5.9% ABV | 50 IBU | TIER 2

One of our 4 all-time favourites.

A classic English-style beer

complexity and lasting

5.3% ABV | 27 IBU | TIER 2

favourites. Light notes of

honey and a crisp, perfect

One of our 4 all-time

balance of malt and

bitterness.

**PILSNER** 

with distinctive malt-forward

BREWEREZ

4.9% ABV | 25 IBU | TIER 1

One of our 4 all-time favourites. Malty biscuity crispness with smooth bitterness and mild floral aroma.



### AFTERBURNER **PACIFIC PALE ALE** 5.0% ABV | 25 IBU | TIER 2

A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.

VANILLA PORTER

4.5% ABV | 10 IBU | TIER 2

**RYE IN PEACE** 

dark caramel.

**BALTIC PORTER** 

7.5% ABV | 27 IBU | TIER 5

Richly malty with tones

of prune, rye bread and

FORT SILOSO CHOCOLATE

Velvety in texture with a rich

chocolatey flavour and hints

of coffee and vanilla notes.



### **SMOKED RYE DUNKEL**

5% ABV | 20 IBU | TIER 1

A complex dark malty lager brewed with rye and a touch of smoke malt, reminiscent of traditional German rye bread.





### **4AM DOUBLE IPA**

7.5% ABV | 80 IBU | TIER 4 Fiercely bitter dry and tropical treat for hop-centric



# hopheads.

# **TWILIGHT ZONE DNEIPA**

7.5% ABV | N/A IBU | TIER 6 A creatively appropriated

Belgian heritage jumbled with modern fad brewing techniques resulting a one-of-a-kind double NEIPA loaded with scrumptious fruit punch



### **RAVE FEVER LEMONGRASS SAISON**

6.5% ABV | 27 IBU | TIER 4

A refreshingly dry pleasantly aromatic Belgian rustic ale with a savory note of lemongrass and hibiscus



5% ABV | 15 IBU | TIER 1

A modern blonde ale with a distinct fragrance that leaves a smooth, toasted honey-like aftertaste.



# **CELEBRATING SENTOSA'S GOLDEN JUBILEE**

**JUBILEE EDITION LYCHEE PALE ALE** 

5% ABV | 15 IBU | TIER 2

An approachable pale ale with light caramel overtones and a lip-smacking lychee forefront.

# **WORLD'S FIRST GUT-FRIENDLY** PROBIOTIC BEER

### **RED BILLION PROBIOTIC RASPBERRY SOUR**

4.5% ABV | 0 IBU | TIER 5

A pinky-red tangy tipple with refreshing raspberry flavors and a healthy dose of live probiotic.



16





## **OATMEAL STOUT** 5.5% ABV | 25 IBU | TIER 2

One of our 4 all-time favourites. Intense fresh roasted coffee, chocolate, caramel and oats.

5.5% ABV | 24 IBU | PINT 17

Silky mouthfeel creamy

head and full house of

freshly roasted coffee aroma.

NITRO STOUT

\*Only available in pint





heaps of coconut and Gula deliciously cream of the crop

**BEERMOSA GRAPEFRUIT** 

A Mimosa cocktail style easy

beer with grapefruit added.

4.85% ABV | 18IBU | TIER 2



KÖLSCH





Relax

# **RELAX LAH SESSION IPA**

5.3% ABV | 51 IBU | TIER 2

A take on a classic American West Coast IPA that propelled the global craft beer revolution: quaffable, hoppy and relaxing



## LEMONADE DRAFT

Zero Alcohol | PINT 7 / JUG 16

Kick back and relish yourself with our refreshing homemade Lemonade Draft, perfect for staying cool in the summer heat.

# Open to 6 pm 15% OFF beers!



	330 ml	480 ml	1.4 liters	4 liters
Tier	Stem	Pint	Jug	Tower
Tier 1	13	17	47	() / 120
Tier 2	14	18	50	127
Tier 3	15	19	53	134
Tier 4	16	20	56	141
Tier 5	17	21	59	148
Tier 6	18	22	62	155