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

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) :

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,

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

mediterranean spices, toast on side

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 🍮

30

35

28

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)

🦒 We 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

9

9

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) 🍮 🍅 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 IMPOSSIBLE TM BEER CHILI BOWL 4 11 Ancho chile, bell peppers, golden ale, tortilla chips on side



25

23



1 BILLION



CEMPEDAK CREME BRULEE Cempedak chutney, burnt cream, caramelised sugar



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



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



OATMEAL STOUT BEERAMISU With oatmeal stout, baileys and espresso







GOLDEN ALE

4.9% ABV | 25 IBU | TIER 1

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





7.5% ABV | 80 IBU | TIER 4 Fiercely bitter dry and tropical treat

for hop-centric hopheads.



FORT SILOSO CHOCOLATE **VANILLA PORTER**

4.5% ABV | 10 IBU | TIER 2

Velvety in texture with a rich chocolatey flavour and hints of coffee and vanilla notes.



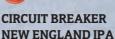
DREWERKZ



INDIA PALE ALE 5.9% ABV | 50 IBU | TIER 2

One of our 4 all-time favourites. A classic English-style beer with distinctive malt-forward complexity and lasting bitterness.





5.5% ABV | 25 IBU | TIER 3

Outstandingly fruity and crushable almost juice-like with hints of mango, pineapple and cempedak.



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



MARVELOUS MELANGE OF MYSTERY

7.5% ABV | N/A IBU | TIER 6

What could be more pretentious than a Belgian Double NEIPA served on nitro? Perhaps adding a sip of key lime juice to round out the body? What could go wrong!

P.S. Sticking out your pinky while sipping this one is at no chance considered inappropriate





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.



CRAFT BEE

REWERKE

Probicient VELLOW BILLIAN

BREWERKZ

YELLOW BILLION MANGO **PASSIONFRUIT PROBIOTIC SOUR**

4.5% ABV | 0 IBU | TIER **5**

A stunning mango deep-yellow sour beer, packed with a fruity freshness of tart mangoes and passionfruit, delivering an explosive tangy punch in every sip.





5.3% ABV | 27 IBU | TIER 2

OATMEAL STOUT

caramel and oats.

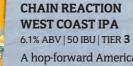
5.5% ABV | 25 IBU | TIER 2

One of our 4 all-time favourites.

Intense fresh roasted coffee, chocolate,

One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and bitterness.





A hop-forward American-style IPA. Bold hop aroma, piney with tropical notes.





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.



Open to 6 pm 15% OFF beers!



| Tier | 330 ml Stem | 480 ml Pint | 14 liters Jug | 4 liters Tower |
|--------|-----------------------|--------------|---------------|----------------|
| | | | | |
| 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 |





KWS MENU

Comes with one drink (choice of juice, Yakult or soda), dessert (choice of popsicle or ice cream) and a surprise gift*.

16
MEATLESS
LASAGNA V

Pasta sheet, ricotta, fresh herbs, impossible pork & beef, 'chicken-out' nuggets



16) BFFF

16 CORN DOG

Garlic brats sausage, mustard, ketchup, curly fries on side PULLED BEEF MANTOU SLIDERS

Braised beef shortribs, garlic aioli, caramelised onions and curly fries on side

16 MINI STROMBOLI

Ham & cheese, mozzarella cheese, homemade tomato sauce



FISH & CHIPS

Battered fish fillet served with chips and white tartar sauce on side



GET A
FREE TURN
AT OUR CAPSULE
TOY MACHINE! 32

End your kid's meal with a mystery gift, will you win a surprise toy or stationery?



Choice of Dessert:

POPSICI P

Spent grain peanut butter & chocolate popsicle

ICE CREAM

Ask our server for avaliable flavours

*Complimentary drink, dessert and mystery toy are only applicable to 12 years and below.