

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 🌱👍 24
Chilled berries and tomato soup, quince, ugly vegetables, balsamic reduction, toast on side

FRENCH ONION SOUP 12
Comté cheese, rye sourdough, chicken & oxtail broth

SUPERFOODS SALAD 🌱 16
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

CLASSIC CAESAR SALAD 15
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

Rise & Shine

Available till 5pm only

BREW K Z ULTIMATE BREAKFAST 27
Scrambled eggs, streaky bacon, garlic brats, garden greens, potato hash, grilled tomatoes, baked beans and rye sourdough



CROFFLE EGGS BENEDICT 25
Croissant waffle, house cured pork belly, hollandaise and potato croquettes on side

Appetizers

EXCLUSIVE 7-HERBED CRAB CAKE 👍 28
Blue swimmer's crab, sushi quinoa, local herbs, assam dip



KOMBU TRUFFLE FRIES 🌱👍 17
Kombu, grated parmesan, truffle coulis

PLATING UP WA EXCLUSIVE MISS PIGGY'S EARS 15
Habanero spice, mango-lime coulis, pickles

EXCLUSIVE TRIPLE GARLIC PORK RIBEYE 👍 18
Garlic teriyaki sauce, garlic chips, black garlic jam, pickled cucumber

PETITE SPANISH SARDINES 🍷 15
Pilsner beer batter, premium sardines, lemon

REDHOT BUFFALO WINGS 19
Served with hot sauce. Choice between spiciness level of 1,2 or 3

CHARGRILLED LAMB RIBS 👍 22
Lamb ribs confit, honey mustard, roasted beetroot



CHICKEN SATAY 18
Grilled chicken skewers, japanese cucumber, homemade cashew sauce

CRISPY PEPPERCORN CHICKEN 15
Szechuan spice, murukku, curry dip

CRUNCHY CALAMARI 18
Marinara sauce

SUPER NACHOS 🌱👍 23
Tortilla chips topped with melted cheese, jalapeños, salsa and guacamole

*Additional cheese +3
Additional beer chilli +3*



Mains

TRUFFLED SCALLOP PASTA 👍 28
Scallops aburi, caviar-tobiko medley, sakura shrimp and chilled pasta

EXCLUSIVE CACIO E PEPE with 👍 28
PAN-ROASTED QUAIL
Homemade cheese pasta, red kampot pepper, parmigiano reggiano, lemon



SAKURA SHRIMP PASTA 25
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

GOLDEN ALE FISH & CHIPS 🍷 26
Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce

EXCLUSIVE MANGROVE RED SNAPPER 👍 30
Seaweed butter, dashi beurre blanc, napa cabbage, sakura shrimp



HALF RACK BABY BACK RIBS 35
Glazed with bbq sauce, served with coleslaw and french fries

WAGYU BEEF BOWL 32
Boneless, braised in jamon serrano, served with root vegetables, egg confit and pilaf rice on side

PLATING UP WA 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 👍 28
Boneless half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments



SPICED LAMB GOULASH 28
Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, toast on side

CHARGRILLED SAKURA PORK RACK 👍 28
Apple bacon sauce, 5 onion chutney, pork lard

Burgers

AMERICAN COWBOY 👍 28
Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce

SHOGUN BURGER 38
Japanese OHMI A5 wagyu patty, colby-jack cheese, brioche bun, candied bacon



IMPOSSIBLE™ 🌱 27
100% plant-based, mustard sauce, cheddar, dill pickles, onion relish, tomatoes, lettuce

PULLED PORK RYE SOURDOUGH 25
Bbq 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 foccacia.

3 CHEESE TRUFFLE FOCACCINA 🌱👍 38
Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms



MEAT LOVERS 25
Pepperoni, garlic brats sausages and ham

TANDOORI CHICKEN 25
Potato, red chili, red onion and raita

MARGHERITA 🌱 23
Fresh mozzarella, sundried tomatoes, balsamic reduction & basil

Beer Nibbles

EXCLUSIVE JICAMA & LOTUS ROOT CHIPS 🌱 6
Chili, lime, salt

EXCLUSIVE GOURMET POPCORN 🌱 6
Seaweed butter, shio kombu

Sharing

BREW K Z PLATTER 54
Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa



SAUSAGE PLATTER 28
Trio of sausages, served with sauerkraut, pickles, mash potato and mustard

Sides

EXCLUSIVE TRUFFLE CHEESE CROQUETTES 🌱👍 14
Gouda cheese, truffle honey, truffle mayo



EXCLUSIVE GRILLED BROCCOLINI 🌱 9
Smoked oil, almond flakes, orange zest

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

SWEET POTATO FRIES 🌱 9
Good old sweet potato fries, crisp on the outside and moist on the inside

EXCLUSIVE IMPOSSIBLE™ BEER CHILI BOWL 🌱🍷 11
Ancho chile, bell peppers, golden ale, tortilla chips on side



Desserts

EXCLUSIVE **NAOMI** 🍷
Raspberry lychee entremet, sorrel granite, juniper parfait, berries



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



Award-winning craft beer brewed in Singapore

BREW K Z

Singapore's original craft brewery



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.

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.

PILSNER
5.3% ABV | 27 IBU | TIER 2

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

OATMEAL STOUT
5.5% ABV | 25 IBU | TIER 2

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

4AM DOUBLE IPA
7.5% ABV | 80 IBU | TIER 4

Fiercely bitter dry and tropical treat for hop-centric hopheads.

CIRCUIT BREAKER NEW ENGLAND IPA
5.5% ABV | 25 IBU | TIER 3

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

CHAIN REACTION WEST COAST IPA
6.1% ABV | 50 IBU | TIER 3

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.

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.

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.

WORLD'S FIRST GUT-FRIENDLY PROBIOTIC BEER! BRAND NEW FLAVOUR!

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.

Open to 6 pm 15% OFF beers!

BEER SAMPLERS \$26				
Contains 4 glasses × 125ml				

	330 ml	480 ml	1.4 liters	4 liters
	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

KIDS 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

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



16

PULLED BEEF MANTOU SLIDERS

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

16

CORN DOG

Garlic brats sausage, mustard, ketchup, curly fries on side



16

MINI STROMBOLI

Ham & cheese, mozzarella cheese, homemade tomato sauce



16

FISH & CHIPS

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



GET A
FREE TURN
 AT OUR CAPSULE
 TOY MACHINE!

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



Choice of Dessert:

POPSICLE

Spent grain peanut butter & chocolate popsicle

ICE CREAM

Ask our server for available flavours



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