

Beer Mibbles

Asia Beer Championship 2022

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

Soup & Salads

Comté cheese, rye sourdough, chicken & oxtail

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

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

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

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

CRISPY PEPPERCORN CHICKEN 15 Szechuan spice, murukku, curry dip

CRUNCHY CALAMARI 18 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 (SERVED CHILLED) Scallops aburi, caviar-tobiko medley, sakura shrimp

EXCLUSIVE CACIO E PEPE with PAN-ROASTED QUAIL 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 bbg 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 sidee

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



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

CHARGRILLED SAKURA PORK RACK : Apple bacon sauce, 5 onion chutney, pork lard, roasted potatoes

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

Burgers

AMERICAN COWBOY

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



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

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

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

Pizzas (11 inch)

32

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



MEAT LOVERS Pepperoni, garlic brats sausages and ham

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

23

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

Sharing

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



TRUFFLE CHEESE CROQUETTES

Gouda cheese, truffle honey, truffle mayo



XCLUSIVE 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 45 11 Ancho chile, bell peppers, golden ale, tortilla chips on side



23

juniper parfait, berries

Raspberry lychee entremet, sorrel granite,

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



. Chef's Recommendation | Vegetarian | Cooked with beer

·BREWERKZ·

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.





LIGHTSPEED TRIPLE JUMP

10% ABV | N/A IBU | PINT 30 *Only available in pint

A modern triple IPA, be ready to experience a tropical fruit space jump with hints of coconut, mango, pineapple and dank herbal backbone. Superbly well balanced with a high drinkability.



MISTLETOE KISS WHITE BEER

5% ABV | 10 IBU | TIER 1

This refreshing white beer bears flavors of clove, vanilla and banana - simply perfect for our tropical year-end weather. It has a natural cloudy haze that will put you in the mood for love, even as it quenches your thirst.





MILDLY DARK MILD 3.4% ABV | 10 IBU | TIER 1

*Only available in pint

A refreshing malt-focused dark session ale with caramel and light roast character.





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.





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.



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.





4AM DOUBLE IPA

7.5% ABV | 80 IBU | TIER 4

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







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.



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.



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.



NITRO STOUT

5.5% ABV | 24 IBU | PINT **18** *Only available in pint

Silky mouthfeel creamy head and full house of freshly roasted coffee aroma.











OATMEAL STOUT 5.5% ABV | 25 IBU | TIER 2

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



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.

LEMONADE DRAFT

Zero Alcohol | PINT 7 / JUG 16

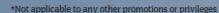
Kick back and relish yourself with our refreshing homemade Lemonade Draft, perfect for staying cool in the summer heat.



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	<u></u>
Tier 2	14	18	50	137
Tier 3	15	19	53	145
Tier 4	16	20	56	152
Tier 5	17	21	59	160
Tier 6	18	22	62	167





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.