

· B R E W E R K Z ·

One Fullerton · 3 August 2024, 6pm to 9pm

N A T I O N A L D A Y

Celebration Menu

Bayside \$138⁺⁺/pax · Alfresco / Indoor Dining Seats / Indoor Bar Seats \$98⁺⁺/pax

Welcome Cocktail

Beverages

1 GLASS OF PROSECCO (Santa Margherita Extra Dry, Italy, NV)

& choice of two of the following:


1 GLASS OF RED WINE (Kaiken Ultra, Argentina, Malbec)

1 GLASS OF WHITE WINE (Greywacke, New Zealand, Sauvignon Blanc)

1 PINT OF BREWERKZ CRAFT BEER (Any tier)

First Course

TARTLET OF TROUT TARTARE Ikura, Wasabi

CRISPY TOFU FRITTERS Szechuan Peppercorn, Sesame 

SPICY CHICKEN SATAY Japanese Cucumber, Cashew Sauce

Second Course

HOKKAIDO SCALLOP PASTA Truffle Paste, Caviar Tobiko Medley

BEER CHILLI ROLL Tarragon Cocktail Dip, Ground Beef, Melted Cheese

SALTED EGG MERMAID FISH Salted Egg Yolk, Curry Leaf

CHARGRILLED LAMB RIBS Honey Mustard, Roasted Beetroot

Third Course

ABURI TORCHED WAGYU RIBEYE CUBES Bordelaise sauce, Goma Mixed Salad

ROASTED OBSIBLUE PRAWNS Mango Habanero Sauce

MEMPHIS BABYBACK RIBS Sauteed Kale, Smoky BBQ sauce

NASI LEMAK FOCACCILLA Rendang, Ikan Bilis

Fourth Course

PETIT FOUR Beeramisu, Assorted Pralines

· B R E W E R K Z ·

One Fullerton · 9 August 2024, 6pm to 9pm

N A T I O N A L D A Y

Celebration Menu

Bayside \$228⁺⁺/pax

Welcome Cocktail

Beverages

1 BOTTLE OF CHAMPAGNE (Henri Abele, Brut, France, NV)


& choice of one of the following:

1 BOTTLE OF RED WINE (Kaiken Ultra, Argentina, Malbec)

1 BOTTLE OF WHITE WINE (Greywacke, New Zealand, Sauvignon Blanc)

First Course

TARTLET OF TROUT TARTARE Ikura, Wasabi

CRISPY TOFU FRITTERS Szechuan Peppercorn, Sesame 

SPICY CHICKEN SATAY Japanese Cucumber, Cashew Sauce

Second Course

HOKKAIDO SCALLOP PASTA Truffle Paste, Caviar Tobiko Medley

BEER CHILLI ROLL Tarragon Cocktail Dip, Ground Beef, Melted Cheese

SALTED EGG MERMAID FISH Salted Egg Yolk, Curry Leaf

CHARGRILLED LAMB RIBS Honey Mustard, Roasted Beetroot

Third Course

ABURI TORCHED WAGYU RIBEYE CUBES Bordelaise sauce, Goma Mixed Salad

ROASTED OBSIBLUE PRAWNS Mango Habanero Sauce

MEMPHIS BABYBACK RIBS Sauteed Kale, Smoky BBQ sauce

NASI LEMAK FOCACCILLA Rendang, Ikan Bilis

Fourth Course

PETIT FOUR Beeramisu, Assorted Pralines

· B R E W E R K Z ·

One Fullerton · 9 August 2024, 6pm to 9pm

N A T I O N A L D A Y

Celebration Menu

Alfresco / Indoor Dining Seats / Indoor Bar Seats \$178⁺⁺/pax

Welcome Cocktail

Beverages

1 GLASS OF CHAMPAGNE (Henri Abele, Brut, France, NV)

& choice of three of the following:


1 GLASS OF RED WINE (Kaiken Ultra, Argentina, Malbec)

1 GLASS OF WHITE WINE (Greywacke, New Zealand, Sauvignon Blanc)

1 PINT OF BREWERKZ CRAFT BEER (Any tier)

First Course

TARTLET OF TROUT TARTARE Ikura, Wasabi

CRISPY TOFU FRITTERS Szechuan Peppercorn, Sesame 

SPICY CHICKEN SATAY Japanese Cucumber, Cashew Sauce

Second Course

HOKKAIDO SCALLOP PASTA Truffle Paste, Caviar Tobiko Medley

BEER CHILLI ROLL Tarragon Cocktail Dip, Ground Beef, Melted Cheese

SALTED EGG MERMAID FISH Salted Egg Yolk, Curry Leaf

CHARGRILLED LAMB RIBS Honey Mustard, Roasted Beetroot

Third Course

ABURI TORCHED WAGYU RIBEYE CUBES Bordelaise sauce, Goma Mixed Salad

ROASTED OBSIBLUE PRAWNS Mango Habanero Sauce

MEMPHIS BABYBACK RIBS Sauteed Kale, Smoky BBQ sauce

NASI LEMAK FOCACCILLA Rendang, Ikan Bilis

Fourth Course

PETIT FOUR Beeramisu, Assorted Pralines