

# BREW ERK Z

## BREW ERK Z ORCHARD RENDEZVOUS HOTEL

Brewerkz is a Singaporean award-winning restaurant and craft brewery brand.

Our food is a melting pot of modern European, classic American and Asian favorites.

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

### BREW ERK Z LOCATIONS

One Fullerton • Riverside Point • East Coast Park  
Seletar Aerospace Park • Orchard Rendezvous Hotel  
Woodleigh Mall

## SOUP & SALADS

**FRENCH ONION SOUP** 12  
Comté cheese, rye sourdough, chicken and 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, crispy bacon and parmesan chips

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

## SHARING



**BREW ERK Z PLATTER** 54  
• Peppercorn chicken  
• Petite sardines  
• Calamari  
• Truffle fries  
• Chips and salsa

**SAUSAGE PLATTER** 28  
Trio of sausages, served with sauerkraut, pickles, mashed potatoes and Brewerkz mustard on side

## APPETIZERS

**KOMBU TRUFFLE FRIES** 17  
Kombu, grated parmesan, truffle coulis

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



**SUPER NACHOS** 23  
Tortilla chips topped with melted cheese, jalapeños, salsa and guacamole  
+ Cheese 3  
+ Beer chilli 3

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

**SPICY CHICKEN SATAY** 18  
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

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

**CRISPY PEPPERCORN CHICKEN** 15  
Szechuan spice, murukku, curry dip

**CRUNCHY CALAMARI** 18  
Marinara sauce

## MAINS

**TRUFFLED SCALLOP PASTA** (Served Chilled) 29  
Scallops aburi, caviar-tobiko medley, sakura shrimp

**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 CACIO E PEPE WITH PAN-ROASTED QUAIL** 28  
Homemade cheese pasta, red kampot pepper, parmigiano reggiano, lemon

**CHARGRILLED SAKURA PORK RACK** 28  
Apple bacon sauce, five-onion chutney, pork lard, roasted potatoes

**MEATLESS LASAGNA** 25  
Pasta sheet, ricotta, fresh herbs, Impossible™ pork and beef

**WAGYU BEEF RIBEYE** (300g) 72  
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

**BBQ CHICKEN** 28  
Half chicken, BBQ sauce, coleslaw and french fries on side



**PAPER WRAPPED LAKSA SEAFOOD** 30  
Seasonal fish, szechuan spice, konjac noodles, laksa cream sauce  
⌚ Please allow 20 minutes for preparation

**HALF RACK BABY BACK RIBS** 35  
Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries

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

## BURGERS

**IMPOSSIBLE™** 27  
Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce



**AMERICAN COWBOY** 28  
Topped with crispy bacon, cheddar cheese and homemade BBQ sauce

**PULLED PORK RYE SOURDOUGH** 25  
Tangy BBQ sauce, apple slaw, jalapeños, curly fries and kale salad with honey mustard vinaigrette

## PIZZAS (11 inch)

*We can do your pizza in white or red base. Your choice of toppings, including half and half, at the price of the higher cost topping.*



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

**TANDOORI CHICKEN** 25  
Potato, red chilli, red onion and raita

**MEAT LOVERS** 25  
Pepperoni, garlic brats sausages and ham

**MARGHERITA** 23  
Fresh mozzarella, momotaro tomatoes, basil

## SIDES



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

**GRILLED BROCCOLINI** 9  
Smoked oil, almond flakes, orange zest

**SWEET POTATO FRIES** 10  
Crisp on the outside and moist on the inside

**EXCLUSIVE IMPOSSIBLE™ BEER** 11  
**CHILLI BOWL**  
Ancho chilli, bell peppers, Golden Ale, tortilla chips on side

## DESSERT



**EXCLUSIVE SOUR CHERRY CRUMBLE** 14  
Walnut crumble, dark tart cherries, vanilla ice cream

**CHOCOLATE LAVA CAKE** 16  
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley  
⌚ Please allow 20 minutes for preparation

**EXCLUSIVE HAZELNUT CHOCOLATE TART** 14  
Caramel, rum and raisin ice-cream, spent grain earl grey crumble

**OATMEAL STOUT BEERAMISU** 14  
Savoardi soaked in Oatmeal Stout, baileys and espresso coffee

# BREW K Z



## TWICE CHAMPION MID SIZED BREWERY OF ASIA, THrice COUNTRY CHAMPION BREWERY, SINGAPORE

ASIA BEER CHAMPIONSHIP 2022, 2023 & 2024

**WE SUPPORT NS**

### HORMAT! TO THOSE WHO SERVE

Brewed to celebrate SAF60 and salute all who've served, this light, crisp lager is proudly refreshing — like your first cold one after book-out.

**NEW**  
**HORMAT LAGER**  
4.1% ABV, 11 IBU | **TIER 1**

Crisp kaffir lime lager with hint of sea salt - light, citrusy and refreshing

**GOLDEN ALE**  
4.9% ABV, 25 IBU | **TIER 1**  
English-style, malty, rounded bitterness

**INDIA PALE ALE**  
5.5% ABV, 50 IBU | **TIER 2**  
English-style, floral, malty

**BOHEMIAN PILSNER**  
5.0% ABV, 33 IBU | **TIER 2**  
Crisp, malty, clean bitterness

**OATMEAL STOUT**  
5.5% ABV, 25 IBU | **TIER 2**  
Coffee, caramel, roasty, smoky

**NEW**

**DANKSTA JUICE NEW ENGLAND IPA**  
6.5% ABV, 20 IBU | **TIER 6**  
Tropical peach haze with dank vibes and deep juicy funk

**CHAIN REACTION MODERN IPA**  
5.0% ABV, 50 IBU | **TIER 3**  
Ripe mango, pineapple and pine

**CIRCUIT BREAKER NEW ENGLAND IPA**  
5.9% ABV, 25 IBU | **TIER 3**  
Mango, cempedak, pineapple

**4AM DOUBLE IPA**  
7.5% ABV, 80 IBU | **TIER 4**  
Resin, pineapple and mango

**LYCHEE AMBER LAGER**  
5.0% ABV, 15 IBU | **TIER 2**  
Lychee, caramel, toast

**RED BILLION PROBIOTIC RASPBERRY SOUR**  
4.5% ABV, 0 IBU | **TIER 6**  
1 billion live probiotic cells, raspberries

**BLACK KNIGHT NITRO IRISH STOUT**  
4.1% ABV, 30 IBU | **PINT 17**  
*\*Only available in pint*  
Mild coffee, dark chocolate and cocoa

**DREAM BLONDE ALE**  
4.5% ABV, 18 IBU | **TIER 1**  
Passionfruit, mango, fresh-zest lemon, hints of pine needle

**LIGHTSPEED TRIPLE JUMP IPA**  
10.0% ABV, 27 IBU | **STEM 21**  
*\*Only available in stem*  
Hints of coconut, mango, apricot, pineapple jam, red berries and dank resins

**DEER KICK TROPICAL STOUT**  
9.0% ABV, 48 IBU | **STEM 18**  
*\*Only available in stem*  
Toasted coconut, caramel macchiato, and a sassy rum

**MINT LYCHEE SPARKLING FIZZ**   
0% ABV | **PINT 8 / JUG 19**  
Refreshingly tart with lychee and citrus notes with a cooling aftertaste

**DRUNK CRU BELGIAN GOLDEN STRONG**  
9.5% ABV, 29 IBU | **STEM 17**  
*\*Only available in stem*  
Perfumed with hints of cardamom and cloves

**B CALM JASMINE LAGER**  
4.5% ABV, 11 IBU | **TIER 1**  
Prominent Jasmine flowers

**WITS AND WISDOM II ORANGE WITBIER**  
4.5% ABV, 5 IBU | **TIER 1**  
Orange, cloves, black pepper, nutmeg

**OSMANTHUS WHEAT**  
4.5% ABV, 5 IBU | **TIER 1**  
Delicate osmanthus florals, hints of apricot

**Happy Hour**  
Open to 6pm

**15% OFF BEERS!**

|        | Stem 330 ML | Pint 480 ML | Jug 1.4 L | Tower 4 L |
|--------|-------------|-------------|-----------|-----------|
| TIER 1 | 13          | 17          | 47        | 130       |
| 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       |

**Beer Samplers**  
4 x 125 ML

**\$28 PER SET**

\*Not applicable to any other promotions or privileges

All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.