

· B R E W E R K Z ·

SG  
60



## We Took the Sling and Brewed It!

### Singapore Sling Sour Ale NEW

5% ABV, 1 IBU

A tropical sour twist on the iconic cocktail. Bright, zingy, with cherry, pineapple, mandarin, juniper, sea salt, and vanilla.

23

*All prices are subject to 10% service charge and prevailing GST.*

## COCKTAILS



**QUEEN MARY 24**  
Jose Cuervo tequila, St-Germain elderflower, lime & tomato juice



**SMOKY RAIDER 25**  
Calvados brandy, Luxardo maraschino, Chambord



**MYSTIC PEA 23**  
Brass Lion Butterfly Pea Gin, tonic, grapefruit, rosemary



**MIDNIGHT ECLIPSE 23**  
Patrón XO Cafe, butterscotch liqueur, Kahlúa espresso, coral garnish



**CUBAN SOUR 23**  
Don Papa rum, Bols apricot brandy, lemon & lime juice, egg white



**BOURBON SUNSET 24**  
Wild Turkey bourbon, Golden Falernum, Angostura orange bitters, pu'er tea, longan, pineapple juice



**BOTANIC SLING 25**  
Tanqueray gin, Luxardo maraschino, Bols apricot brandy, blossom bitters, St-Germain elderflower, egg white



**BELLE'S BLUSH 24**  
Smirnoff vodka, St-Germain elderflower, hibiscus, pomegranate & lemon juice, egg white

### SINGAPORE SLING 25

Gin, cherry brandy, orange liqueur, bitters, grenadine, pineapple, lime juice

### LONG ISLAND TEA 25

Gin, vodka, rum, tequila, orange liqueur, lemon juice, coke

### MOJITO 23

Rum, lime juice, mint leaves, soda

### PIÑA COLADA 23

Coconut rum, cream, pineapple juice & slice

### COSMOPOLITAN 22

Vodka, orange liqueur, cranberry juice, lime juice

### MARGARITA 22

Tequila, orange liqueur, lime mix

### APEROL SPRITZ 21

Aperol, prosecco, soda water

### OLD FASHIONED 27

Whiskey, bitters

### MIMOSA 21

Prosecco, orange juice

## MOCKTAILS

### THE GRASSY BERRY 15 D 17%

Cranberry juice, lemongrass syrup, lime juice, soda water

### PINEAPPLE PARADISE 15 D 24%

Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

### COCO PASSION 15 D 22%

Passionfruit purée, coconut syrup, ginger ale, lime juice

### APPLE TANGO 15 D 28%

Apple juice, lime juice, green apple syrup, soda water

### PINK SUNRISE 15 D 25%

Pink grapefruit, banana syrup, lime juice, soda water

### BITTER LIME LEMON 15 C 9%

Lime juice, lemonade, bitters

### SHIRLEY TEMPLE 15 D 35%

Lime juice, lemonade, grenadine

### VIRGIN MOJITO 15 D 18%

Mint, lime juice, sugar syrup, soda water

# WINES Please inquire with our staff about the vintage

## WHITE WINE

### CHARDONNAY

- De Bortoli DB Family Selection Vtg, Australia **G 18 / B 90**
- Louis Latour Chablis Vtg, Burgundy, France **B 140**

### SAUVIGNON BLANC & BLENDS

- Greywacke Vtg, Marlborough, New Zealand **G 22 / B 110**
- Flametree Embers Semillon Sauvignon Vtg, Margaret River, Australia **B 98**
- Misha's Vineyard 'The Starlet' Vtg, Central Otago, New Zealand **B 125**



### RIESLING

St Urbans-Hof Nik Weis Urban Vtg, Mosel, Germany **B 86**

### PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto Adige, Italy **B 98**

### OTHERS

Domaine de La Solitude Côtes du Rhône Blanc Vtg, France **B 94**

## RED WINE

### MERLOT & BLENDS

- Pierre Jean Vtg, France **G 17 / B 85**
- Clarendelle Rouge by Haut-Brion Vtg Bordeaux, France **B 109**

### CABERNET SAUVIGNON

- Katnook Founder's Block Vtg, Coonawarra, Australia **G 20 / B 98**
- Montes Alpha Vtg, Chile **B 108**
- Gramercy Lower East Vtg, Columbia Valley, Washington, USA **B 141**

### MALBEC

Kaiken Ultra Vtg, Mendoza, Argentina **B 106**

### SHIRAZ

Nietschke Jack Shiraz Vtg, Barossa Valley, Australia **B 112**

### PINOT NOIR

- Greywacke Vtg, Marlborough, New Zealand **B 141**
- Silver Heights Jiayuan Vtg, China **B 150**

### SANGIOVESE

Lamole di Lamole 'Duelame' Chianti Classico Vtg, Italy **B 105**

### OTHERS

- Domaine de La Solitude Côtes du Rhône Rouge Vtg, France **B 94**
- Zenato Ripassa Valpolicella Ripasso Superiore Vtg, Italy **B 139**

## SPARKLING

### PROSECCO

- Santa Margherita Extra Dry NV, Italy **G 17 / B 85**
- Torresella Rosé Brut NV, Italy **G 19 / B 95**

### CHAMPAGNE

Laurent-Perrier La Cuvée Brut NV, France **B 168**

### MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 96**

### ROSÉ

Marqués de Cáceres Vtg, Spain **B 80**

## SPIRITS

### TEQUILA

- Jose Cuervo **18**
- 1800 Añejo **24**
- Patrón Reposado **24**
- Patrón Añejo **27**

### GIN

- Tanqueray **18**
- Bombay **22**
- Hendricks **24**

### SCOTCH WHISKEY

- Johnnie Walker Red Label **18**
- Johnnie Walker Black Label **22**
- Monkey Shoulder **23**
- Chivas Regal Royal Salute 18 Y.O. **24**
- The Macallan 12 Y.O. **24**
- Glenmorangie 10 Y.O. **24**
- Glenfiddich 12 Y.O. **26**

### BOURBON

- Wild Turkey **18**
- Jack Daniel's **22**
- Maker's Mark **22**

### BRANDY / COGNAC

- St Rémy Authentic V.S.O.P **18**
- Courvoisier V.S.O.P **22**

### VODKA

- Smirnoff Red **18**
- Absolut Blue **21**
- Grey Goose Original **22**

### RUM

- Bacardi **18**
- Malibu **18**
- Don Papa **22**
- Black Tears Spiced Rum **22**

## CIDERS Kopparberg, 330ml

NAKED APPLE 4.5% ABV **16**

PEAR 4.5% ABV **16**

STRAWBERRY LIME 4.5% ABV **16**

## COLD PRESSED JUICE

HAKUNA MANUKA **11** C 7.5%  
Manuka honey, pineapple, apple, lemon

PERKY GINGY **11** C 7.5%  
Orange, carrot, ginger, turmeric

GET ACAI-TED **11** C 8.5%  
Organic acai, lime, honey, apple

GREEN PASTURES **11** B 5.5%  
Green apple, cucumber, celery

## COFFEE & TEA

Black Coffee **7** A 0.5%

Single Espresso **7** A 0.5%

Double Espresso **8** A 0.5%

Cappuccino **8** C 0.5%

Latte **8** C 0.5%

Iced Black Coffee **8** A 0.5%

Iced Latte **8** C 0.5%

Iced Cappuccino **8** C 0.5%

British Breakfast **10** A 0.5%

Earl Grey Lavender **10** A 0.5%

Marrakesh Mint **10** A 0.5%

Pearl Of The Orient **10** A 0.5%

Chamomile Dream **10** A 0.5%

Lemon Ginger Mint **10** A 0.5%

*All hot tea is served in a pot, free hot water refill*

## OTHERS

HOT CHOCOLATE **8** D 10%

ICED CHOCOLATE **9** D 10%

ICED TEA **7** A 0.5%

BOTTLED WATER / SPARKLING **9**

Acqua Panna, San Pellegrino A 0.5%

### JUICES **8**

- Orange juice, apple juice C 8.5%
- Fruit punch, lime, cranberry, pineapple juice C 8.5%

### SOFT DRINKS **7**

- Coke zero, soda A 0.5%
- Coke, Ginger Ale, Tonic, Root Beer B 5.5%
- Sprite C 8.5%

SIGNATURES



TIER 1

**GOLDEN ALE**  
4.9% ABV, 25 IBU  
Malty, bitterness



TIER 2

**INDIA PALE ALE**  
5.5% ABV, 50 IBU  
Floral, malty



TIER 2

**BOHEMIAN PILSNER**  
5.0% ABV, 33 IBU  
Crisp, malty, bitterness



TIER 2

**OATMEAL STOUT**  
5.5% ABV, 25 IBU  
Coffee, caramel, roasty



TIER 3

**CIRCUIT BREAKER  
NEW ENGLAND IPA**  
5.9% ABV, 25 IBU  
Mango, pineapple



TIER 4

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



TIER 3

**CHAIN REACTION  
MODERN IPA**  
5.0% ABV, 50 IBU  
Mango, pineapple



NEW

STEM 23

**SINGAPORE SLING  
SOUR ALE**  
5.0% ABV, 1 IBU  
Tart, tropical, and herbal

HEALTHIER SERIES



TIER 6

**PROBIOTIC  
RASPBERRY SOUR**  
4.5% ABV, 0 IBU  
Live probiotic cells



TIER 1

**OSMANTHUS  
WHEAT**  
NON-ALCOHOLIC, 7 IBU  
Osmanthus, apricot



TIER 1

**OSMANTHUS  
WHEAT**  
4.5% ABV, 5 IBU  
Osmanthus, apricot



STEM 16

**KOPI-O  
STOUT**  
9.0% ABV, 48 IBU  
Coffee macchiato, raisin



TIER 2

**LYCHEE  
AMBER LAGER**  
5.0% ABV, 15 IBU  
Lychee, caramel



TIER 3

**MA QUEEN SICHUAN  
BELGIAN BLOND**  
6.1% ABV, 20 IBU  
Sichuan pepper spice



TIER 1

**DREAM  
BLONDE ALE**  
4.5% ABV, 18 IBU  
Passionfruit, mango, lemon



STEM 18

**DRUNK CRU  
BELGIAN GOLDEN STRONG**  
9.5% ABV, 29 IBU  
Cardamom, cloves

ASIAN FLAVOURS

SEASONAL

SEASONAL

SPARKLING FIZZ



TIER 5

**RYE IN PEACE  
BAL TIC PORTER**  
7.5% ABV, 27 IBU  
Dark chocolate, caramel



PINT 17

**BLACK KNIGHT  
NITRO IRISH STOUT**  
4.1% ABV, 30 IBU  
Coffee, chocolate, cocoa



STEM 19

**SPIRITED AWAY III  
FRUITED MILKSHAKE SOUR**  
5.0% ABV, 1 IBU  
Apricot, tropical fruits



STEM 21

**LIGHTSPEED  
TRIPLE JUMP IPA**  
10.0% ABV, 27 IBU  
Coconut, mango, apricot



PINT 18

**COPPER PLATE  
CASK IPA**  
5.0% ABV, 50 IBU  
Biscuity, orange



TIER 1

**WITS AND WISDOM II  
ORANGE WITBIER**  
4.5% ABV, 5 IBU  
Orange, cloves



PINT 8/JUG 19

**MINT LYCHEE SPARKLING FIZZ**  
0% ABV  
Lychee, citrus

TIER	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

OPEN TO 6PM  
**HAPPY HOUR**  
15% OFF BEERS!

**BEER SAMPLERS**  
\$28\* PER SET (4x150ML)  
\*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.

## HEALTHIER

### **SUPERFOODS SALAD** VEG GF 19

Kale, red cabbage, quinoa, feta cheese, pumpkin seeds in honey mustard vinaigrette

- + Grilled chicken 6
- + Grilled trout 10

### **NEW SOUR PLUM HAMACHI SALAD** 22

Yuzu soy hamachi, nuts & crunch, seasonal fruits

### **NEW ROASTED TOMATO SOUP** VEG 14

Fresh tomatoes, basil, pine nuts

## SHARING

### **BREWERKZ PLATTER** 74

- Aburi beef cubes, red wine sauce
- Tiger prawns, mango habanero sauce
- Kombu truffle fries, truffle coulis
- Assorted sausages, Brewerkz mustard
- Crispy peppercorn chicken, curry mayo

### **NEW SURF & TURF PLATTER** 98

Please allow 20 minutes for preparation

- Pimentos pluma pork, extra virgin olive oil
- French chicken satay, cashew sauce
- Wagyu ribeye MBS 6/7, asian marination
- Wild caught red leg prawns, black pepper sauce
- Iberian pork rib intercostals, Tex-Mex spice
- Grilled Spanish octopus, nam-jim sauce

### **NEW ULTIMATE SEAFOOD PLATTER** 138

Served chilled

- Hokkaido scallops, ponzu
- "Snow fish & chips", tartar sauce
- Sweet prawns, cocktail sauce
- King crab, poached in nage
- Seafood salad, crawfish, squid, jellyfish
- Hamachi, yuzu soy

### **NEW GOLDEN BUTTERMILK**

#### **CHICKEN-IN-BASKET** 58

Buttermilk marination, assorted dips

## SMALL PLATES

### **SPICY CHICKEN SATAY** 22

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

### **KOMBU TRUFFLE FRIES** VEG 18

Kombu, grated Parmesan, truffle coulis

### **SUPER NACHOS** VEG GF 23

Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole

- + Cheese 3
- + Beer chilli / IMPOSSIBLE™ beer chilli 3

### **BABY SQUID & CALAMARI** 18

Salt & pepper, sour plum mayo

### **CHARGRILLED LAMB RIBS** GF 24

Lamb ribs confit, honey mustard, roasted beetroot

### **RED HOT BUFFALO WINGS** GF 23

Served with hot sauce, choice between spiciness level 1, 2 or 3

### **MARGHERITA PIZZETTE 6"** VEG 15

Fresh mozzarella, sun-dried tomatoes, balsamic reduction & basil

### **MEAT LOVERS PIZZETTE 6"** 18

Pepperoni, garlic brats sausages & ham

### **NEW BUTTER CHICKEN PIZZETTE 6"** 18

Tandoori marination, kasoori methi, mint raita

### **NEW MURTABAK FOCACCILLA** 18

Marinated chicken, bandung pickles, garam masala

### **3-CHEESE TRUFFLE FOCACCILLA** VEG 22

Truffle gouda, Parmigiano Reggiano, mozzarella, porcini mushrooms

## MAINS

### **GOLDEN ALE FISH & CHIPS** 29

Golden ale, beer-battered seasonal fish served with french fries & white tartar sauce on the side

### **NEW KING CRAB PASTA** 36

Served chilled

Mushroom truffle paste, Alaskan king crab, caviar - tobiko medley

### **NEW PAPER WRAPPED**

#### **LAKSA SEAFOOD** 34

Please allow 20 minutes for preparation

Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

### **GRILLED PORK T-BONE** 34

Apple bacon sauce, 5-onion chutney, confit potatoes

### **NEW DRY 'BAK KUT TEH' MUSHROOM**

#### **CASARECCE** 28

Mixed peppercorn, pork rib fingers, pasta

## BURGERS

### **COWBOY BURGER** 29

Topped with crispy bacon, cheddar cheese & comes with homemade BBQ sauce on the side

### **IMPOSSIBLE™ BURGER** VEG 29

Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes & lettuce

### **SHOGUN BURGER** 39

Japanese OHMI A5 Wagyu patty, Colby-Jack cheese, brioche bun, candied bacon

### **WAGYU STEAK & FRITES** GF 74

Wagyu ribeye MBS 4-5, sidewinder fries, broccolini, red wine reduction

### **WAGYU BEEF BOWL** 36

Boneless, braised in jamón serrano, served with root vegetables, egg confit, pilaf rice on the side

### **PUGLIAN SEAFOOD STEW** 36

Orecchiette pasta, fresh seafood medley, cilantro

### **LOUISIANA-STYLE JAMBALAYA** 28

Tiger prawns, smoked paprika chicken stew, butter pilaf rice & garlic brats

### **NEW HAINAN 'NO-CHICKEN'**

#### **RICE** VEG 26

Ginger-garlic soy roulade, tomatillo sauce, cilantro rice

## BITES

### **NEW TRUFFLE CHEESE**

#### **CROQUETTES** VEG 14

Gouda cheese, truffle honey, truffle mayo

### **KFC (Korean Fried Cauliflower)** VEG VG 12

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

### **STEAK CUT FRIES** VEG 14

Double coated, 2 dips

### **NEW SAMBAL TEMPEH BILIS** 12

Sambal tumis, peanuts, ikan bilis

### **SWEET POTATO FRIES** VEG VG GF 14

Crisp on the outside and moist on the inside, sour plum mayo

## SWEETS

### **NEW CEMPEDAK CHENDOL** VEG 16

Cempedak foam, coconut sorbet, pandan

### **CHOCOLATE LAVA CAKE** VEG 18

Valrhona 72% dark chocolate fondant, mango passionfruit sorbet, tropical fruit medley

### **NEW BLACK TRUFFLE DIAMOND** VEG 16

Earl Grey Chantilly cream, truffle ice cream, dark chocolate crumble

### **NEW BRÛLÉE CHEESECAKE** VEG 16

Raspberry sorbet, mixed berries coulis, three cheese

### **BREWERKZ ICE CREAM** VEG GF 16

Trio of ice cream, cinnamon crumble

## KIDS MENU 18/SET

Each set includes a Main, a Dessert (Vanilla or Strawberry Mille Crêpe), a Drink (Juice or Soda), and a Surprise Toy.

### MAINS

#### **BOLOGNESE PASTA**

Minced beef, tomatoes, penne

#### **PULLED BEEF MANTOU SLIDERS**

Braised beef short ribs, garlic aioli, caramelised onions & curly fries on the side

#### **FISH & CHIPS**

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

#### **NEW TRIO OF SKEWERS**

Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille

#### **NEW GRILLED SANDWICH PIZZETTE 6"**

Ham & cheese, homemade tomato sauce

Only applicable to 12 years and below