

· B R E W E R K Z ·

## OFFICIAL FESTIVAL BEER OF SINGAPORE DESIGN WEEK 2025

### Ondeh Ondeh Lager

Brewed exclusively for Singapore Design Week 2025, this silky-smooth amber lager celebrates SG60 with pandan and coconut — flavours rooted in local food culture.

4.5% ABV, 7 IBU



### Singapore's Best Flavours in One Bite & Sip

Ondeh Ondeh Lager's pandan and coconut notes brighten smoky satay, while each crisp sip refreshes the palate for the next bite.

**\$28<sup>++</sup>** U.P. \$34<sup>++</sup>

**ONDEH ONDEH LAGER PINT  
WITH SPICY CHICKEN SATAY**

Terms & Conditions: Promotion is applicable for dine-in across all Brewerkz outlets, from 11 to 21 Sep 2025, while stocks last. Not applicable with other promotions and/or privileges. Management reserves the right to amend the terms and conditions without prior notice.

## COCKTAILS



**ESPRESSO MARTINI 22**  
Vodka, Espresso, Kahlúa,  
simple syrup



**SINGAPORE SLING 25**  
Gin, cherry liqueur, orange  
liqueur, Angostura, pineapple  
juice, lime juice, grenadine



**MARGARITA 22**  
100% blue agave reposado  
tequila and lime mix



**MIMOSA 21**  
Champagne and  
orange juice



**SHAKEN PIÑA COLADA 22**  
Malibu, pineapple juice,  
pineapple slice and cream



**COSMOPOLITAN 22**  
Vodka, triple sec, cranberry  
juice and lime juice



**MOJITO 23**  
Rum, freshly squeezed lime,  
mint leaves, sugar and a  
splash of soda



**LONG ISLAND TEA 25**  
Gin, vodka, rum, tequila, triple  
sec, lime mix, splash of Coke



**APEROL SPRITZ 22**  
Aperol, prosecco and  
soda water



**CUBAN SOUR 24**  
La Progresiva, apricot brandy,  
fresh lemon & lime juice, simple  
syrup, egg white

## MOCKTAILS

**BITTER LIME LEMON 13**   
Lime juice, lemonade, bitters

**CINDERELLA 13**   
Lime juice, pineapple juice,  
orange juice

**PUSSY FOOT 13**   
Grenadine, fruit punch, milk

**VIRGIN PIÑA COLADA 13**   
Pineapple juice, coconut syrup,  
cream, lime juice

**VIRGIN SUNRISE 13**   
Orange juice, grenadine syrup

**VIRGIN MOJITO 13**   
Mint, lime juice, sugar syrup,  
soda water

**SUMMER COOLER 13**   
Pineapple juice, ginger ale

**SHIRLEY TEMPLE 13**   
Lime juice, lemonade, grenadine

# WINES

*Vintage are subject to changes. Please enquire from our staff for latest vintage.*

## SPARKLING

### PROSECCO

Extra Dry DOC, Santa Margherita, Veneto, Italy, NV **G 18 / B 90**

### CHAMPAGNE

#### BRUT

Laurent-Perrier La Cuvée Brut NV, France **B 135**

#### ROSÉ

### GRENACHE

Miraval Côtes de Provence, France, 2021 **B 90**

## RED WINE

### MERLOT

De Bortoli, Australia, 2022 **G 17 / B 80**

### PINOT NOIR

Misha's Vineyard "The High Note", New Zealand, 2020 **B 125**

### MALBEC

Kaiken Ultra, Argentina, 2019 **B 105**

### CRIANZA

Marqués de Cáceres, Spain, 2018 **B 95**



### SYRAH

Mitolo Jester Shiraz, McLaren Vale, Australia, 2022 **B 85**

## WHITE WINE

### SAUVIGNON BLANC

- Greywacke, Marlborough, New Zealand, 2022 **G 17 / B 80**
- Côtes du Rhône Réserve Blanc Famille Perrin, France, 2021 **B 95**

### PINOT GRIGIO

Santa Margherita, Italy, 2022 **B 105**

### RIESLING

Le Bohème Act One, Australia, 2020 **B 95**

### CHARDONNAY

McWilliams Markview, Australia, NV **B 85**

# SPIRITS

## TEQUILA

- Jose Cuervo **15**
- 1800 Añejo **16**
- Patrón Añejo **23**

## GIN

- Gordon's Gin **15**
- Bombay **18**
- Hendrick's **20**

## SCOTCH WHISKEY

- Johnnie Walker Red Label **15**
- Chivas Regal 12 Y.O. **16**
- Jameson **18**
- Johnnie Walker Black Label **18**
- Monkey Shoulder **19**
- Chivas Regal Royal Salute 18 Y.O. **20**
- The Macallan **20**
- Glenmorangie 10 Y.O. **20**
- Glenfiddich 12 Y.O. **22**

## BOURBON

- Jim Beam **15**
- Jack Daniel's **18**
- Maker's Mark **18**

## BRANDY / COGNAC

- St-Rémy Authentic V.S.O.P **15**
- Courvoisier V.S.O.P **18**

## VODKA

- Smirnoff Red Vodka **15**
- Absolut Blue **17**
- Grey Goose Original **18**

## RUM

- Bacardi **15**
- Malibu **15**
- Captain Morgan **18**
- La Progressiva 13 **18**

# 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%**

Manuka honey, pineapple, apple, lemon

PERKY GINGY **11** **C 7%**

Orange, carrot, ginger, turmeric

GET ACAI-TED **11** **C 5%**

Organic acai, lime, honey, apple

GREEN PASTURES **11** **B 5%**

Green apple, cucumber, celery

# COFFEE & TEA

Black Coffee **6** **A 0%**

Single Espresso **6** **A 0%**

Double Espresso **7** **A 0%**

Cappuccino **7** **C 0%**

Latte **7** **C 0%**

Iced Black Coffee **8** **A 0%**

Iced Latte **8** **C 0%**

Iced Cappuccino **8** **C 0%**

British Breakfast **9** **A 0%**

Earl Grey Lavender **9** **A 0%**

Marrakesh Mint **9** **A 0%**

Pearl Of The Orient **9** **A 0%**

Chamomile Dream **9** **A 0%**

Lemon Ginger Mint **9** **A 0%**

*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 **6** **A 0%**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0%**

JUICES **7**

• Orange juice, apple juice **C 8%**

• Fruit punch, lime, cranberry, mango pineapple juice **C 9%**

SOFT DRINKS **6**

• Coke Zero, soda **A 0%**

• Coke, Ginger Ale, Tonic, Root Beer **B 5%**

• Sprite **C 8%**

SIGNATURES



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

TIER 1



**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 2



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

TIER 3



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

TIER 4



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

TIER 3

SINGAPORE DESIGN WEEK



**Official Festival Beer of  
Singapore Design Week**  
**ONDEH ONDEH AMBER LAGER**  
4.5% ABV, 7 IBU  
Pandan, coconut

TIER 1



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

STEM 23



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

TIER 2



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

TIER 1



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

TIER 1



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

TIER 6



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

STEM 17

ASIAN FLAVOURS

HEALTHIER SERIES

SEASONAL

SEASONAL



**DANKSTA JUICE  
NEW ENGLAND IPA**  
6.5% ABV, 20 IBU  
Peach haze with dank vibes

TIER 6



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

PINT 17



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

STEM 21



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

TIER 5



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

TIER 1

2 STEMS  
FOR 20  
Valid Mon-Thu



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

9.5%  
ABV

PINT 8/JUG 19

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.

## APPETISERS

**KOMBU TRUFFLE FRIES** *VEG VG GF 17*  
Kombu, grated Parmesan, truffle coulis

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

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

**REDHOT BUFFALO WINGS** *GF 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** *GF 22*  
Lamb ribs confit, honey mustard, roasted beetroot

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

**CRUNCHY CALAMARI** *18*  
Marinara sauce

## HEALTHIER

**FRENCH ONION SOUP** *GF 12*  
Comté cheese, rye sourdough, chicken and oxtail broth

**SUPERFOODS SALAD** *VEG VG GF 16*  
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

**CLASSIC CAESAR SALAD** *GF 15*  
Romaine lettuce, anchovy dressing, hard-boiled egg, croutons, bacon, parmesan chips

+ Grilled chicken *6*  
+ Grilled trout *10*

## MAINS

**TRUFFLED SCALLOP PASTA** *29*  
*Served chilled*  
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** *GF 28*  
*Please allow 20 minutes for preparation*  
Apple bacon sauce, five-onion chutney, pork lard, roasted potatoes

**MEATLESS LASAGNA** *VEG 25*  
Pasta sheet, ricotta, fresh herbs, IMPOSSIBLE™ pork and beef, 'chicken-out' nugget

## BURGERS

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

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

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

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

**BBQ CHICKEN** *28*  
*Please allow 20 minutes for preparation*  
Half chicken, BBQ sauce, coleslaw and french fries on side

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

**HALF RACK BABY BACK RIBS** *GF 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

## 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.*

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

**3-CHEESE TRUFFLE FOCACCINA** *VEG 38*  
Closed-faced, Truffle Gouda, Parmigiano Reggiano, Mozzarella and porcini mushrooms

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

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

## SHARING

**BREWERKZ PLATTER** *54*  
• Peppercorn chicken  
• Petite sardines  
• Calamari  
• Truffle fries  
• Chips and salsa

**SAUSAGE PLATTER** *GF 28*  
Trio of sausages, sauerkraut, pickles, mashed potatoes and BrewerKz mustard



## SIDES

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

**GRILLED BROCCOLINI** *VEG VG GF 9*  
Smoked oil, almond flakes, orange zest

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

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

## DESSERTS

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

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

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

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

## KIDS MENU *16/SET*

Each set includes a main, an ice cream scoop (strawberry, chocolate, or vanilla), a drink (juice or soda), and a surprise toy.

### MAINS

**MINI STROMBOLI**  
Ham & cheese, sausage, tomato sauce

**FISH & CHIPS**  
Battered fish fillet fries, white tartar sauce

**PULLED BEEF MANTOU SLIDERS**  
Braised beef short ribs, garlic aioli, caramelised onions, curly fries, cheddar cheese

**MUSHROOM CREAM PASTA**  
Roasted chicken, mushrooms, fusilli

**BOLOGNESE PASTA**  
Minced beef, tomatoes, penne, meatball

*Only applicable to 12 years and below*