

·B R E W E R K Z·

Enjoy **50% off** for your first pint of beer
APPETISER + MAIN COURSE + DESSERT + SOFT DRINK

FROM 28**/PAX

12PM - 3PM

APPETISERS

SOUP OF THE DAY

Based on chef's Inspiration.
Please ask our team.

SUPERFOODS SALAD *VEG VG GF*

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

OCEAN TROUT TARTARE

Cured trout, capers, onions, crackers
on the side

HOMEMADE MEATBALLS +2

Iberico chorizo, momotaro tomatoes,
poblano cheese quesadillas
on the side

MAIN COURSES

GOLDEN ALE FISH & CHIPS

Golden ale, beer battered seasonal fish
served with french fries and tartar sauce

TRUFFLED MUSHROOM PASTA *VEG* +2

Forest mushrooms, 'caviar-tobiko' medley,
beancurd fritters

HALF RACK SMOKED BABY

BACK RIBS *GF* +3
Smoked spiced marinade, glazed with
Brewerkz BBQ sauce, served with apple
slaw and hash brown

CLASSIC BEEF BURGER +3

Black angus beef, beer onion relish,
sriracha mustard sauce, dill pickles,
cheddar cheese and fries on the side

LAMB RAGOUT PASTA

Tagliatelle, grilled lamb rump, root
vegetables, Mediterranean spices

BRAISED ANGUS BEEF BOWL +3

200 days grain-fed beef shin, root
vegetables, jamon ham, egg confit, pilaf rice

DESSERTS

JUST LIKE MARGHERITA

Lemon sorbet, macerated seasonal
fruits, mint

SOUR CHERRY CRUMBLE

Walnut crumble, dark tart cherries,
vanilla ice cream

OATMEAL STOUT BEERAMISU *VEG*

Oatmeal Stout, baileys, espresso coffee

BREWERKZ ICE CREAM *VEG GF*

Check with our server for
available flavours

COFFEE

- Black coffee +3 **A** 0% sugar
- Single espresso +3 **A** 0% sugar
- Double espresso +3 **A** 0% sugar
- Cappuccino +3 **C** 0% sugar
- Latte +3 **C** 0% sugar
- Iced black coffee +4 **A** 0% sugar
- Iced latte +4 **C** 0% sugar
- Iced cappuccino +4 **C** 0% sugar

TEA

- British Breakfast +3 **A** 0% sugar
- Earl Grey Lavender +3 **A** 0% sugar
- White Gingerlily +3 **A** 0% sugar
- Pearl Of The Orient +3 **A** 0% sugar
- Chamomile Dream +3 **A** 0% sugar
- Lemon Ginger Mint +3 **A** 0% sugar

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

SOFT DRINKS

- Coke Zero **A** 0% sugar
- Coke **B** 5% sugar
- Ginger Ale **B** 5% sugar
- Tonic **B** 5% sugar
- Root Beer **B** 5% sugar
- Sprite **C** 8% sugar

OTHERS

- Hot chocolate +3 **D** 10% sugar
- Iced chocolate +4 **D** 10% sugar
- Iced tea **A** 0% sugar

VEG (vegetarian). VG (vegan) & GF (gluten-free) option available, please ask our team

LUNCH SET IS CONSIDERED A PROMOTION. Valid for dine in only from 12pm to 3pm, Monday to Friday at Brewerkz Riverside Point. Not valid with other discounts, vouchers, promotions or privileges. Promotion is not available on public holidays. The management reserves the right to amend the terms & conditions without prior notice.

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

COCKTAILS



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



MYSTIC PEA 23
Brass Lion Gin, butterfly pea,
tonic, grapefruit, rosemary



QUEEN MARY 24
El Destilador, St-Germain
Elderflower, lime & tomato juice



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



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
Stolichnaya Vodka,
St-Germain Elderflower,
hibiscus, pomegranate &
lemon juice, egg white

MOJITO 23
Rum, lime juice, mint leaves,
soda

PIÑA COLADA 23
Coconut rum, cream,
pineapple juice & slice

COSMOPOLITAN 22
Vodka, triple sec, cranberry,
lime juice

MARGARITA 22
Tequila, triple sec, lime mix

APEROL SPRITZ 21
Aperol, prosecco, soda water

OLD FASHIONED 27
Bourbon, simple syrup, bitters,
orange peel garnish

MIMOSA 27
Prosecco, orange juice

MOCKTAILS

THE GRASSY BERRY 13 **D 17**
Cranberry juice, lemongrass syrup,
lime juice, soda water

PINEAPPLE PARADISE 13 **D 24**
Pineapple juice, almond syrup, yuzu
purée, lime juice, soda water

COCO PASSION 13 **D 24**
Passionfruit cordial, coconut syrup,
ginger ale, lime juice

APPLE TANGO 13 **D 28**
Apple juice, lime juice, green apple
syrup, soda water

PINK SUNRISE 13 **D 25**
Pink grapefruit, banana syrup, lime
juice, soda water

BITTER LIME LEMON 13 **C 9**
Lime juice, lemonade, bitters

SHIRLEY TEMPLE 13 **D 35**
Lime juice, lemonade, grenadine

VIRGIN MOJITO 13 **D 18**
Mint, lime juice, sugar syrup,
soda water

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

WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 17 / B 90**

MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 90**

ROSÉ

Marqués de Caceres Vtg,
Spain **B 85**



RED WINE

MERLOT & BLENDS

Pierre Jean Vtg, France **G 17 / B 90**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G 17 / B 90**

MALBEC

Kaiken Ultra Vtg, Mendoza,
Argentina **B 95**

WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection Vtg,
Australia **G 17 / B 90**

SAUVIGNON BLANC & BLENDS

Greywacke Vtg, Marlborough, New
Zealand **G 17 / B 90**

RIESLING

St Urbans-Hof Nik Weis Urban Vtg,
Mosel, Germany **B 95**

PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto
Adige, Italy **B 95**

SPIRITS

TEQUILA

- El Destilador Reposado **14**
- Patrón Añejo **18**

GIN

- Tanqueray **15**
- Hendricks **18**
- Monkey 47 **18**

SCOTCH WHISKEY

- Johnnie Walker Black Label **15**
- Glenfiddich **20**
- Macallan Sherry Oak **24**

SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**
- Port Charlotte 10 Peated **23**

BOURBON

- Wild Turkey **15**
- Jack Daniel's **16**
- Makers Mark **18**

BRANDY / COGNAC

- Rémy Martin V.S.O.P **15**
- Hennessy V.S.O.P **20**

VODKA

- Stolichnaya **15**
- Absolut Blue **17**
- Grey Goose Original **20**

RUM

- Mount Gay **15**
- Don Papa **17**
- Sailor Jerry **17**

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% sugar**

Manuka honey, pineapple,
apple, lemon

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

Orange, carrot, ginger, turmeric

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

Organic acai, lime, honey, apple

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

Green apple, cucumber, celery

COFFEE & TEA

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

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

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

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

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

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

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

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

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

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

White Gingerlily **9** **A 0% sugar**

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

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

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

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

OTHERS

HOT CHOCOLATE **7** **D 10% sugar**

ICED CHOCOLATE **8** **D 10% sugar**

ICED TEA **6** **A 0% sugar**

BOTTLED WATER / SPARKLING **8**

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

JUICES **7**

• Orange juice, apple juice **C 9% sugar**

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

SOFT DRINKS **6**

• Coke Zero **A 0% sugar**

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

• Sprite **C 8% sugar**

SIGNATURES



GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bitterness



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



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



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



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



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



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

ASIAN FLAVOURS



B-CALM
JASMINE LAGER
4.5% ABV, 11 IBU
Jasmine flowers



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



OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot



OSMANTHUS
WHEAT
NON-ALCOHOLIC, 7 IBU
Osmanthus, apricot



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



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



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

SEASONAL



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



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



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



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



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

2 STEMS
FOR 20
Valid Mon-Thu



MINT LYCHEE SPARKLING FIZZ
0% ABV
Lychee, citrus

SPARKLING FIZZ

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L
TIER 1	12	16	44	121
TIER 2	13	17	47	128
TIER 3	14	18	50	136
TIER 4	15	19	53	143
TIER 5	16	20	56	151
TIER 6	17	21	59	158

OPEN TO 6PM
HAPPY HOUR
15% OFF BEERS!

BEER SAMPLERS

\$26* PER SET (4x150ML)

*Not applicable to any other promotions or privileges

APPETIZERS

SPICY CHICKEN SATAY *18*

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES *16*

Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN *15*

Szechuan spice, murukku, curry dip

GOLDEN ALE BLUE MUSSELS *22*

Please allow 20 minutes for preparation

Blue mussels, beer emulsion, garlic bread

CHARGRILLED LAMB RIBS *GF 22*

Lamb ribs confit, honey mustard, roasted beetroot

CRUNCHY CALAMARI *17*

Marinara sauce

RED HOT BUFFALO WINGS *GF 18*

Served with hot sauce. Choice between spiciness level of 1, 2 or 3

HEALTHIER

PACIFIC CLAM CHOWDER *12*

Potatoes, bacon, white wine, rye sourdough

SUPERFOODS SALAD *VEG VG GF 15*

Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds, honey mustard

CLASSIC CAESAR SALAD *GF 15*

Romaine lettuce, mizuna, anchovy dressing, hard-boiled egg, croutons, bacon bits and parmesan chips

+ Grilled chicken *6*

+ Grilled trout *10*

MAINS

WAGYU BEEF RIBEYE (300g) *GF 72*

Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

WAGYU BRAISED BEEF SHORTRIBS *32*

Boneless US beef short ribs braised in jamón serrano, served with root vegetables, piquillo peppers, kale and garlic chips

WILD MUSHROOM

AGLIO OLIO *VEG VG 22*

Roasted garlic, arugula, forest mushrooms

SAKURA SHRIMP PASTA *24*

Taglierini, sakura shrimp, bay scallops, cured pork sausage paste and shellfish stock

TRUFFLED SCALLOP PASTA *29*

Served Chilled

Scallops aburi, caviar-tobiko medley, sakura shrimp

GOLDEN ALE FISH & CHIPS* *28*

Golden Ale, beer-battered seasonal fish served with french fries, white tartar sauce

HALF RACK BABY BACK RIBS* *GF 32*

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with coleslaw and french fries

CHARGRILLED SAKURA PORK RACK *28*

Please allow 20 minutes for preparation

Apple bacon sauce, five-onion chutney, pork lard, roasted potatoes

**Request to change your sides from fries to roasted vegetables? Just inform our server.*

BURGERS

WAGYU* *29*

Smoked wagyu patty, Tellicherry black pepper, American cheese, and Dijon mustard, topped with red wine onions and sautéed mushrooms

AMERICAN COWBOY* *27*

Topped with crispy bacon, cheddar cheese, and homemade BBQ sauce

MEXICANO* *26*

Topped with homemade Golden Ale beer chilli, guacamole, sour cream, jalapeños, and salsa on the side

IMPOSSIBLE™* *VEG 25*

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

**Request to change your sides from fries to roasted vegetables? Just inform our server.*

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 *VEG 38*

Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

MEAT LOVERS *24*

Pepperoni, garlic brats sausages and ham

TRUFFLED WILD MUSHROOM *VEG 24*

Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms

SHARING

BREWERKZ PLATTER *54*

- Peppercorn chicken
- Petite sardines
- Calamari
- Truffle fries
- Chips and salsa

SAUSAGE PLATTER *28*

Trio of sausages, sauerkraut, pickles, mashed potatoes and Brewerkz mustard

SG WINGS PLATTER *GF 28*

Ayam penyet, tandoori chicken, shrimp paste chicken (Har Cheong Gai), buffalo wings

SIDES

KFC (Korean Fried Cauliflower) *VEG VG 8*

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

ONION RING FRITTERS *VEG 8*

Served with BBQ sauce

SWEET POTATO FRIES *VEG VG GF 10*

Crisp on the outside and moist on the inside



DESSERTS

CHOCOLATE LAVA CAKE *VEG 14*

Please allow 20 minutes for preparation

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

OATMEAL STOUT BEERAMISU *VEG 12*

Savoiardi soaked in Oatmeal Stout, baileys, espresso coffee

BREWERKZ ICE CREAM *VEG GF 14*

Trio of ice creams, cinnamon 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, 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

MUSHROOM CREAM PASTA

Roasted chicken, mushrooms, fusilli

BOLOGNESE PASTA

Minced beef, tomatoes, penne

Only applicable to 12 years and below