·BREWERKZ·

Enjoy 50% off for your first pint of beer

APPETISER + MAIN COURSE + DESSERT + SOFT DRINK

FROM 28++/PAX

12PM - 3PM

APPFTISERS

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 MEATRALLS +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

LAMB RAGOUT PASTA

Tagliatelle, grilled lamb rump, root vegetables, Mediterranean spices

TRUFFLED MUSHROOM PASTA VEG +2

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

BRAISED ANGUS BEEF BOWL +3

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

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

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 VFG GF

Check with our server for available flavours

COFFFF

Black coffee +3 (A) (S)

Double espresso +3 (A) (%)

Cappuccino +3 Cos

Latte +3 (20%)

Iced black coffee +4 A 10%

Iced latte +4 Com

Iced cappuccino +4 C 05

TFA

British Breakfast +3 (A)

Earl Grey Lavender +3 (A) (%)

White Gingerlily +3 (A)(%)

Pearl Of The Orient +3 A On

Chamomile Dream +3 (A)

Lemon Ginger Mint +3 (A)

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

SOFT DRINKS

Coke Zero A 2%

Coke B5%

Ginger Ale B5%

Tonic B 5% Root Beer B5%

Sprite C 8%

OTHERS

Hot chocolate +3 D10%



Iced chocolate +4 Digs Iced tea (A)%



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

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



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



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



COSMOPOLITAN 22

pineapple juice & slice

PIÑA COLADA 23 Coconut rum, cream,

MOJITO 23



Rum, lime juice, mint leaves,

MARGARITA 22 Tequila, triple sec, lime mix

APEROL SPRITZ 21 Aperol, prosecco, soda water

OLD FASHIONED 21 Bourbon, simple syrup, bitters, orange peel garnish

MIMOSA 21 Prosecco, orange juice



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 Tangueray Gin, luxardo maraschino, Bols Apricot Brandy, blossom bitters, St-Germain Elderflower, egg white



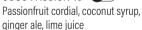
BELLE'S BLUSH 24 Stolichnaya Vodka, St-Germain Elderflower, hibiscus, pomegranate & lemon juice, egg white

MOCKTAILS

THE GRASSY BERRY 13 DIA Cranberry juice, lemongrass syrup, lime juice, soda water

PINEAPPLE PARADISE 13 (12/4%) Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

COCO PASSION 13 D22



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

PINK SUNRISE 13 D25

Pink grapefruit, banana syrup, lime juice, soda water

BITTER LIME LEMON 13 C9% Lime juice, lemonade, bitters

SHIRLEY TEMPLE 13 D359 Lime juice, lemonade, grenadine

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

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV, Italy G17/B90

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 G17/B90

CABERNET SAUVIGNON

Katnook Founder's Block Vta. Coonawarra, Australia G17/B90

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 *G17/B90*

RIESLING

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

PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto Adiae, Italy B 95

SPIRITS

TFOUII A

- · El Destilador Reposado 14
- Patrón Añejo 18

GIN

- Tangueray 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

CIDFRS

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 C75

Orange, carrot, ginger, turmeric

GET ACAI-TED 11 C6%



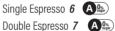
Organic acai, lime, honey, apple

GREEN PASTURES 11 B 5%

Green apple, cucumber, celery

COFFFF & TFA

Black Coffee 6 A 1950



Cappuccino 7 CO%

Latte 7 C

Iced Black Coffee 8 (A) (Special Property of the Conference of the

Iced Latte 8 C 0%

Iced Cappuccino 8 (C)

British Breakfast 9

A 0% sugar Earl Grey Lavender 9 A 05 Earl Grey Lavender 9

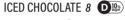
White Gingerlily 9 (A)

Pearl Of The Orient 9 A 950 Chamomile Dream 9

Lemon Ginger Mint 9 (A.95)

OTHERS

HOT CHOCOLATE 7 D195



ICED TEA 6 (A)

BOTTLED WATER / SPARKLING 8

Acqua Panna, San Pellegrino (A)

IUICES 7

- Orange juice, apple juice (38%)
- · Fruit punch, lime, cranberry, pineapple juice C95

SOFT DRINKS 6

- Coke Zero A 0%
- Coke, Ginger Ale, B5% Tonic, Root Beer
- Sprite C8%

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



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



AMBER LAGER 5.0% ABV, 15 IBU Lychee, caramel



OSMANTHUS WHEAT 4.5% ABV, 5 IBU Osmanthus, apricot



HEALHTIER SERIES

OSMANTHUS WHEAT NON-ALCOHOLIC, 7 IBU Osmanthus, apricot



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



SEASONAL

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



BELGIAN BLOND 6.1% ABV, 20 IBU Sichuan pepper spice



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



TIER 1

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



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 (4×150ML)

*Not applicable to any other promotions or privileges

APPFTIZERS

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 BBO sauce

MEXICANO* 26

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

IMPOSSIBLETM * 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
- CalamariTruffle 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 BBO sauce

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

crisp on the outside and moist on the



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