

· 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⁺⁺ U.P. \$34⁺⁺

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

Terms & Conditions: Promotion is applicable for dine-in across all Brewkrz 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.

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

FROM 18++/SET

12PM - 3PM

MAIN COURSES

NASI LEMAK

Blue pea basmati rice, sambal goreng vegetables, chicken wings, omelette and condiments

FISH & CHIPS

Golden ale, beer-battered hake with french fries and white tartar sauce

LAKSA MEATLESS LASAGNA *VEG*

Pasta sheet, ricotta, fresh herbs, IMPOSSIBLE™ pork and beef

HALF RACK BABYBACK RIBS

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and butter rice

BACON AGLIO OLIO

Arugula, garlic, chilli

BOLOGNESE PASTA

Meatballs, tomatoes, penne

MUSHROOM CREAM PASTA

Roasted chicken, mixed mushrooms, fusilli

TURMERIC FRENCH POULET

Turmeric chicken, local herbs, coconut milk, cilantro rice and condiments

BAK KWA BACON BURGER +3

Angus beef patty, bacon relish, bak kwa glaze, pickled cucumber and fries on side

WAGYU BEEF RICE BOWL +3

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

VEG (vegetarian)

COFFEE +3

- Black coffee **A** 0% sugar
- Single espresso **A** 0% sugar
- Double espresso **A** 0% sugar
- Latte **C** 0% sugar
- Cappuccino **C** 0% sugar
- Mocha **D** 10% sugar
- Iced black coffee **A** 0% sugar
- Iced latte **C** 0% sugar
- Iced cappuccino **C** 0% sugar
- Iced mocha **D** 10% sugar

TEA +3

- British breakfast **A** 0% sugar
- Earl grey lavender **A** 0% sugar
- White gingerlily **A** 0% sugar
- Pearl of the orient **A** 0% sugar
- Chamomile dream **A** 0% sugar
- Lemon ginger mint **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
- Root beer **B** 5% sugar
- Sprite **C** 8% sugar

OTHERS

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

SET LUNCH

Lunch Set is considered a promotion. Valid for dine-in at The Woodleigh Mall on weekdays only (excluding weekends and PH.) from 12pm to 3pm. Not valid with any other promotions, discounts, vouchers or privileges. The management reserves the right to amend the terms and conditions without prior notice. All prices are subject to 10% service charge and prevailing GST.

WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 15 / B 90**

MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 70**

ROSÉ

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



RED WINE

MERLOT

Pierre Jean Vtg, France **G 15 / B 80**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G 15 / B 80**

COCKTAILS



APEROL SPRITZ 17
Aperol, prosecco,
soda water



SINGAPORE SLING 19
Tanqueray Gin, cherry
brandy, Cointreau,
Angostura, Grenadine,
pineapple, lime juice



MARGARITA 18
100% blue agave
El Destilador tequila,
Cointreau, lime mix



LONG ISLAND TEA 19
Gin, vodka, rum, tequila,
triple sec, lime mix,
splash of Coke



COSMOPOLITAN 18
Smirnoff Vodka,
Cointreau, cranberry,
lime juice



MIMOSA 17
Prosecco,
orange juice

WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection
Vtg, Australia **G 15 / B 80**

SAUVIGNON BLANC

Greywacke Vtg, Marlborough,
New Zealand **G 15 / B 80**

RIESLING

St. Urbans-Hof Nik Weis Urban Vtg,
Mosel, Germany **B 90**

MOCKTAILS

BITTER LIME LEMON 8 **C 9%**
Lime juice, lemonade, bitters

CINDERELLA 8 **C 9%**
Lime juice, pineapple juice,
orange juice

SUMMER COOLER 8 **C 7%**
Pineapple juice, ginger ale

SHIRLEY TEMPLE 8 **D 35%**
Lime juice, lemonade, grenadine

VIRGIN SUNRISE 8 **D 30%**
Orange juice, grenadine syrup

TEA

British breakfast **8** **A 0%**
Earl grey lavender **8** **A 0%**
White gingerlily **8** **A 0%**
Pearl of the orient **8** **A 0%**
Chamomile dream **8** **A 0%**
Lemon ginger mint **8** **A 0%**

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

SPIRITS

GIN

• Gordon's Gin **12**
• Hendrick's **15**

SCOTCH WHISKEY

• Johnnie Walker Black Label **12**
• Monkey Shoulder **15**

BOURBON

• Jim Beam **12**
• Jack Daniel's **15**

VODKA

• Stolichnaya **12**
• Absolut Blue **15**

RUM

• Bacardi Rum **12**

COFFEE

Black coffee **4** **A 0%**
Single espresso **4** **A 0%**
Double espresso **5** **A 0%**
Latte **5** **C 0%**
Cappuccino **5** **C 0%**
Mocha **5** **D 10%**
Iced black coffee **6** **A 0%**
Iced latte **6** **C 0%**
Iced cappuccino **6** **C 0%**
Iced mocha **7** **D 10%**

COLD PRESSED JUICE



HAKUNA MANUKA 10 **C 7%**
Manuka honey, pineapple,
apple, lemon

PERKY GINGY 10 **C 7%**
Orange, carrot, ginger, turmeric

GET ACAI-TED 10 **C 6%**
Organic acai, lime, honey, apple

GREEN PASTURES 10 **B 5%**
Green apple, cucumber, celery

OTHERS

HOT CHOCOLATE 5 **D 10%**

ICED CHOCOLATE 6 **D 10%**

ICED TEA 4

BOTTLED WATER / SPARKLING 8
Acqua Panna, San Pellegrino **A 0%**

JUICES 6

• Orange juice, apple juice **C 8%**
• Lime, cranberry, pineapple **C 9%**

SOFT DRINKS 4

• Coke Zero **A 0%**
• Coke, ginger ale, root beer **B 5%**
• Sprite **C 8%**

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

SINGAPORE SERIES



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

SEASONAL



PINT 16

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

**SINGAPORE
DESIGN
WEEK**



TIER 1

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

CRAFT BEERS

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L	15% OFF BEERS! HAPPY HOUR ALL DAY MON - THU OPEN TO 6PM FRI - SUN	BEER SAMPLERS \$26* PER SET (4x150ML) <small>*Not applicable to any other promotions or privileges</small>
TIER 1	12	16	44	121		
TIER 2	13	17	47	128		
TIER 3	14	18	50	136		
TIER 4	15	19	53	143		

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

APPETISERS

BREWERKZ PLATTER *Sharing* 54

- Peppercorn chicken
- Chilli lime shrimp poppers
- Calamari
- Truffle fries
- Chips and salsa

SG WINGS PLATTER 28

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

SUPER NACHOS *VEG GF* 22

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

CHILLI LIME SHRIMP POPPERS 15

Local mini prawn fritters, chilli lime salt, yuzu miso

KOMBU TRUFFLE FRIES *VEG VG GF* 16

Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN 15

Szechuan spice, murukku, curry dip

CHARGRILLED LAMB RIBS *GF* 22

Lamb ribs confit, honey mustard, roasted beetroot

CRUNCHY CALAMARI 17

Marinara sauce

RED HOT 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

MAINS

**Option to change sides to roasted vegetables*

TRUFFLED SCALLOP PASTA 29

Served chilled

Scallops aburi, caviar-tobiko medley, sakura shrimp

ANGUS BEEF RIBEYE (300G) 48

Marinated ribeye, goma mixed greens, double coated fries and bordelaise sauce

MEATLESS LASAGNA *VEG* 24

Pasta sheet, ricotta, fresh herbs, Impossible™ pork & beef

TURMERIC FRENCH POULET *GF* 26

Half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

HALF RACK BABY BACK RIBS* *GF* 32

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

WAGYU RICE 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 24

Pepperoni, garlic brats sausages, ham

TRUFFLE WILD MUSHROOM *VEG* 24

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

MARGHERITA *VEG VG* 22

Fresh mozzarella, sun-dried tomatoes, basil



STRAITS STYLE NASI LEMAK *GF* 26

Blue pea basmati rice, braised duck in curry, housemade otah, sambal greens, omelette, condiments

PAPER WRAPPED LAKSA

SEAFOOD *GF* 30

Please allow 20 minutes for preparation

Local seafood, szechuan spice, konjac noodles, laksa cream sauce

GOLDEN ALE FISH & CHIPS* 26

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

SPICED LAMB GOULASH 28

Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, served with toast on side

BURGERS

AMERICAN COWBOY* 27

Crispy bacon, cheddar cheese, BBQ sauce

IMPOSSIBLE™* *VEG* 25

Plant-based patty, mustard sauce, cheddar, pickles, onion relish, tomatoes, lettuce

PULLED BEEF MANTOU BURGER* 45

Braised beef shortribs, garlic aioli, caramelised onions, Colby-Jack cheese

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

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 vinaigrette

CLASSIC CAESAR SALAD *GF* 15

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

+ Grilled chicken 6

+ Grilled trout 10

SIDES

SWEET POTATO FRIES *VEG VG GF* 11

Crisp on the outside and moist on the inside

KFC (Korean Fried Cauliflower) *VEG VG* 9

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

GRILLED BROCCOLINI *VEG VG GF* 10

Smoked oil, almond flakes, orange zest



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 cream, 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, sausage, tomato sauce

FISH & CHIPS

Battered fish fillet fries, tartar sauce

PULLED BEEF MANTOU SLIDERS

Braised beef shortribs, 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