

·B R E W E R K Z·



A Singapore Craft Beer Showcase

BEYOND THE CIRCUIT

Brewed by 8 local craft breweries, this limited edition jasmine rice Tropical Lager bursts with passionfruit, bright citrus and a touch of pine. Finishing crisp and dry, it's a bold toast to local pride — brewed the Singapore way.

A Collaboration Brew of 8 Singapore Breweries



As part of



PROST TO
Oktoberfest

19 Sept to 12 Oct 2025



\$68

**Oktoberfest
Platter**

Suitable for 3-4 pax

- Oatmeal Stout Braised Oxtail
- Grilled sausages with wholegrain mustard sauce
- German Potato Salad with Morel Mushrooms
- Mini Pretzels with Obatzda Sauce
- Salt & Pepper Corn Ribs
- Roasted Lemongrass Chicken with Gingerflower

TIER 1

**Festbier
Oktoberfest
Lager**

5.6% ABV, 15 IBU

T&Cs: Available from 19 Sept to 12 Oct 2025 for dine-in at all Brewerkz outlets, subject to availability.

All prices are subject to 10% service charge and prevailing government taxes. Management reserves the right to amend the terms and conditions without prior notice.

SPECIALS / PROMOTIONS

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 gamish



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, dom, 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

Cranberry juice, lemongrass syrup,
lime juice, soda water

PINEAPPLE PARADISE 15

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

COCO PASSION 15

Passionfruit purée, coconut syrup,
ginger ale, lime juice

APPLE TANGO 15

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

PINK SUNRISE 15

Pink grapefruit, banana syrup, lime
juice, soda water

BITTER LIME LEMON 15

Lime juice, lemonade, bitters

SHIRLEY TEMPLE 15

Lime juice, lemonade, grenadine

VIRGIN MOJITO 15

Mint, lime juice, sugar syrup,
soda water

WINES

Please inquire with our staff about the vintage

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**

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

Nienschke 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**

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**

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 2h

Manuka honey, pineapple, apple, lemon

PERKY GINGY **11** C 2h

Orange, carrot, ginger, turmeric

GET ACAI-TED **11** C 2h

Organic acai, lime, honey, apple

GREEN PASTURES **11** B 3h

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **7** A 2h

Single Espresso **7** A 2h

Double Espresso **8** A 2h

Cappuccino **8** C 2h

Latte **8** C 2h

Iced Black Coffee **8** A 2h

Iced Latte **8** C 2h

Iced Cappuccino **8** C 2h

British Breakfast **10** A 2h

Earl Grey Lavender **10** A 2h

Marrakesh Mint **10** A 2h

Pearl Of The Orient **10** A 2h

Chamomile Dream **10** A 2h

Lemon Ginger Mint **10** A 2h

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

OTHERS

HOT CHOCOLATE **8** D 1h

ICED CHOCOLATE **9** D 1h

ICED TEA **7** A 2h

BOTTLED WATER / SPARKLING **9**

Acqua Panna, San Pellegrino A 2h

JUICES **8**

- Orange juice, apple juice C 2h
- Fruit punch, lime, cranberry, pineapple juice C 2h

SOFT DRINKS **7**

- Coke zero, soda A 2h
- Coke, Ginger Ale, Tonic, Root Beer B 3h
- Sprite C 2h

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



STEM 23

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

SINGAPORE
DESIGN
WEEK

ASIAN FLAVOURS

HEALTHIER SERIES

SEASONAL



TIER 1

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



STEM 16

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



TIER 1

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



TIER 1

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



TIER 6

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



TIER 1

**FESTBIER
OKTOBERFEST LAGER**
5.6% ABV, 15 IBU
Toasty bread



TIER 1

**BEYOND THE CIRCUIT
TROPICAL LAGER**
5.0% ABV, 10 IBU
Passionfruit, citrus, pine



TIER 2

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

SEASONAL

SPARKLING FIZZ



TIER 3

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



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.

SMALL PLATES

SUPER NACHOS VEG GF 23

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

+ Cheese 3

+ Beer chilli / IMPOSSIBLE™ beer chilli 3

NEW MURTABAK FOCACCILLA 18

Marinated chicken, bandung pickles, garam masala

3-CHEESE TRUFFLE FOCACCILLA VEG 22

Truffle gouda, Parmigiano Reggiano, mozzarella, porcini mushrooms



SPICY CHICKEN SATAY 22

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES VEG 18

Kombu, grated Parmesan, truffle coulis

BABY SQUID & CALAMARI 18

Salt & pepper, sour plum mayo

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

CHARGRILLED LAMB RIBS GF 24

Lamb ribs confit, honey mustard, roasted beetroot

MEAT LOVERS PIZZETTE 6" 18

Pepperoni, garlic brats sausages & ham

NEW BUTTER CHICKEN PIZZETTE 6" 18

Tandoori marination, kasoori methi, mint raita

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 ROASTED TOMATO SOUP VEG 14

Fresh tomatoes, basil, pine nuts



NEW SOUR PLUM HAMACHI SALAD 22

Yuzu soy hamachi, nuts & crunch, seasonal fruits

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 peppercom chicken, curry mayo



NEW SURF & TURF PLATTER 98

Please allow 20-30 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 GOLDEN BUTTERMILK CHICKEN-IN-BASKET 58

Buttermilk marination, assorted dips

BITES

SWEET POTATO FRIES VEG VG GF 14

Crisp on the outside and moist on the inside, sour plum 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 TRUFFLE CHEESE

CROQUETTES VEG 14

Gouda cheese, truffle honey, truffle mayo



NEW SAMBAL TEMPEH BILIS 12

Sambal tumis, peanuts, ikan bilis

BURGERS

IMPOSSIBLE™ BURGER VEG 29

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



COWBOY BURGER 29

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



SHOGUN BURGER 39

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

MAINS

GOLDEN ALE FISH & CHIPS 29

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



WAGYU STEAK & FRITES GF 74

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

NEW PAPER WRAPPED LAKSA SEAFOOD 34

Please allow 20 minutes for preparation
Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

WAGYU BEEF BOWL 36

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

NEW KING CRAB PASTA 36

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



PUGLIAN SEAFOOD STEW 36

Orecchiette pasta, fresh seafood medley, cilantro

NEW DRY 'BAK KUT TEH' MUSHROOM CASARECCE 28

Mixed peppercorn, pork rib fingers, pasta

GRILLED PORK T-BONE 34

Please allow 20 minutes for preparation
Apple bacon sauce, 5-onion chutney, confit potatoes

NEW HAINAN 'NO-CHICKEN' RICE VEG 26

Ginger-garlic soy roulade, tomatillo sauce, cilantro rice

LOUISIANA-STYLE JAMBALAYA 28

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

SWEETS

CHOCOLATE LAVA CAKE VEG 18

Please allow 20 minutes for preparation
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

BREWERKZ ICE CREAM VEG GF 16

Trio of ice cream, cinnamon crumble



NEW CEMPEDAK CHENDOL VEG 16

Cempedak foam, coconut sorbet, pandan

NEW BRÛLÉE CHEESECAKE VEG 16

Raspberry sorbet, mixed berries coulis, three cheese

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.

Only applicable to 12 years and below

MAINS

FISH & CHIPS

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

PULLED BEEF MANTOU SLIDERS

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

NEW TRIO OF SKEWERS

Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille

BOLOGNESE PASTA

Minced beef, tomatoes, penne



NEW GRILLED SANDWICH PIZZETTE 6''

Ham & cheese, homemade tomato sauce