

·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,
macarated seasonal fruits

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** 0.90
Single espresso +3 **A** 0.90
Double espresso +3 **A** 0.90
Cappuccino +3 **C** 0.90
Latte +3 **C** 0.90
Iced black coffee +4 **A** 0.90
Iced latte +4 **C** 0.90
Iced cappuccino +4 **C** 0.90

TEA

British Breakfast +3 **A** 0.90
Earl Grey Lavender +3 **A** 0.90
White Gingerlily +3 **A** 0.90
Pearl Of The Orient +3 **A** 0.90
Chamomile Dream +3 **A** 0.90
Lemon Ginger Mint +3 **A** 0.90

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

SOFT DRINKS

Coke Zero **A** 0.90
Coke **B** 0.90
Ginger Ale **B** 0.90
Tonic **B** 0.90
Root Beer **B** 0.90
Sprite **C** 0.90

OTHERS

Hot chocolate +3 **D** 10.90
Iced chocolate +4 **D** 10.90
Iced tea **A** 0.90

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, dom, 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 GLASS 22 / JUG 80
Tequila, triple sec, lime mix

APEROL SPRITZ 21
Aperol, prosecco, soda water

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

MIMOSA 21
Prosecco, orange juice

MOCKTAILS

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

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

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

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

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

BITTER LIME LEMON 13 
Lime juice, lemonade, bitters

SHIRLEY TEMPLE 13 
Lime juice, lemonade, grenadine

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

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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 1.50**

Manuka honey, pineapple,
apple, lemon

PERKY GINGY **11** **C 1.50**

Orange, carrot, ginger, turmeric

GET ACAI-TED **11** **C 1.50**

Organic acai, lime, honey, apple

GREEN PASTURES **11** **B 1.50**

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **6** **A 0.50**

Single Espresso **6** **A 0.50**

Double Espresso **7** **A 0.50**

Cappuccino **7** **C 0.50**

Latte **7** **C 0.50**

Iced Black Coffee **8** **A 0.50**

Iced Latte **8** **C 0.50**

Iced Cappuccino **8** **C 0.50**

British Breakfast **9** **A 0.50**

Earl Grey Lavender **9** **A 0.50**

White Gingerlily **9** **A 0.50**

Pearl Of The Orient **9** **A 0.50**

Chamomile Dream **9** **A 0.50**

Lemon Ginger Mint **9** **A 0.50**

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

OTHERS

HOT CHOCOLATE **7** **D 1.00**

ICED CHOCOLATE **8** **D 1.00**

ICED TEA **6** **A 0.50**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0.50**

JUICES **7**

• Orange juice, apple juice **C 0.50**

• Fruit punch, lime, cranberry,
pineapple juice **C 0.50**

SOFT DRINKS **6**

• Coke Zero **A 0.50**

• Coke, Ginger Ale, **B 0.50**
Tonic, Root Beer

• Sprite **C 0.50**

SIGNATURES



GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bitters



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, cempedak, 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



SINGAPORE SLING
SOUR ALE
5.0% ABV, 11 IBU
Tart, tropical, and herbal



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



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

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



SPIRITED AWAY III
FRUITED MILKSHAKE SOUR
5.0% ABV, 1 IBU
Apricot, tropical fruits



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



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



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



WHAT THE HELLES
MUNICH-STYLE LAGER
4.5% ABV, 9 IBU
Grainy sweet, floral overtones

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L	OPEN TO 6PM HAPPY HOUR 15% OFF BEERS!	BEER SAMPLERS \$26* PER SET (4x130ML) *Not applicable to any other promotions or privileges
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		

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APPETISERS

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, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

CLASSIC CAESAR SALAD GF 15

Romaine lettuce, 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 8-9), balsamic mixed greens, confit potatoes, 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 lobster 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 apple slaw 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

'TORTILLA' CHIPS & SALSA VEG VG 6

Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein. Served with a zesty salsa dip for the perfect guilt-free snack!



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, 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