·BREWERKZ·



#### 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

VEG (vegetarian)

#### 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

# COFFEE +3

Black coffee (A)

Single espresso (A) Double espresso (A)

Latte Co

Cappuccino (Cappuccino)

Mocha Dig Iced black coffee (A)

Iced latte (C)

Iced cappuccino (C)

Iced mocha Du

TFA +3

British breakfast (A)

Earl grey lavender (A) White gingerlily (A)

Pearl of the orient (A)

Chamomile dream (A.S.)

Lemon ginger mint (A)

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

SOFT DRINKS

Coke Zero (A) Coke (35)

Ginger ale (B)

Root beer (354)

Sprite Ch

**OTHERS** 

Hot chocolate +3 Digs

Iced chocolate +3 Dig

 $WINES \quad \textit{Please in quire with our staff about the vintage}$ 

SPARKLING

#### **PROSECCO**

Santa Margherita Extra Dry NV, Italy G15/B90

#### **MOSCATO**

Ceretto Moscato d'Asti Vtg. Italy B70

ROSÉ

Marqués de Caceres Vtg, Spain B 85

**APEROL SPRITZ 17** 

Aperol, prosecco,

MARGARITA 18

100% blue agave

El Destilador tequila,

Cointreau, lime mix

soda water

COCKTAILS



#### MFRI OT

Pierre Jean Vtg, France G15 / B80

#### CABERNET SAUVIGNON

Katnook Founder's Block Vtg. Coonawarra, Australia G15/B80

#### WHITE WINE

#### CHARDONNAY

De Bortoli DB Family Selection Vtg. Australia G15 / B80

#### SAUVIGNON BLANC

Greywacke Vtg, Marlborough, New Zealand G15 / B80

#### RIESLING

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

# **MOCKTAILS**

### BITTER LIME LEMON 8 (3)

Lime juice, lemonade, bitters

# CINDERELLA 8 (C)

Lime juice, pineapple juice, orange juice

#### SUMMER COOLER 8 (A) Pineapple juice, ginger ale

#### SHIRLEY TEMPLE 8 135 Lime juice, lemonade, grenadine

VIRGIN SUNRISE 8 (D39) Orange juice, grenadine syrup

# TEA

British breakfast 8 A0x

(A)0x Earl grey lavender 8 White gingerlily 8 (A.2.)

Pearl of the orient 8

Chamomile dream 8

Lemon ginger mint 8

# (A)0x (A)Os

(A)0x

# GIN

· Gordon's Gin 12

**SPIRITS** 

· Hendrick's 15

#### SCOTCH WHISKEY

- Johnnie Walker Black Label 12
- · Monkey Shoulder 15

#### BOURBON

- Jim Beam 12
- · Jack Daniel's 15

#### VODKA

- Stolichnava 12
- Absolut Blue 15

#### RUM

- Bacardi Rum 12

# COFFFF

Black coffee 4

(A0x) Single espresso 4 (A) Double espresso 5 (A.93)

Latte 5 (C)

Cappuccino 5 (Cappuccino 5)

Mocha 5 Dip Iced black coffee 6 (A.9.)

Iced latte 6 (C)

Iced cappuccino 6 (C)

Iced mocha 7 (D)

# **OTHERS**

COLD

JUICE

apple, lemon

**PRESSED** 

HAKUNA MANUKA 10 GA

Manuka honey, pineapple,

PERKY GINGY 10 (A)

GET ACAI-TED 10 (G)

Orange, carrot, ginger, turmeric

Organic acai, lime, honey, apple

GREEN PASTURES 10 (B)

Green apple, cucumber, celery

HOT CHOCOLATE 5

ICED CHOCOLATE 6

**ICED TEA 4** 

# BOTTLED WATER / SPARKLING 8

Acqua Panna, San Pellegrino (A)



#### JUICES 6

Orange juice, apple juice

Lime, cranberry, pineapple



## SOFT DRINKS 4

- Coke Zero (A)
- Coke, ginger ale, root beer
- Sprite (G)







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

SINGAPORE SLING 19

Tangueray Gin, cherry

brandy, dom. Cointreau.

Angostura, Grenadine,

pineapple, lime juice



MIMOSA 17 Prosecco, orange juice

SIGNATURES SINGAPORE SERIES



GOLDEN ALE 4.9% ABV, 25 IBU Malty, bittemess



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

SEASONAL



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



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

HEALTHIER SERIES



PINT 16

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



OSMANTHUS WHEAT 4.5% ABV, 5 IBU Osmanthus, apricot



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



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

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4L	TOWER 4L
TIER 1	12	16	44	121
TIER 2	13	17	47	128
TIER 3	14	18	50	136
TIER 4	15	19	53	143

15% OFF BEERS!

HAPPY HOUR

ALL DAY MON-THU

OPEN TO 6PM FRI - SUN

# **BEER SAMPLERS**

\$26' PER SET (4×130ML)

Not applicable to any other promotions or privileges

# **APPETISERS**

#### **BREWERKZ PLATTER Sharing 54**

- · Peppercom 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 VEGGF 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 medlev, 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 TINCH

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-shimeii, 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

#### IMPOSSIBLETM\* VFG 25

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

#### **PULLED BEEF MANTOU BURGER\* 25**

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, rve 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, 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

'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 quilt-free snack!

# DESSERTS

#### CHOCOLATE LAVA CAKE VFG 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 VFG 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

