

· B R E W E R K Z ·

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



BELLE'S BLUSH 24
Smirnoff vodka, St-Germain
elderflower, hibiscus, pomegranate
& lemon juice, egg white



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



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 D 17%

Cranberry juice, lemongrass syrup,
lime juice, soda water

PINEAPPLE PARADISE 15 D 24%

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

COCO PASSION 15 D 22%

Passionfruit purée, coconut syrup,
ginger ale, lime juice

APPLE TANGO 15 D 28%

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

PINK SUNRISE 15 D 25%

Pink grapefruit, banana syrup, lime
juice, soda water

BITTER LIME LEMON 15 C 9%

Lime juice, lemonade, bitters

SHIRLEY TEMPLE 15 D 35%

Lime juice, lemonade, grenadine

VIRGIN MOJITO 15 D 18%

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

Nietschke 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** 

Manuka honey, pineapple, apple, lemon

PERKY GINGY **11** 

Orange, carrot, ginger, turmeric

GET ACAI-TED **11** 

Organic acai, lime, honey, apple

GREEN PASTURES **11** 

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **7** 

Single Espresso **7** 

Double Espresso **8** 

Cappuccino **8** 

Latte **8** 

Iced Black Coffee **8** 

Iced Latte **8** 

Iced Cappuccino **8** 

British Breakfast **10** 

Earl Grey Lavender **10** 

Marrakesh Mint **10** 

Pearl Of The Orient **10** 

Chamomile Dream **10** 

Lemon Ginger Mint **10** 

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

OTHERS

HOT CHOCOLATE **8** 



ICED CHOCOLATE **9** 

ICED TEA **7** 




BOTTLED WATER / SPARKLING **9**

Acqua Panna, San Pellegrino 

JUICES **8**

- Orange juice, apple juice 
- Fruit punch, lime, cranberry, pineapple juice 

SOFT DRINKS **7**

- Coke zero, soda 
- Coke, Ginger Ale, Tonic, Root Beer 
- Sprite 

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 PILSENER
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, cempedak, 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



TIER 1

**ONDEH ONDEH
AMBER LAGER**
4.5% ABV, 7 IBU
Pandan, coconut

ASIAN FLAVOURS



TIER 1

**GENMAICHA
RICE LAGER**
4.5% ABV, 10 IBU
Toasty rice, green tea



STEM 16

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



TIER 1

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



TIER 2

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



TIER 1

**STILL MITCH
NEIPA**
NON-ALCOHOLIC, 41 IBU
Mango, passionfruit,
red berries



TIER 6

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



TIER 5

**RYE IN PEACE
BALTIC PORTER**
7.5% ABV, 27 IBU
Dark chocolate, caramel



PINT 18

**COPPER PLATE
CASK IPA**
5.0% ABV, 50 IBU
Biscuity, orange

HEALTHIER SERIES

SEASONAL

SEASONAL

SPARKLING FIZZ



TIER 1

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



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



TIER 1

**XPA
EXTRA PALE ALE**
4.5% ABV, 18 IBU
Peach, lychee



TIER 1

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



PINT 8/JUG 19

YUZU LIME ZING
0% ABV
Yuzu, key lime

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 (4x130ML)

*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 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 VG GF 19*

Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

+ Lemongrass 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 peppercorn 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 VG 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

'TORTILLA' CHIPS & SALSA *VEG VG 8*

Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein.

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



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



NEW DRY 'BAK KUT TEH' CASARECCE 28

Vegetarian option available

Mixed peppercorn, pork rib fingers, pasta

PUGLIAN SEAFOOD STEW 36

Orecchiette pasta, fresh seafood medley, cilantro

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

Slow-cooked minced beef, tomato sauce, penne, Italian herbs



NEW GRILLED SANDWICH PIZZETTE 6"

Ham & cheese, homemade tomato sauce