

·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 21

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**

### 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 **A 0% sugar**

### JUICES **8**

- Orange juice, apple juice **C 8% sugar**
- Fruit punch, lime, cranberry, pineapple juice **C 9% sugar**

### SOFT DRINKS **7**

- Coke zero, soda **A 0% sugar**
- Coke, Ginger Ale, Tonic, Root Beer **B 5% sugar**
- Sprite **C 8% sugar**

# CRAFT BEERS

## SIGNATURES



**GOLDEN ALE**  
4.9% ABV, 25 IBU  
Malty, bitterness



**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



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

## ASIAN FLAVOURS



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



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



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



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



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



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



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



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

## SEASONAL



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



**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



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



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



**YUZU LIME ZING**  
0% ABV  
Yuzu, key lime

**NEW**

**B 4% ABV**

**PINT 8/JUG 19**

OPEN TO 6PM  
**HAPPY HOUR**  
15% OFF BEERS!

## BEER SAMPLERS

\$28\* PER SET (4x130ML)

\*Not applicable to any other promotions or privileges

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L
<b>TIER 1</b>	13	17	47	130
<b>TIER 2</b>	14	18	50	137
<b>TIER 3</b>	15	19	53	145
<b>TIER 4</b>	16	20	56	152
<b>TIER 5</b>	17	21	59	160
<b>TIER 6</b>	18	22	62	167

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



### 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

### BREWERKZ PLATTER 74

- Aburi beef cubes, red wine sauce
- Tiger prawns, mango habanero sauce
- Kombu truffle fries, truffle coulis
- Assorted sausages, Brewerz mustard
- Crispy peppercorn chicken, curry mayo



### NEW ULTIMATE SEAFOOD PLATTER 138

*Served chilled*

*Please allow 20 minutes for preparation*

- Hokkaido scallops, ponzu
- "Snow fish & chips", tartar sauce
- Sweet prawns, cocktail sauce
- King crab, poached in nage
- Seafood salad, crawfish, squid, jellyfish
- Hamachi, yuzu soy

## 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

## 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