

·B R E W E R K Z·

Savour Tis'
SEASON

Holly Herb-crusted Pork Knuckle

Perfect for 2-3 to share

Sage & rosemary, patatas
bravas, pineapple chilli dip,
goma mixed salad

\$48



SPECIALS / PROMOTIONS

T&C: Valid for dine-in at Brewerkz Orchard Rendezvous Hotel, East Coast, Seletar Aerospace Park, Woodleigh Mall from 1-25 December 2025, while stocks last. Prices are subjected to 10% service charge and prevailing GST. Not valid with any other promotions, discounts or privileges. Management reserves the right to amend the terms and conditions without prior notice.

COCKTAILS



ESPRESSO MARTINI 22
Vodka, Espresso, Kahlúa,
simple syrup



SINGAPORE SLING 25
Gin, cherry brandy, dom,
cointreau, angostura, pineapple
juice, lime juice, grenadine



MARGARITA 22
100% blue agave reposado
tequila and lime mix



MIMOSA 21
Prosecco and
orange juice



SHAKEN PIÑA COLADA 22
Malibu, pineapple juice,
pineapple slice and cream



COSMOPOLITAN 22
Vodka, triple sec, cranberry
juice and lime juice



MOJITO 23
Rum, freshly squeezed lime,
mint leaves, sugar and a
splash of soda



LONG ISLAND TEA 25
Gin, vodka, rum, tequila, triple
sec, lime mix, splash of Coke



APEROL SPRITZ 22
Aperol, prosecco and
soda water



CUBAN SOUR 24
La Progresiva, apricot brandy,
fresh lemon & lime juice, simple
syrup, egg white

MOCKTAILS

BITTER LIME LEMON 13 
Lime juice, lemonade, bitters

CINDERELLA 13 
Lime juice, pineapple juice,
orange juice

PUSSY FOOT 13 
Grenadine, fruit punch, milk

VIRGIN PIÑA COLADA 13 
Pineapple juice, coconut syrup,
cream, lime juice

VIRGIN SUNRISE 13 
Orange juice, grenadine syrup

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

SUMMER COOLER 13 
Pineapple juice, ginger ale

SHIRLEY TEMPLE 13 
Lime juice, lemonade, grenadine

WINES

Vintage are subject to changes. Please enquire from our staff for latest vintage.

SPARKLING

PROSECCO

Extra Dry DOC, Santa Margherita, Veneto, Italy, NV **G 18 / B 90**

CHAMPAGNE

BRUT

Laurent-Perrier La Cuvée Brut NV, France **B 135**

ROSÉ

GRENACHE

Miraval Côtes de Provence, France, 2021 **B 90**

RED WINE

MERLOT

De Bortoli, Australia, 2022 **G 17 / B 80**

PINOT NOIR

Misha's Vineyard "The High Note", New Zealand, 2020 **B 125**

MALBEC

Kaiken Ultra, Argentina, 2019 **B 105**

CRIANZA

Marqués de Cáceres, Spain, 2018 **B 95**



SYRAH

Mitolo Jester Shiraz, McLaren Vale, Australia, 2022 **B 85**

WHITE WINE

SAUVIGNON BLANC

- Greywacke, Marlborough, New Zealand, 2022 **G 17 / B 80**
- M. Chapoutier Côtes-du-Rhône Belleruche Rouge, 2024 **B 95**

PINOT GRIGIO

Santa Margherita, Italy, 2022 **B 105**

RIESLING

Le Bohème Riesling, Australia, 2020 **B 95**

CHARDONNAY

McWilliams Markview, Australia, NV **B 85**

SPIRITS

TEQUILA

- Jose Cuervo **15**
- 1800 Añejo **16**
- Patrón Añejo **23**

GIN

- Gordon's Gin **15**
- Bombay **18**
- Hendrick's **20**

SCOTCH WHISKEY

- Johnnie Walker Red Label **15**
- Chivas Regal 12 Y.O. **16**
- Jameson **18**
- Johnnie Walker Black Label **18**
- Monkey Shoulder **19**
- Chivas Regal Royal Salute 18 Y.O. **20**
- The Macallan **20**
- Glenmorangie 10 Y.O. **20**
- Glenfiddich 12 Y.O. **22**

BOURBON

- Jim Beam **15**
- Jack Daniel's **18**
- Maker's Mark **18**

BRANDY / COGNAC

- St-Rémy Authentic V.S.O.P **15**
- Courvoisier V.S.O.P **18**

VODKA

- Smirnoff Red Vodka **15**
- Absolut Blue **17**
- Grey Goose Original **18**

RUM

- Bacardi **15**
- Malibu **15**
- Captain Morgan **18**
- La Progressiva 13 **18**

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 1.5%**

Manuka honey, pineapple, apple, lemon

PERKY GINGY **11** **C 1.5%**

Orange, carrot, ginger, turmeric

GET ACAI-TED **11** **C 1.5%**

Organic acai, lime, honey, apple

GREEN PASTURES **11** **B 5%**

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **6** **A 0.5%**

Single Espresso **6** **A 0.5%**

Double Espresso **7** **A 0.5%**

Cappuccino **7** **C 0.5%**

Latte **7** **C 0.5%**

Iced Black Coffee **8** **A 0.5%**

Iced Latte **8** **C 0.5%**

Iced Cappuccino **8** **C 0.5%**

British Breakfast **9** **A 0.5%**

Earl Grey Lavender **9** **A 0.5%**

Marrakesh Mint **9** **A 0.5%**

Pearl Of The Orient **9** **A 0.5%**

Chamomile Dream **9** **A 0.5%**

Lemon Ginger Mint **9** **A 0.5%**

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

OTHERS

HOT CHOCOLATE **8** **D 10%**

ICED CHOCOLATE **9** **D 10%**

ICED TEA **6** **A 0.5%**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0.5%**

JUICES **7**

- Orange juice, apple juice **C 0.5%**
- Fruit punch, lime, cranberry, mango pineapple juice **C 0.5%**

SOFT DRINKS **6**

- Coke Zero, soda **A 0.5%**
- Coke, Ginger Ale, Tonic, Root Beer **B 5%**
- Sprite **C 0.5%**

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

ASIAN FLAVOURS



OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot



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



PROBIOTIC
RASBERRY SOUR
4.5% ABV, 0 IBU
Live probiotic cells



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



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



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



RAVE FEVER
SAISON
6.1% ABV, 27 IBU
Pink grapefruit, banana

SEASONAL



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



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



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



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

2 PINTS
FOR 20
Valid All Day

SPARKLING FIZZ



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 (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.

APPETISERS

KOMBU TRUFFLE FRIES VEG 17
Kombu, grated Parmesan, truffle coulis

NEW SPAM FRIES GF 14
Kaffir lime aioli

NEW BABY SQUID & CALAMARI 18
Salt & pepper, sour plum mayo



NEW SUPER NACHOS VEG 23
Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole
+ Cheese 3
+ Beer chilli 3

CRISPY PEPPERCORN CHICKEN 15
Sichuan spice, murukku, curry dip

SPICY CHICKEN SATAY 18
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce



NEW MIMOLETTE CHEESE STICKS VEG 16
Puff pastry, cow's milk cheese, balsamic reduction on side

REDHOT BUFFALO WINGS GF 19
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

HEALTHIER

NEW PACIFIC CLAM CHOWDER 12
Potatoes, bacon, white wine, rye sourdough

SUPERFOODS SALAD VEG VG GF 16
Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

CLASSIC CAESAR SALAD GF 16
Romaine lettuce, anchovy dressing, hard-boiled egg, croutons, bacon bits, parmesan chips

+ Lemongrass chicken 6
+ Grilled trout 10

SHARING



NEW GOLDEN BUTTERMILK CHICKEN-IN-BASKET 54
Buttermilk marination, assorted dips

NEW BREWERKZ PLATTER 54
• Calamari
• Peppercorn chicken
• Truffle fries
• Brewerkz sausages
• Chips & salsa

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.



MEAT LOVERS 26
Pepperoni, garlic bratwurst sausages and ham

NEW TRUFFLED WILD MUSHROOM VEG 25
Truffle essence, porcini, hon-shimeji, white button & shitake mushrooms

TANDOORI CHICKEN 25
Potato, red chilli, red onion and raita

MARGHERITA VEG 24
Fresh mozzarella, momotaro tomatoes, basil

SIDES



NEW TRUFFLE CHEESE CROQUETTES VEG 14
Gouda cheese, truffle honey, truffle mayo

NEW STEAK CUT FRIES VEG VG 12
Double coated, 2 dips

NEW ONION RING FRITTERS 10
Served with tartar sauce

KFC (Korean Fried Cauliflower) VEG VG 10
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

SWEET POTATO FRIES VEG VG GF 12
Crisp on the outside and moist on the inside

'TORTILLA' CHIPS & SALSA VEG VG 8
Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein

BURGERS



AMERICAN COWBOY* 28
Topped with crispy bacon, Cheddar cheese and homemade BBQ sauce



IMPOSSIBLE™* VEG 27
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.*

MAINS

**Request to change your sides from fries to roasted vegetables? Just inform our server.*

NEW HAINAN 'NO-CHICKEN' RICE VEG 26
Ginger-garlic soy roulade, tomatillo sauce, cilantro rice



WAGYU BEEF RIBEYE (300g) GF 72
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, and traditional beef jus

PAPER WRAPPED LAKSA SEAFOOD 30
Please allow 20 minutes for preparation
Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

WAGYU BEEF BOWL 32
Boneless, braised in Jamón Serrano, served with root vegetables, egg confit and pilaf rice on side

HALF RACK BABY BACK RIBS* GF 34
Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries



NEW 'MILLE-FEUILLE' PORK CHEESE KATSU 30
Please allow 20 minutes for preparation
'Pork lapis', gingerflower calamansi salad, mango salsa

NEW DRY 'BAK KUT TEH' CASARECCE 26
Vegetarian option available
Mixed peppercorn, pork rib fingers, pasta

BBQ CHICKEN* 28
Please allow 20 minutes for preparation
Half chicken, BBQ sauce, coleslaw and french fries on side

SAKURA SHRIMP PASTA 26
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

GOLDEN ALE FISH & CHIPS* 28
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce

DESSERTS

EXCLUSIVE CLASSIC TIRAMISU VEG 14
Savoiardi soaked in espresso coffee, Italian mascarpone cheese, chocolate dust

BREWERKZ ICE CREAM VEG GF 14
Trio of ice cream, cinnamon crumble



NEW BRÛLÉE CHEESECAKE VEG 14
Raspberry sorbet, mixed berries coulis, three cheese

CHOCOLATE LAVA CAKE VEG 16
Please allow 20 minutes for preparation
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

KIDS MENU 16/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

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

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



NEW GRILLED SANDWICH PIZZETTE 6"
Ham & cheese, homemade tomato sauce