

·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



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.

SPECIALS / PROMOTIONS



Double Up on Flavours!
Enjoy 50% off on
your second main

Sun to Thu only



SPECIALS / PROMOTIONS

T&C: Promotion is applicable for dine-in at Brewerkz Seletar Aerospace Park while stocks last. Applicable only to dishes under 'mains', 'burgers', and 'pizzas'. Valid all day from Sunday to Thursday during restaurant operation hours. The 50% discount will be applied to the lowest-value item. Not applicable with any promotions and/or privileges. Management reserves the right to amend the terms and conditions without prior notice.

COCKTAILS



SINGAPORE SLING 19
Gin, cherry brandy, dom, Cointreau,
Angostura, pineapple juice, lime
juice, grenadine



MARGARITA 18
Tequila and lime mix



MIMOSA 17
Prosecco and orange juice



PIÑA COLADA 18
Rum, pineapple juice, pineapple
slices and cream



OLD FASHIONED 18
Whiskey, simple syrup, Angostura
Bitter, orange peel garnish



NEGRONI 18
Gin, Campari, Vermouth



MOJITO 17
Rum, freshly squeezed lime, mint
leaves, sugar, splash of soda



LONG ISLAND TEA 19
Vodka, gin, rum, tequila, triple sec,
lemon juice, splash of Coke



COSMOPOLITAN 18
Vodka, triple sec, cranberry juice,
lime juice



APEROL SPRITZ 17
Aperol, prosecco and soda
water

MOCKTAILS

CINDERELLA 10 
Lime juice, pineapple juice,
orange juice

PUSSY FOOT 10 
Grenadine, fruit punch, milk

SUMMER COOLER 10 
Pineapple juice, ginger ale

BITTER LIME LEMON 10 
Lime cordial, lime mix, sprite,
angostura bitters

SHIRLEY TEMPLE 10 
Lime juice, sprite, grenadine

VIRGIN MOJITO 10 
Mint leaves, lime squeeze, sugar,
soda water

VIRGIN PIÑA COLADA 10 
Pineapple juice, coconut syrup,
cream, lime juice

VIRGIN SUNRISE 10 
Orange juice, grenadine syrup

WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 16 / B 90**

MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 70**

ROSÉ

Marqués de Caceres Vtg, Spain **B 85**

RED WINE

MERLOT

Pierre Jean Vtg, France **G 16 / B 80**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G 16 / B 80**



WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection
Vtg, Australia **G 16 / B 80**

SAUVIGNON BLANC

Greywacke Vtg, Marlborough,
New Zealand **G 16 / B 80**

RIESLING

St. Urbans-Hof Nik Weis Urban Vtg,
Mosel, Germany **B 85**

COLD PRESSED JUICE



HAKUNA MANUKA 11 **C 25**

Manuka honey, pineapple,
apple, lemon

GET ACAI-TED 11 **C 25**

Organic acai, lime, honey, apple

COFFEE

Black Coffee **6 A 0%**

Flat White **6 C 0%**

Single Espresso **5 A 0%**

Double Espresso **7 A 0%**

Latte **6 C 0%**

Cappuccino **6 C 0%**

Iced Black Coffee **7 A 0%**

Iced Latte **7 C 0%**

Iced Cappuccino **7 C 0%**

TEA

British Breakfast **8 A 0%**

Earl Grey Lavender **8 A 0%**

White Gingerlily **8 A 0%**

Pearl Of The Orient **8 A 0%**

Chamomile Dream **8 A 0%**

Lemon Ginger Mint **8 A 0%**

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

SPIRITS

TEQUILA

- El Destilador Reposado **14**
- Patrón Añejo **16**
- Don Julio Blanco **16**
- Patrón Reposado **16**

GIN

- Tanqueray **14**
- Hendrick's **16**
- The Botanist **18**

SCOTCH WHISKEY

- Johnnie Walker Black Label **14**

SINGLE MALT

- Glenlivet 12 Y.O. **17**
- The Balvenie 12 Y.O. **18**
- Glenfiddich 18 Y.O. **20**
- Port Charlotte 12 Y.O. Peated **23**

BOURBON

- Wild Turkey **14**
- Jack Daniel's **15**
- Maker's Mark **17**

BRANDY/COGNAC

- Rémy Martin V.S.O.P. **14**
- Cordon Bleu **23**

VODKA

- Smirnoff Vodka **14**
- Absolut Blue **15**
- Grey Goose Original **17**

RUM

- Bacardi White **14**
- Mount Gay **17**
- Don Papa **17**
- Sailor Jerry **17**

CIDERS Kopparberg, 330ml

NAKED APPLE 4.5% ABV **13**

PEAR 4.5% ABV **13**

STRAWBERRY LIME 4.5% ABV **13**

SOFT DRINKS

• Coke Zero **6 A 0%**

• Coke, Ginger Ale, Tonic,
Root Beer **6 B 5%**

• Sprite **6 C 0%**

OTHERS

HOT CHOCOLATE **7 D 10%**

ICED CHOCOLATE **8 D 10%**

ICED TEA **6 A 0%**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0%**

JUICES **6**

- Orange juice, apple juice **C 25**
- Fruit punch, lime, cranberry juice,
pineapple juice **C 25**

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



TIER 2

OATMEAL STOUT
5.5% ABV, 25 IBU
Coffee, caramel, roasty



TIER 6

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

SINGAPORE SERIES



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



STEM 17

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



TIER 1

STILL MITCH
ULTRA-LOW ABV NEIPA
1.1% ABV, 41 IBU
Mango, passionfruit, red berries

SEASONAL



TIER 2

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



PINT 16

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



TIER 1

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

2 PINTS
FOR 20
Valid Tue-Sun



TIER 1

OSMANTHUS WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot

SPARKLING FIZZ



PINT 8/JUG 19

MINT LYCHEE SPARKLING FIZZ
0% ABV
Lychee, citrus

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		

All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.

APPETISERS

NEW MIMOLETTE CHEESE STICKS VEG 16

Puff pastry, cow's milk cheese, balsamic reduction on side

NEW SPAM FRIES GF 14

Kaffir lime aioli

SMOKY BEER CHILLI BOWL VEG 15

NEW Grain+ 'Tortilla' chips, smoked peppers, charred tomatoes

NEW BABY SQUID & CALAMARI 17

Salt & pepper, sourplum mayo



NEW SUPER NACHOS VEG 23

Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole
+ Cheese 3
+ Beer chilli 3

KOMBU TRUFFLE FRIES VEG 16

Kombu, grated parmesan, truffle coulis

REDHOT BUFFALO WINGS GF 18

Served with hot sauce. Choice between spiciness level of 1, 2 or 3



EXCLUSIVE 'THAI GALICIAN' OCTOPUS 22

White corn, namjin sauce, bell peppers

NEW CRISPY TEX-MEX RIBLETS 18

Sauteed kale, memphis rub, chipotle BBQ sauce

HEALTHIER

NEW FRENCH ONION SOUP GF 12

Comté cheese, rye sourdough, chicken and oxtail broth

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, parmesan chips

+ Grilled chicken 6

+ Grilled trout 10

SHARING



NEW GOLDEN BUTTERMILK

CHICKEN-IN-BASKET 52

Buttermilk marination, assorted dips

NEW BREWERKZ PLATTER 52

- Calamari
- Truffle fries
- Tex-mex riblets
- Brewerkz sausages
- Chips & salsa

MAINS

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

NEW SAKURA SHRIMP PASTA 26

Taglierini, sakura shrimp, cured sausage paste, shellfish stock



ANGUS BEEF RIBEYE (300g) GF 48

Marinated ribeye, goma mixed greens, double coated fries and bordelaise sauce

NEW GRILLED PORK T-BONE 34

Please allow 20 minutes for preparation
Apple bacon sauce, 5-onion chutney, confit potatoes

PAPER WRAPPED LAKSA SEAFOOD 30

Please allow 20 minutes for preparation

Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce



NEW 'MILLE-FEUILLE' PORK

CHEESE KATSU 30

Please allow 20 minutes for preparation

'Pork lapis', gingerflower calamansi salad, mango salsa

HALF RACK BABY BACK RIBS* GF 34

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with coleslaw and french fries

TRUFFLED SCALLOP PASTA 27

Served chilled

Scallops aburi, caviar-tobiko medley, sakura shrimp

WAGYU BEEF BOWL 32

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

GOLDEN ALE FISH & CHIPS* 28

Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce

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 brats sausages and ham

TRUFFLED WILD MUSHROOM VEG 25

Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms

MARGHERITA VEG 24

Fresh mozzarella, momotaro tomatoes and basil

BURGERS

PULLED PORK RYE SOURDOUGH* 25

Tangy BBQ sauce, apple slaw, jalapeño, curly fries and kale salad with honey mustard vinaigrette



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.*

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

'TORTILLA' CHIPS & SALSA VEG VG 8

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

DESSERTS

OATMEAL STOUT BEERAMISU VEG 14

Savoardi soaked in Oatmeal Stout, baileys, espresso coffee

EXCLUSIVE CARAMELISED DATE PUDDING 14

Treacle, caramel sauce, rum & raisin ice cream



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 GRILLED SANDWICH PIZZETTE 6"

Ham & cheese, homemade tomato sauce

NEW TRIO OF SKEWERS

Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille