

·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

Available Daily



SPECIALS / PROMOTIONS

T&C: Promotion is applicable for dine-in at Brewerkz Woodleigh Mall until stocks last. Applicable only to dishes under 'mains', 'burgers', and 'pizzas'. Valid all day from Monday to Sunday 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.

Enjoy 50% off for your first pint of beer
ACAI SALAD APPETISER + MAIN COURSE + SOFT DRINK

FROM 18**/SET

12PM - 3PM

MAIN COURSES



FISH & CHIPS
Golden ale, beer-battered hake with french fries and white tartar sauce

NASI LEMAK
Blue pea basmati rice, sambal goreng vegetables, chicken wings, omelette and condiments



HALF RACK BABYBACK RIBS
Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and butter rice

MEATLESS LASAGNA VEG
Pasta sheet, ricotta, fresh herbs, IMPOSSIBLE™ pork and beef, 'chicken-out' nugget



WAGYU BEEF RICE BOWL +3
Boneless, braised in jamón serrano, served with root vegetables, egg confit and pilaf rice

TURMERIC FRENCH POULET
Turmeric chicken, local herbs, coconut milk, cilantro rice and condiments

BACON AGLIO OLIO
Anugula, garlic, chilli



BAK KWA BACON BURGER +3
Angus beef patty, bacon relish, bak kwa glaze, pickled cucumber and fries on side

BOLOGNESE PASTA
Meatballs, tomatoes, penne

MUSHROOM CREAM PASTA
Roasted chicken, mixed mushrooms, fusilli

COFFEE +3

- Black coffee **A** 0.25
- Single espresso **A** 0.25
- Double espresso **A** 0.25
- Latte **C** 0.25
- Cappuccino **C** 0.25
- Mocha **D** 1.00
- Iced black coffee **A** 0.25
- Iced latte **C** 0.25
- Iced cappuccino **C** 0.25
- Iced mocha **D** 1.00

TEA +3

- British breakfast **A** 0.25
- Earl grey lavender **A** 0.25
- White gingerlily **A** 0.25
- Pearl of the orient **A** 0.25
- Chamomile dream **A** 0.25
- Lemon ginger mint **A** 0.25

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

SOFT DRINKS

- Coke Zero **A** 0.25
- Coke **B** 0.25
- Ginger ale **B** 0.25
- Root beer **B** 0.25
- Sprite **C** 0.25

OTHERS

- Hot chocolate +3 **D** 1.00
- Iced chocolate +3 **D** 1.00
- Iced tea **A** 0.25

Vegetarian (VEG)

Lunch Set is considered a promotion. Valid for dine-in at The Woodleigh Mall on weekdays only (excluding weekends and PH.) from 12pm to 3pm. Not valid with any other promotions, discounts, vouchers or privileges. The management reserves the right to amend the terms and conditions without prior notice. All prices are subject to 10% service charge and prevailing GST.

SET LUNCH

WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G15 / 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 **G15 / B 80**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G15 / B 80**

COCKTAILS



APEROL SPRITZ 17

Aperol, prosecco,
soda water



SINGAPORE SLING 19

Tanqueray Gin, cherry
brandy, dom, Cointreau,
Angostura, Grenadine,
pineapple, lime juice



MARGARITA 18

100% blue agave
El Destilador tequila,
Cointreau, lime mix



LONG ISLAND TEA 19

Gin, vodka, rum, tequila,
triple sec, lime mix,
splash of Coke



COSMOPOLITAN 18

Smirnoff Vodka,
Cointreau, cranberry,
lime juice



MIMOSA 17

Prosecco,
orange juice

WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection
Vtg, Australia **G15 / B 80**

SAUVIGNON BLANC

Greywacke Vtg, Marlborough,
New Zealand **G15 / B 80**

RIESLING

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

MOCKTAILS

BITTER LIME LEMON 8 **C 20**

Lime juice, lemonade, bitters

CINDERELLA 8 **C 20**

Lime juice, pineapple juice,
orange juice

SUMMER COOLER 8 **C 20**

Pineapple juice, ginger ale

SHIRLEY TEMPLE 8 **D 35**

Lime juice, lemonade, grenadine

VIRGIN SUNRISE 8 **D 30**

Orange juice, grenadine syrup

TEA

British breakfast 8 **A 00**

Earl grey lavender 8 **A 00**

White gingerlily 8 **A 00**

Pearl of the orient 8 **A 00**

Chamomile dream 8 **A 00**

Lemon ginger mint 8 **A 00**

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

SPIRITS

GIN

• Gordon's Gin 12

• Hendrick's 15

SCOTCH WHISKEY

• Johnnie Walker Black Label 12

• Monkey Shoulder 15

BOURBON

• Jim Beam 12

• Jack Daniel's 15

VODKA

• Stolichnaya 12

• Absolut Blue 15

RUM

• Bacardi Rum 12

COFFEE

Black coffee 4 **A 00**

Single espresso 4 **A 00**

Double espresso 5 **A 00**

Latte 5 **C 00**

Cappuccino 5 **C 00**

Mocha 5 **D 10**

Iced black coffee 6 **A 00**

Iced latte 6 **C 00**

Iced cappuccino 6 **C 00**

Iced mocha 7 **D 10**

COLD PRESSED JUICE



HAKUNA MANUKA 10 **C 20**

Manuka honey, pineapple,
apple, lemon

PERKY GINGY 10 **C 20**

Orange, carrot, ginger, turmeric

GET ACAI-TED 10 **C 20**

Organic acai, lime, honey, apple

GREEN PASTURES 10 **B 20**

Green apple, cucumber, celery

OTHERS

HOT CHOCOLATE 5 **D 10**

ICED CHOCOLATE 6 **D 10**

ICED TEA 4

BOTTLED WATER / SPARKLING 8

Acqua Panna, San Pellegrino **A 00**

JUICES 6

• Orange juice, apple juice **C 20**

• Lime, cranberry, pineapple **C 20**

SOFT DRINKS 4

• Coke Zero **A 00**

• Coke, ginger ale, root beer **B 20**

• Sprite **C 20**

SIGNATURES



TIER 1

GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bitterness



TIER 2

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



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

SEASONAL



PINT 16

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



TIER 1

OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot



TIER 2

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



TIER 1

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

HEALTHIER SERIES

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L	15% OFF BEERS! HAPPY HOUR ALL DAY MON - THU OPEN TO 6PM FRI - SUN	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		

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

APPETISERS

SUPER NACHOS VEG GF 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



SPICY CHICKEN SATAY 18

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES VEG 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

HEALTHIER

PACIFIC CLAM CHOWDER 12

Potatoes, bacon, white wine, rye 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

SHARING



BREWERKZ PLATTER 54

- Peppercorn 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

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 24

Pepperoni, garlic brats sausages, ham

TRUFFLE WILD MUSHROOM VEG 24

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

MARGHERITA VEG 22

Fresh mozzarella, sun-dried tomatoes, basil

SIDES

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



SWEET POTATO FRIES VEG VG GF 11

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

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



AMERICAN COWBOY* 27

Topped with crispy bacon, cheddar cheese & comes with homemade BBQ sauce



IMPOSSIBLE™ * VEG 25

Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes & lettuce

PULLED BEEF MANTOU BURGER* 25

Braised beef shortribs, garlic aioli, caramelised onions, Colby-Jack cheese

MAINS

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

TRUFFLED SCALLOP PASTA 29

Served chilled

Scallops aburi, caviar-tobiko medley, 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



STRAITS STYLE NASI LEMAK GF 26

Blue pea basmati rice, braised duck in curry, housemade otah, sambal greens, omelette, condiments

PAPER WRAPPED LAKSA SEAFOOD 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

DESSERTS



OATMEAL STOUT BEERAMISU VEG 12

Savoiardi soaked in Oatmeal Stout, baileys, espresso coffee

CHOCOLATE LAVA CAKE VEG 14

Please allow 20 minutes for preparation

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

BREWERKZ ICE CREAM VEG 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.

Only applicable to 12 years and below

MAINS

MINI STROMBOLI

Ham & cheese, sausage, tomato sauce

PULLED BEEF MANTOU SLIDERS

Braised beef shortribs, garlic aioli, caramelised onions, curly fries, cheddar cheese

MUSHROOM CREAM PASTA

Roasted chicken, mushrooms, fusilli



FISH & CHIPS

Battered fish fillet fries, tartar sauce

BOLOGNESE PASTA

Minced beef, tomatoes, penne, meatball