

· BREWERKZ ·

BREWERKZ MUST-TRY SIGNATURE DISHES



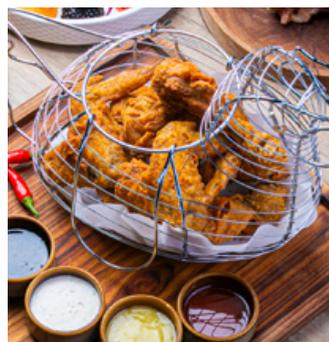
GOLDEN ALE FISH & CHIPS 29

Golden ale, beer-battered seasonal fish served with french fries & white tartar sauce



WAGYU STEAK & FRITES GF 74

Wagyu ribeye MBS 4-5, sidwinder fries, broccolini, red wine reduction



GOLDEN BUTTERMILK CHICKEN-IN-BASKET 58

Buttermilk marination, assorted dips



SHOGUN BURGER 39

Japanese OHMI A5 Wagyu patty, Colby-Jack cheese, brioche bun, candied bacon



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



SPICY CHICKEN SATAY 22

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce



BRÛLÉE CHEESECAKE VEG 16

Raspberry sorbet, mixed berries coulis, three cheese



BEER SAMPLERS 4X130ML 28

Hop on a flavour flight with our Beer Sampler Set. Our top picks: Golden Ale, Bohemian Pilsner, Circuit Breaker New England IPA, 4AM Double IPA.

**Not applicable to any other promotions or privileges*

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 27

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 3%

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 

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 ULTIMATE SEAFOOD PLATTER *138*

Served chilled

Available daily from 6pm

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

NEW SURF & TURF PLATTER *98*

Available daily from 6pm

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 & pork 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 Mille Crêpe (please ask our staff about the flavour), 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

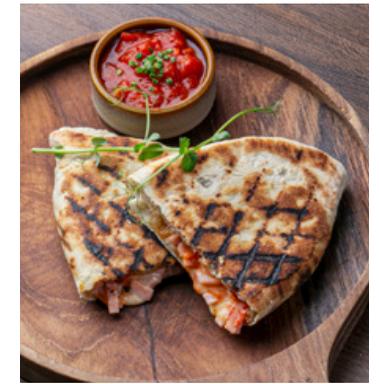
Braised beef short ribs, garlic aioli, caramelised onions & curly fries on the side

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

SIGNATURES



GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bitterness

TIER 1



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 2



**CIRCUIT BREAKER
NEW ENGLAND IPA**
5.9% ABV, 25 IBU
Mango, cempedak, pineapple

TIER 3



**4AM
DOUBLE IPA**
7.5% ABV, 80 IBU
Resin, pineapple, mango

TIER 4



**CHAIN REACTION
MODERN IPA**
5.0% ABV, 50 IBU
Mango, pineapple

TIER 3

ASIAN FLAVOURS



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

TIER 2



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

TIER 1



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

TIER 1



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

PINT 12



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

TIER 6



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

TIER 5



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

TIER 1

SEASONAL



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

TIER 1



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

PINT 17



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

PINT 18



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

STEM 21



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

TIER 1

SPARKLING FIZZ



YUZU LIME ZING
0% ABV
Yuzu, key lime

PINT 8/JUG 19

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