

· BREWERKZ ·



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

Mon to Thu only



T&C: Promotion is applicable for dine-in at Brewerkz Riverside Point while stocks last. Applicable to all dishes under 'mains', 'pastas', 'burgers' and 'pizzas'. Valid from Monday to Thursday during restaurant operating hours, excluding the eves of and on public holidays. Not applicable with other 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

APPETISER + MAIN COURSE + DESSERT + SOFT DRINK

FROM 28**/PAX

12PM - 3PM

APPETISERS

SOUP OF THE DAY

Based on chef's inspiration.
Please ask our team.

SUPERFOODS SALAD *VEG VG GF*

Kale, red cabbage, quinoa, beetroot,
feta cheese, pumpkin seeds in honey
mustard vinaigrette

OCEAN TROUT TARTARE

Cured trout, capers, onions, crackers
on the side

HOMEMADE MEATBALLS +2

Iberico chorizo, momotaro tomatoes,
poblano cheese quesadillas
on the side

MAIN COURSES

GOLDEN ALE FISH & CHIPS

Golden ale, beer battered seasonal fish
served with french fries and tartar sauce

LAMB RAGOUT PASTA

Tagliatelle, grilled lamb rump, root
vegetables, Mediterranean spices

TRUFFLED MUSHROOM PASTA *VEG +2*

Served chilled
Forest mushrooms, 'caviar-tobiko' medley,
beancurd fritters

BRAISED ANGUS BEEF BOWL +3

200 days grain-fed beef shin, root
vegetables, jamon ham, egg confit, pilaf rice

HALF RACK SMOKED BABY

BACK RIBS *GF +3*

Smoked spiced marinade, glazed with
Brewerkz BBQ sauce, served with apple
slaw and hash brown

CLASSIC BEEF BURGER +3

Black angus beef, beer onion relish,
sriracha mustard sauce, dill pickles,
cheddar cheese and fries on the side

DESSERTS

JUST LIKE MARGHERITA

Lemon sorbet,
macarated seasonal fruits

SOUR CHERRY CRUMBLE

Walnut crumble, dark tart cherries,
vanilla ice cream

OATMEAL STOUT BEERAMISU *VEG*

Oatmeal Stout, baileys, espresso coffee

BREWERKZ ICE CREAM *VEG GF*

Check with our server for
available flavours

COFFEE

- Black coffee +3 **A** 0% sugar
- Single espresso +3 **A** 0% sugar
- Double espresso +3 **A** 0% sugar
- Cappuccino +3 **C** 0% sugar
- Latte +3 **C** 0% sugar
- Iced black coffee +4 **A** 0% sugar
- Iced latte +4 **C** 0% sugar
- Iced cappuccino +4 **C** 0% sugar

TEA

- British Breakfast +3 **A** 0% sugar
- Earl Grey Lavender +3 **A** 0% sugar
- White Gingerlily +3 **A** 0% sugar
- Pearl Of The Orient +3 **A** 0% sugar
- Chamomile Dream +3 **A** 0% sugar
- Lemon Ginger Mint +3 **A** 0% sugar

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

SOFT DRINKS

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

OTHERS

- Hot chocolate +3 **D** 10% sugar
- Iced chocolate +4 **D** 10% sugar
- Iced tea **A** 0% sugar

VEG (vegetarian). VG (vegan) & GF (gluten-free) option available, Please inform our team of any allergies or special dietary requirements

LUNCH SET IS CONSIDERED A PROMOTION. Valid for dine in only from 12pm to 3pm, Monday to Friday at Brewerkz Riverside Point. Not valid with other discounts, vouchers, promotions or privileges. Promotion is not available on public holidays. The management reserves the right to amend the terms & conditions without prior notice.

*All prices are subject to 10% service charge and prevailing GST

COCKTAILS



SINGAPORE SLING 25
Gin, cherry liqueur, dom, orange liqueur, bitters, grenadine, pineapple, lime juice



MYSTIC PEA 23
Brass Lion Gin, butterfly pea, tonic, grapefruit, rosemary



QUEEN MARY 24
El Destilador, St-Germain Elderflower, lime & tomato juice



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



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



BELLE'S BLUSH 24
Stolichnaya Vodka, St-Germain Elderflower, hibiscus, pomegranate & lemon juice, egg white

MOJITO 23
Rum, lime juice, mint leaves, soda

PIÑA COLADA 23
Coconut rum, cream, pineapple juice & slice

COSMOPOLITAN 22
Vodka, triple sec, cranberry, lime juice

MARGARITA 22
Tequila, triple sec, lime mix

APEROL SPRITZ 21
Aperol, prosecco, soda water

OLD FASHIONED 27
Bourbon, simple syrup, bitters, orange peel garnish

MIMOSA 27
Prosecco, orange juice

MOCKTAILS

THE GRASSY BERRY 13 
Cranberry juice, lemongrass syrup, lime juice, soda water

PINEAPPLE PARADISE 13 
Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

COCO PASSION 13 
Passionfruit cordial, coconut syrup, ginger ale, lime juice

APPLE TANGO 13 
Apple juice, lime juice, green apple syrup, soda water

PINK SUNRISE 13 
Pink grapefruit, banana syrup, lime juice, soda water

BITTER LIME LEMON 13 
Lime juice, lemonade, bitters

SHIRLEY TEMPLE 13 
Lime juice, lemonade, grenadine

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

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WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 17 / B 90**

MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 90**

ROSÉ

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



RED WINE

MERLOT & BLENDS

Pierre Jean Vtg, France **G 17 / B 90**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G 17 / B 90**

MALBEC

Kaiken Ultra Vtg, Mendoza,
Argentina **B 95**

WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection Vtg,
Australia **G 17 / B 90**

SAUVIGNON BLANC & BLENDS

Greywacke Vtg, Marlborough, New
Zealand **G 17 / B 90**

RIESLING

St Urbans-Hof Nik Weis Urban Vtg,
Mosel, Germany **B 95**

PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto
Adige, Italy **B 95**

SPIRITS

TEQUILA

- El Destilador Reposado **14**
- Patrón Añejo **18**

GIN

- Tanqueray **15**
- Hendricks **18**
- Monkey 47 **18**

SCOTCH WHISKEY

- Johnnie Walker Black Label **15**
- Glenfiddich **20**
- Macallan Sherry Oak **24**

SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**
- Port Charlotte 10 Peated **23**

BOURBON

- Wild Turkey **15**
- Jack Daniel's **16**
- Makers Mark **18**

BRANDY / COGNAC

- Rémy Martin V.S.O.P **15**
- Hennessy V.S.O.P **20**

VODKA

- Stolichnaya **15**
- Absolut Blue **17**
- Grey Goose Original **20**

RUM

- Mount Gay **15**
- Don Papa **17**
- Sailor Jerry **17**

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 7.5%**

Manuka honey, pineapple,
apple, lemon

PERKY GINGY **11** **C 7.5%**

Orange, carrot, ginger, turmeric

GREEN PASTURES **11** **B 5.5%**

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **6** **A 0%**

Single Espresso **6** **A 0%**

Double Espresso **7** **A 0%**

Cappuccino **7** **C 0%**

Latte **7** **C 0%**

Iced Black Coffee **8** **A 0%**

Iced Latte **8** **C 0%**

Iced Cappuccino **8** **C 0%**

British Breakfast **9** **A 0%**

Earl Grey Lavender **9** **A 0%**

White Gingerlily **9** **A 0%**

Pearl Of The Orient **9** **A 0%**

Chamomile Dream **9** **A 0%**

Lemon Ginger Mint **9** **A 0%**

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

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 **7**

• Orange juice, apple juice **C 0%**

• Fruit punch, lime, cranberry,
pineapple juice **C 9%**

SOFT DRINKS **6**

• Coke Zero **A 0%**

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

• Sprite **C 8%**

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



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

STEM 16



**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



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

TIER 6



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

PINT 12



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

STEM 17

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 16



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

PINT 17



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

STEM 21



**DANKSTA JUICE
NEW ENGLAND IPA**
6.5% ABV, 20 IBU
Peach Haze with dank
vibes

TIER 6



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

TIER 1



YUZU LIME ZING
0% ABV
Yuzu, key lime

PINT 8/JUG 19

SPARKLING FIZZ

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L
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

OPEN TO 6PM
HAPPY HOUR
15% OFF BEERS!

BEER SAMPLERS
\$26* PER SET (4x130ML)
*Not applicable to any other promotions or privileges

CRAFT BEERS

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APPETISERS

RED HOT BUFFALO WINGS GF 18
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

NEW BABY SQUID & CALAMARI 17
Salt & pepper, sour plum mayo

NEW OTAK SANDO TOAST 15
Passionfruit, laksa hollandaise



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

CHARGRILLED LAMB RIBS GF 22
Lamb ribs confit, honey mustard, roasted beetroot

CRISPY PEPPERCORN CHICKEN 15
Sichuan spice, murukku, curry dip

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



NEW PIMENTÓN RUBBED PORK FILLET GF 22
Pluma cut, extra virgin olive oil

KOMBU TRUFFLE FRIES VEG 16
Kombu, grated parmesan, truffle coulis

HEALTHIER

NEW SOUP OF THE DAY 12
Based on chef's Inspiration.
Please ask our team.

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 and parmesan chips

+ Lemongrass chicken 6
+ Grilled trout 10

SHARING



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

NEW BREWERKZ PLATTER 54
• Peppercorn chicken
• Pimentón rubbed pork fillet
• Calamari
• Truffle fries
• Chips and salsa

SAUSAGE PLATTER 28
Trio of sausages, sauerkraut, pickles, mashed potatoes and Brewerkz mustard

PIZZAS

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 11" 26
Pepperoni, garlic brats sausages and ham

NEW NASI LEMAK FOCACCINA 20
Rendang, ikan bilis, coconut

3-CHEESE TRUFFLE FOCACCINA 11" VEG 38
Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

TRUFFLED WILD MUSHROOM 11" VEG 25
Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms

SIDES



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

NEW CRISPY CORN RIBS VG GF 9
Salt & Pepper

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



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

BURGERS

WAGYU* 29

Smoked wagyu patty, Tellicherry black pepper, American cheese, and Dijon mustard, topped with red wine onions and sautéed mushrooms



AMERICAN COWBOY* 27

Topped with crispy bacon, cheddar cheese, and homemade BBQ sauce

IMPOSSIBLE™* VEG 25

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

MEXICANO* 26

Topped with homemade Golden Ale beer chilli, guacamole, sour cream, jalapeños, and salsa on the side

**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 GRILLED PORK T-BONE 32

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

NEW HERB MARINATED CRISPY PORK KNUCKLE 48

Please allow 20 minutes for preparation
48-hour brine, patatas bravas, pineapple chilli dip, goma mixed salad



WAGYU BEEF RIBEYE (300g) GF 72

Australian Wagyu (MBS 6-7), balsamic mixed greens, confit potatoes, and red wine reduction

HALF RACK BABY BACK RIBS* GF 34

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

GOLDEN ALE FISH & CHIPS* 28

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



NEW DRY 'BAK KUT TEH' CASARECCE 26

Vegetarian option available
Mixed peppercorn, pork rib fingers, pasta

NEW PUGLIAN SEAFOOD STEW 34

Orecchiette pasta, fresh seafood medley, cilantro

SAKURA SHRIMP PASTA 26

Taglierini, sakura shrimp, cured sausage paste, shellfish stock

WAGYU BEEF BOWL 32

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

TURMERIC FRENCH POULET GF 28

Half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

DESSERTS

OATMEAL STOUT BEERAMISU VEG 14

Savoardi soaked in Oatmeal Stout, baileys, espresso coffee



NEW BLACK TRUFFLE DIAMOND VEG 16

Earl Grey chantilly cream, truffle ice cream, dark chocolate crumble



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 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

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