

· B R E W E R K Z ·



**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

Arugula, 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% sugar
- Single espresso **A** 0% sugar
- Double espresso **A** 0% sugar
- Latte **C** 0% sugar
- Cappuccino **C** 0% sugar
- Mocha **D** 10% sugar
- Iced black coffee **A** 0% sugar
- Iced latte **C** 0% sugar
- Iced cappuccino **C** 0% sugar
- Iced mocha **D** 10% sugar

TEA +3

- British breakfast **A** 0% sugar
- Earl grey lavender **A** 0% sugar
- White gingerlily **A** 0% sugar
- Pearl of the orient **A** 0% sugar
- Chamomile dream **A** 0% sugar
- Lemon ginger mint **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
- Root beer **B** 5% sugar
- Sprite **C** 8% sugar

OTHERS

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

Vegetarian (VEG)

Lunch Set is considered a promotion. Valid for dine-in at The Woodleigh Mall on weekdays only (excluding weekends and P.H.) 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.

WINES Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 15 / 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 15 / B 80**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G 15 / B 80**

WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection
Vtg, Australia **G 15 / B 80**

SAUVIGNON BLANC

Greywacke Vtg, Marlborough,
New Zealand **G 15 / B 80**

RIESLING

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

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

MOCKTAILS

BITTER LIME LEMON 8 **C 9%**
Lime juice, lemonade, bitters

CINDERELLA 8 **C 9%**
Lime juice, pineapple juice,
orange juice

SUMMER COOLER 8 **C 7%**
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 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

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 0%**

Single espresso **4** **A 0%**

Double espresso **5** **A 0%**

Latte **5** **C 0%**

Cappuccino **5** **C 0%**

Mocha **5** **D 10%**

Iced black coffee **6** **A 0%**

Iced latte **6** **C 0%**

Iced cappuccino **6** **C 0%**

Iced mocha **7** **D 10%**

COLD PRESSED JUICE



HAKUNA MANUKA 10 **C 7%**
Manuka honey, pineapple,
apple, lemon

PERKY GINGY 10 **C 7%**
Orange, carrot, ginger, turmeric

GET ACAI-TED 10 **C 6%**
Organic acai, lime, honey, apple

GREEN PASTURES 10 **B 5%**
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 0%**

JUICES 6

• Orange juice, apple juice **C 8%**

• Lime, cranberry, pineapple **C 9%**

SOFT DRINKS 4

• Coke Zero **A 0%**

• Coke, ginger ale, root beer **B 5%**

• Sprite **C 8%**

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 2

INDIA PALE ALE
5.5% ABV, 50 IBU
Floral, malty

SINGAPORE SERIES



TIER 3

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

SEASONAL



PINT 16

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



TIER 2

LYCHEE AMBER
5.0% ABV, 15 IBU
Lychee, caramel

HEALTHIER SERIES



TIER 1

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



TIER 4

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

CRAFT BEERS

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L	<p>15% OFF BEERS! HAPPY HOUR ALL DAY MON - THU OPEN TO 6PM FRI - SUN</p>	<p>BEER SAMPLERS \$26* PER SET (4x130ML) <small>*Not applicable to any other promotions or privileges</small></p>
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
Savoirdi 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