

· BREWERKZ ·



**FIFA**  
World Cup  
2026

FIFA WORLD CUP 2026 SPECIALS

# MATCHDAY MEATBALLS

6 Meatballs, Flavours from 10 countries. **Choose yours!**

**\$23++**

Inclusive of 6 Meatballs  
and 1 Pint of Beer  
*Meatballs only (6pcs): \$9++*



 **Brazil**  
Chimichuri

 **Spain**  
Chorizo

 **Argentina**  
Salsa

 **Italy**  
Bolognese

 **Australia**  
BBQ Sauce

 **England**  
Brown Sauce

 **France**  
Béchamel

 **Mexico**  
Diablo

 **Korea**  
Gochujang

 **Japan**  
Chipotle Teriyaki

Terms and Conditions: Promotion is valid until 19 July 2026. Beer selection is limited to Tiers 1 and 2. Meatballs are made of pork, beef and chicken meat. Available for dine-in only at all Brewwerkz outlets, and is not valid with other discounts, vouchers, promotions, or privileges. Prices are subjected to 10% service charge and prevailing GST. The management reserves the right to amend the terms & conditions without prior notice. Images are for illustration purposes only.



A feast for the  
man of the table

# DAD'S DELUXE PLATTER

**\$68<sup>++</sup>** Ideal for 3-4 pax

- Nam Jim Octopus
- Spiced Honey Ribs
- Asian-Marinated Ribeye
- Teriyaki Chicken Leg
- Cereal Prawns
- Assorted Sausages
- Pomelo Salad

T&Cs: Promotion is valid from 8-28 June 2026 while stocks last. Available for dine-in only at Brewerkz outlets, and not valid with any other promotions and vouchers. Prices are subjected to 10% service charge and prevailing GST. Management reserves the right to amend the terms and conditions without prior notice.



From Monday to Thursday

T&C: Valid for dine-in at Brewerkz Riverside Point, from Monday to Thursday during operation hours, excluding eves and PH. Applicable for all beer sizes and tiers, excluding beer sampler set. Not applicable with other promotions and/or privileges. Management reserves the right to amend the terms and conditions without prior notice.

## WEEKDAY SET LUNCH

Includes a soft drink & 50% off your first pint

2-COURSE 22\*\*/PAX

3-COURSE 26\*\*/PAX

## 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

### SOBA NOODLE SALAD *VEG VG*

Soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

## MAIN COURSES

### GOLDEN ALE FISH & CHIPS

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

### TERIYAKI CHICKEN LEG BONE-IN

Butter pilaf rice, roasted vegetables

### PANCETTA AGLIO OLIO

Spaghetti, smoked pancetta, garlic, chilli

### CLASSIC BEEF BURGER +3

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

### CARBONARA EGG CONFIT

Fettuccine, Italian bacon, egg confit

### PURE PEPPERONI PIZZA (7")

Smoky pepperoni, tomato sauce, mozzarella

## DESSERTS

### JUST LIKE MARGHERITA *VEG VG GF*

Lemon sorbet, macerated seasonal fruits

### SOUR CHERRY CRUMBLE *VEG*

Walnut crumble, dark tart cherries, vanilla ice cream

### OATMEAL STOUT BEERAMISU *VEG*

Oatmeal Stout, baileys, espresso coffee

### BREWKRZ ICE CREAM *VEG GF*

Check with our server for available flavours

## HOUSE-BREWED COOLERS +4 Each

### Tangerine Peel Berries **A** 0% sugar

Tangerine peel, hibiscus, strawberry, tart cherry, blueberry, raspberry

### Grapefruit Sparkling Spritzer **C** 9% sugar

Pink grapefruit syrup, soda water

### Butterfly Pea Apple Spritzer **C** 9% sugar

Butterfly pea, apple, mint leaves, soda

### Peach Osmanthus Oolong Tea **D** 10% sugar

Peach, osmanthus, oolong

### Yuzu Breeze **D** 17% sugar

Yuzu, coconut juice, lemon juice, basil and cucumber

### Lychee Rose **B** 5% sugar

Honey, lychee, rose syrup, lemon juice, soda water

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

### British Breakfast +3 **A** 0% sugar

### Earl Grey Lavender +3 **A** 0% sugar

### Chamomile Dream +3 **A** 0% sugar

### Lemon Ginger Mint +3 **A** 0% sugar

## SOFT DRINKS

### Coke Zero **A** 0% sugar

### Coke, Ginger Ale **B** 5% sugar

### Sprite **C** 9% 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



**MOJITO 23**  
Rum, freshly squeezed lime, mint leaves, sugar, splash of soda



**MARGARITA 22**  
Tequila, triple sec, lime mix



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



**BOURBON SUNSET 24**  
Wild Turkey Bourbon, Golden Falernum, Angostura Orange Bitters, pu'er tea, longan & pineapple juice



**PIÑA COLADA 23**  
Rum, pineapple juice, pineapple slices and cream



**APEROL SPRITZ 27**  
Aperol, prosecco and soda water

## MOCKTAILS

**THE GRASSY BERRY 13** **D 17%**  
Cranberry juice, lemongrass syrup, lime juice, soda water

**PINEAPPLE PARADISE 13** **D 28%**  
Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

**APPLE TANGO 13** **D 24%**  
Apple juice, lime juice, green apple syrup, soda water

**PINK SUNRISE 13** **D 25%**  
Pink grapefruit, banana syrup, lime juice, soda water

**SHIRLEY TEMPLE 13** **D 35%**  
Lime juice, lemonade, grenadine

**VIRGIN MOJITO 13** **D 18%**  
Mint, lime juice, sugar syrup, soda water

## HOUSE-BREWED COOLERS 12 Each

**TANGERINE PEEL BERRIES** **A 0%**  
Tangerine peel, hibiscus, strawberry, tart cherry, blueberry, raspberry

**GRAPEFRUIT SPARKLING SPRITZER** **C 9%**  
Pink grapefruit syrup, soda water

**BUTTERFLY PEA APPLE SPRITZER** **C 9%**  
Butterfly pea, apple, mint leaves, soda

**PEACH OSMANTHUS OOLONG TEA** **D 10%**  
Peach, osmanthus, oolong

**YUZU BREEZE** **D 17%**  
Yuzu, coconut juice, lemon juice, basil and cucumber

**LYCHEE ROSE** **B 5%**  
Honey, lychee, rose syrup, lemon juice, soda water

## 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

- Jose Cuervo **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 **10** **C 7% sugar**

Manuka honey, pineapple,  
apple, lemon

PERKY GINGY **10** **C 7% sugar**

Orange, carrot, ginger, turmeric

## COFFEE & TEA

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

Espresso **6** **A 0% sugar**

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

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

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

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

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

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

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

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

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

## OTHERS

HOT CHOCOLATE **7** **D 10% sugar**

ICED CHOCOLATE **8** **D 10% sugar**

ICED TEA **6** **A 0% sugar**

BOTTLED WATER / SPARKLING **8**

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

JUICES **7**

• Orange juice, apple juice **C 8% sugar**

• Lime, cranberry, pineapple **C 9% sugar**

SOFT DRINKS **6**

• Coke Zero **A 0% sugar**

• Coke, Ginger Ale **B 5% sugar**

• Sprite **C 8% sugar**

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

SIGNATURES

SINGAPORE SERIES



**GOLDEN ALE**  
4.7% ABV, 22 IBU  
Malty, bitterness

TIER 1



**INDIA PALE ALE**  
5.4% ABV, 51 IBU  
Floral, malty

TIER 2



**BOHEMIAN PILSNER**  
5.0% ABV, 27 IBU  
Crisp, malty, bitterness

TIER 2



**OATMEAL STOUT**  
5.5% ABV, 24 IBU  
Coffee, caramel, roasty

TIER 2



**CIRCUIT BREAKER  
NEW ENGLAND IPA**  
5.9% ABV, 14 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, 48 IBU  
Mango, pineapple

TIER 3

ASIAN FLAVOURS

HEALTHIER SERIES

SEASONAL



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

TIER 2



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

TIER 1



**SINGAPORE SLING  
SOUR ALE**  
5% ABV, 1 IBU  
Sweet cherry, pineapple

STEM 23



**PROBIOTIC  
RASPBERRY SOUR**  
4.5% ABV, 0 IBU  
Fruity, tart raspberry

TIER 6



**STILL MITCH NEIPA  
NON-ALCOHOLIC**  
<0.5% ABV, 41 IBU  
Mango, passionfruit

PINT 12



**ITALIAN PILSNER**  
4.9% ABV, 27 IBU  
Floral hops, light  
spice, malt snap

TIER 1



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

STEM 17

SEASONAL

SPARKLING FIZZ



**NEWBREW  
MODERN PILSNER**  
5% ABV, 15 IBU  
Rock melon, pineapple,  
white grapes

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

Brewed with NEWater in collaboration with PUB

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

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

## 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 BREWERKZ PLATTER** *54*

- Peppercorn chicken
- Pimentón rubbed pork fillet
- Calamari
- Truffle fries
- Chips and salsa

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

**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, an Ice Cream (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

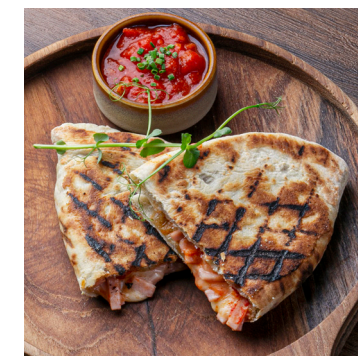
Slow-cooked minced beef, tomato sauce, penne, Italian herbs

#### 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