

· 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**  
Chimichurri



**Argentina**  
Salsa



**England**  
Brown Sauce



**Korea**  
Gochujang



**Japan**  
Chipotle Teriyaki



**Spain**  
Chorizo



**Italy**  
Bolognese



**France**  
Béchamel



**Australia**  
BBQ Sauce



**Mexico**  
Diablo

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 Brewerkz 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.

SPECIALS / PROMOTIONS

## BREWERKZ MUST-TRY SIGNATURE DISHES



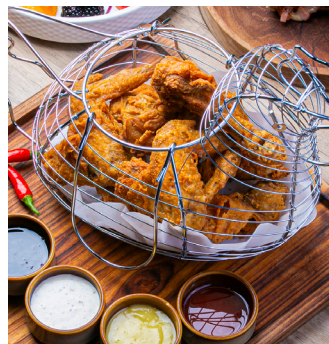
### **GOLDEN ALE FISH & CHIPS 29**

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



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



**MYSTIC PEA 23**  
Brass Lion Butterfly Pea Gin, tonic, grapefruit, rosemary



**APEROL SPRITZ 21**  
Aperol, prosecco and soda water



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



**BOTANIC SLING 25**  
Tanqueray Gin, luxardo maraschino, Bols Apricot Brandy, blossom bitters, St-Germain Elderflower, egg white



**CUBAN SOUR 23**  
Don Papa rum, Bols apricot brandy, lemon & lime juice, egg white



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



**MARGARITA 22**  
100% blue agave reposado tequila and lime mix



**PIÑA COLADA 23**  
Malibu, pineapple juice, pineapple slice and cream

## HOUSE-BREWED COOLERS 12 Each

**TANGERINE PEEL BERRIES** **A** 9<sup>95</sup>  
Tangerine peel, hibiscus, strawberry, tart cherry, blueberry, raspberry

**GRAPEFRUIT SPARKLING SPRITZER** **C** 9<sup>95</sup>  
Pink grapefruit syrup, soda water

**BUTTERFLY PEA APPLE SPRITZER** **C** 9<sup>95</sup>  
Butterfly pea, apple, mint leaves, soda

**PEACH OSMANTHUS OOLONG TEA** **D** 10<sup>95</sup>  
Peach, osmanthus, oolong

**YUZU BREEZE** **D** 17<sup>95</sup>  
Yuzu, coconut juice, lemon juice, basil and cucumber

**LYCHEE ROSE** **B** 5<sup>95</sup>  
Honey, lychee, rose syrup, lemon juice, soda water

## MOCKTAILS 15 Each

**THE GRASSY BERRY** **D** 17<sup>95</sup>  
Cranberry juice, lemongrass syrup, lime juice, soda water

**PINEAPPLE PARADISE** **D** 24<sup>95</sup>  
Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

**APPLE TANGO** **D** 28<sup>95</sup>  
Apple juice, lime juice, green apple syrup, soda water

**SHIRLEY TEMPLE** **D** 35<sup>95</sup>  
Lime juice, lemonade, grenadine

**VIRGIN MOJITO** **D** 18<sup>95</sup>  
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 **10** C 7.5%

Manuka honey, pineapple, apple, lemon

PERKY GINGY **10** C 7.5%

Orange, carrot, ginger, turmeric

## COFFEE & TEA

Black Coffee **7** A 0.5%

Espresso **6** A 0.5%

Cappuccino **8** C 0.5%

Latte **8** C 0.5%

Iced Black Coffee **8** A 0.5%

Iced Latte **8** C 0.5%

Iced Cappuccino **8** C 0.5%

British Breakfast **10** A 0.5%

Earl Grey Lavender **10** A 0.5%

Chamomile Dream **10** A 0.5%

Lemon Ginger Mint **10** A 0.5%

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

## OTHERS

HOT CHOCOLATE **8** D 10%

ICED CHOCOLATE **9** D 10%

ICED TEA **7** A 0.5%

BOTTLED WATER / SPARKLING **9**

Acqua Panna, San Pellegrino A 0.5%

### JUICES **8**

- Orange juice, apple juice G 8%
- Cranberry, pineapple juice C 8%

### SOFT DRINKS **7**

- Coke zero A 5%
- Coke, Ginger Ale B 5%
- Sprite C 8%

### KOMBUCHA **10**

- Lemon, lime, mint B 0.5%
- Wild berry B 0.5%

SIGNATURES

SINGAPORE SERIES



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



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



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



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



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



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



**CHAIN REACTION  
MODERN IPA**  
5.0% ABV, 48 IBU  
Mango, pineapple

ASIAN FLAVOURS

HEALTHIER SERIES

SEASONAL



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



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



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



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



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



**SKYMAGIC NEIPA  
LOW-ABV**  
2.4 ABV, 22 IBU  
Mango, passionfruit, red berries



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



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

SEASONAL

SPARKLING FIZZ



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



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



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



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



**WEST COAST  
PILSNER**  
5.3% ABV, 40 IBU  
Citrus, pine, kaffir lime



**DREAM  
BLONDE ALE**  
4.5% ABV, 18 IBU  
Passionfruit, mango, lemon



**YUZU LIME ZING**  
0% ABV  
Yuzu, key lime

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

CRAFT BEERS

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

## 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 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

**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

## 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, 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

#### PULLED BEEF MANTOU SLIDERS

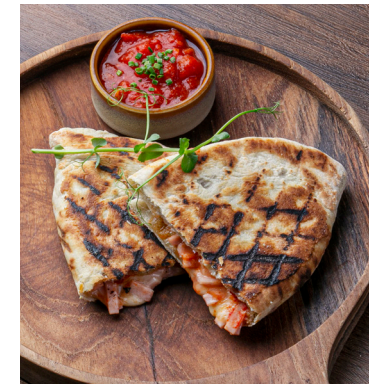
Braised beef short ribs, garlic aioli, caramelised onions & curly fries on the side

#### 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