



We do what Werkz

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Brewerkz Showcases Award-Winning Beers at Singapore Beer Festival

Singapore, 8 September 2008 – Come October, beer buffs will be in for a treat as Brewerkz showcases its award-winning beers at the inaugural Singapore Beer Festival.

Held from October 2 to 5 at Fort Canning Park, Asia's first truly global beer festival will debut over 100 international beer brands that have never been seen in Asia and showcase esteemed breweries and bars.

An iconic haven for fresh brews, Brewerkz was invited to participate in the festival.

"Brewerkz is very excited that the Singapore Beer Festival (SBF) 2008 will provide an opportunity for people in Singapore to taste our beers alongside those from the great European, American and Australian producers and really allow them the opportunity to experience the high quality of the beers brewed in the Lion City," says Devin Kimble, Founder and Managing Director of MENU Pte. Ltd. Food & Drinks Group.

"When we started Brewerkz over 11 years ago, the selection of beer in Singapore was limited to a few light lagers and some stout. With 300 labels on offer at SBF, it really goes to show how far the beer market here has progressed in the last decade," he adds.

The popular microbrewery restaurant will take the opportunity to showcase five beers, four of which have won awards at this year's Australian International Beer Awards; the Pilsner Lager, Golden Ale and Oatmeal Stout have won silver awards, indicating product excellence with the correct balance of taste, aroma and appearance, while the rich malty India Pale Ale was awarded Bronze.

In addition to these four award-winners, Singapore's premier microbrewery restaurant will quench thirst with another crowd pleaser, Oktoberfest. This delightful amber lager has a nutty caramel body and pairs well with sausage, pizza and classic American burgers.

Complimenting these fresh brews, Brewerkz will tantalize the taste buds of beer enthusiasts with a selection of hearty American favourites, including Jerk Chicken, Spicy Sausages, Lamb Kebabs, Mushroom Burgers and Brewerkz Burgers. The most noteworthy of these has to be the pig roast – a whole pig aromatically roasted to succulent perfection.

Alongside great food and drinks, entertainment at the festival includes performances by overseas and local bands, stand up comedy and parties, including the closing party on October 6 at Brewerkz (for trade and friends, not open to the public).

Tickets start from S\$30 each (price excludes booking fees). For more information on the Singapore Beer Festival, please visit www.singaporebeerfestival.com.

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About Brewerkz

The brain child of US-born Devin Otto Kimble and Chilean Daniel Flores, Brewerkz Restaurant & Microbrewery is an iconic American microbrewery restaurant in Singapore that was modeled after similar concepts in the United States and Canada. Since it first opened in 1997, Brewerkz has received numerous awards and accolades for its dedication to high quality food and beverage. Brewerkz is now opened in four locations around Singapore and is operated and managed by MENU Pte Ltd. For more information, please visit www.brewerkz.com.

About MENU

Originally called Brewerkz Singapore Pte Ltd, the group was founded by US-born Devin Otto Kimble and Chilean Daniel E. Flores who opened Brewerkz Restaurant & Microbrewery in 1997. The new name "MENU" is intended to reflect that the company has grown from being a single concept to an operation that currently includes Brewerkz Restaurant & Microbrewery, Café Iguana and Wine Garage. For further information, please visit www.menu.com.sg.

Brewerkz Locations:

Riverside Point

30 Merchant Road, #01-05/06 Riverside Point, Singapore 058282

Bukit Timah

903 Bukit Timah Road, Singapore 589620

Indoor Stadium

2 Stadium Walk #01-06/07/K1, Singapore Indoor Stadium, Singapore 397691

Changi Airport T3

Unit No 03-07 Transit/Departure Lounge North, Mezzanine Level 65 Airport Boulevard,
Singapore 819663

For further information, please contact:

Lisa Tan

Marketing Executive

MENU Pte. Ltd.

Tel: (65) 6305 4922

Email: lisa@menu.com.sg

Web: www.menu.com.sg