

PAULANER

BRÄUHAUS

Singapore

ENJOY!

ASPARAGUS '24

FRESH WHITE ASPARAGUS

AAA size & Quality 1

250gr of fresh WHITE ASPARAGUS with parsley potatoes and a choice of melted lemon butter or Paulaner's Maibock Hollandaise

\$39

ADD ON:

GRILLED BEEF TENDERLOIN

From our trusted go-to butchery (150gr) _____ \$21

GRILLED SALMON STEAK

(120gr) _____ \$16

PORK SCHNITZEL

Thinly pounded pork escalope, coated in crispy breadcrumbs, and fried to golden brown perfection

From our trusted go-to butchery (100gr) _____ \$14

HONEY BAKED & BLACK FOREST HAM sliced

From our trusted go-to butchery (130gr) _____ \$12

Change of any side dishes to ASPARAGUS (130gr): \$20

ASPARAGUS SYMPHONY PLATTER

AAA size & Quality 1

Fresh WHITE ASPARAGUS (800g) with parsley potatoes, honey baked & black forest ham, smoked salmon, breaded pork Schnitzel served with melted lemon butter and Paulaner's Maibock Hollandaise

Including 1 bottle of Alex Zahel Grüner Veltliner, Austria
Serves 3-5 pax _____ \$168

VELVETY ASPARAGUS SOUP

Featuring tender WHITE ASPARAGUS slices, topped with crunchy pretzel chip croutons and a medley of fresh herbs

\$19

SALMON & ASPARAGUS FUSION

Crispy fried breaded WHITE ASPARAGUS paired with smoked salmon tartare, fresh cucumbers, red onions, and zesty horseradish sour cream

\$30

DESSERT

„Vanillepudding“ German vanilla custard with strawberry puree and whipped cream

\$13

All prices are subject to 10% service charge and prevailing government taxes. 1 add on per order of portion fresh asparagus only.

PAULANER

BRÄUHAUS

Singapore

STARTING
from **\$48**
per pax

FRÜHSCHOPPEN

Every Saturday and Sunday 11:30am – 2:30pm

Enjoy our **ALL YOU CAN EAT** a la carte special

Starting from \$48 per pax

Top up \$10 for free flow of soft drinks

Top up \$20 for free flow of beer and wine


Kids under 6 years eat for free, 6-11 years 50%


T&C's:

All prices are subject to 10% service charge and prevailing government taxes. Reservation required.
Try to order reasonable to avoid food wastage. We charge \$15/200g for food wastage. Strictly no takeaway! No change of side dishes.
Last order of beers at 2:30pm and limited to 1 beer per person. No beers on hold. The restaurant reserves the right executed by the Manager on Duty to discontinue service to people visibly intoxicated or do not follow social distancing as well as other regulatory measures.

PAULANER BRÄUHAUS SINGAPORE | 9 Raffles Boulevard | #01-01 Millenia Walk | Singapore 039596

For reservations please call: +65 6592 7912 | info@paulaner-brauhaus-singapore.com | www.paulaner-brauhaus-singapore.com

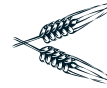
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SERVUS



GOOD TASTE IS
NOT A COINCIDENCE.
IT COMES FROM
MUNICH

“Heimat”
[ˈhaɪ̯ ma:t]

*The place where you were born
and where you feel at home.*

On this trip you will experience Bavarian hospitality based on centuries-old traditions. You can look forward to a broad selection of specialties, including a wide range of Bavarian classics. Accompanied by our Chef’s favorites, they are being served on wooden boards, in large bowls and traditional German pans to be shared with friends and family.

Welcome to the Paulaner Bräuhaus, an authentic Munich “Wirtshaus” (tavern) with a “Biergarten”, where different people get together to enjoy freshly draught, golden Paulaner beer and savor a meal in good company.

Follow your culinary cravings! Our home-brewed Paulaner Bräuhaus beers will always complete your feast of our Bavarian delicacies. Our brewers will be happy to talk to you if you have any questions. Feel free to ask and we will gladly take you behind the scenes of the brewery to share the secrets of our art of brewing with you.

For many years this authentic tavern and beer garden culture could only be experienced in the heart of Bavaria: the city of Munich. With its home-brewed beer and delicious food the Paulaner Bräuhaus eventually brought this culture from Munich to Singapore - for a truly authentic Munich experience.

Enjoy the cozy hospitality of our Paulaner Bräuhaus and discover the typical Bavarian way of life - whether you are dancing till late or having a meal with friends in a relaxed Bavarian setting.

The Paulaner Bräuhaus offers beer and food of the highest quality in a warm and welcoming atmosphere. You will surely feel like being on a short trip to the lively city of Munich.

ENJOY YOUR TIME WITH US!

**YOUR TEAM FROM
PAULANER BRÄUHAUS SINGAPORE**





PRETZELS & BREAD



F Fresh, oven-baked **PRETZEL**

Try one or four pieces of "Heimat"!

One piece + butter\$5.50

Four pieces + butter on a special
pretzel tree to share\$22

F **BAVARIAN BREAD BASKET**

Selection of mini rolls: dark rye,
pretzel roll and artisan baguette,
served with butter\$15

F **"OBAZDA" WITH PRETZEL**

The Bavarian cheese delicacy made
with Brie, fresh butter, various spices,
garnished with red onion rings and
chives, served with a pretzel\$18

F **"GRIEBENSCHMALZ" WITH PRETZEL**

Traditional pork spread
.....\$19

"Schmankerl"
[ˈʃmankəl]

Typical Bavarian treat from Paulaner's
kitchen. A mouth-watering delicacy!

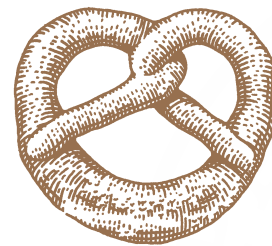
F **TRIO MUNICH SPREADS**

"Obazda", herbal cream cheese
and liver pate, served with Bavarian
bread basket\$18



Lovin' from the oven

**ORIGINAL MUNICH
BRÄUHAUS-BREZN**



This is THE traditional symbol for the
Bavarian cuisine: yeast dough shaped into
the pretzel loop, dipped in lye solution, salted
and oven-baked – a great complement to
Paulaner beer, "Brotzeit" (snacks, beer-
bites) and our sausages!

According to legend, the pretzel was
invented by a baker who lost his life to his
lord by committing a crime. However, since
the baker previously served the lord well, he
decided to give the baker a second chance:
"Bake a cake my dear friend, through which the
sun shines times three, and you shall not be hanged
but set free."

The baker went to work and invented
the pretzel.





STARTERS & SOUPS



(F) ROAST PORK CARPACCIO 
Thinly sliced pork shoulder with red onions
vinaigrette and fresh horseradish _____ \$24



(F) SAUSAGE SALAD MUNICH-STYLE 
Thinly sliced Bavarian meatloaf with Emmen-
tal cheese, gherkins, red onions, fresh chives
and Paulaner house dressing, served with
German dark rye bread
Small portion (120g) _____ \$19
Big portion (240g) _____ \$26

(F) ROAST BEEF 
Thinly sliced, homemade Australian roast beef
from Huber's Butchery with sautéed roasted
potatoes and homemade Tartare Sauce
_____ \$25



(F) BRÄUHAUS GOULASH SOUP 
Spicy soup with beef, onions, bell peppers,
potatoes, seasoned with Paulaner dark beer
and hot paprika
_____ \$16

(F) MUSHROOM SOUP 
With white button and shitake mushrooms,
tossed in white wine, topped with a touch
of cream, garnished with pretzel chips
_____ \$14




SALADS



(F) PAULA'S SALAD BOWL 
 Selected mixed greens, cherry tomatoes, cucumber, pretzel chips, vegetable julienne, hard-boiled egg, red radish, tossed in Paulaner house dressing

\$18

(F) CAESAR SALAD BOWL 
 Romaine lettuce, bacon, hard-boiled egg, pretzel chips, tossed in Caesar dressing, topped with parmesan flakes


\$20



(F) "BACKHENDL" SALAD 
 Selected mixed greens with slices of chicken Schnitzel, pretzel chips, hard boiled egg, potato salad, cherry tomatoes, cucumber, vegetable julienne, tossed in Paulaner house dressing

\$24



(F) BUTCHER'S SALAD BOWL 
 Selected mixed greens, slices of Australian roast beef, hard boiled egg, cherry tomatoes, cucumber, pretzel chips, vegetable julienne, tossed in Paulaner house dressing

\$24

(F) FISH SALAD
 Fresh lettuce with avocado, cucumber, cherry tomatoes, smoked salmon, pretzel chips and Paulaner house dressing

\$24

(F) ADDITIONAL TOPPINGS

- Strips of chicken Schnitzel \$8
- Roasted bacon \$8
- Boiled egg \$2
- Parmesan cheese \$3
- Smoked salmon \$10





SIGNATURE STARTERS



Image for illustration purposes only.



F BROTZEIT PLATTER

Selection of fine cold cuts (smoked & cooked ham, salami, Emmental & Brie cheese) original Munich "Obazda", liver pate, butter, herbal cream cheese, original Munich sausage salad and "Fleischpflanzerl" pork and beef patties, served with Bavarian bread basket for 3-5 persons _____ \$58



BEER BITES



F **PRETZEL CHIPS** 
Thinly sliced Bavarian pretzels, salted and double-baked, served with sour cream
\$12

F **SPICY CRISPY CHICKEN WINGS** 
With BBQ Sauce
\$19

F **FRENCH FRIES** 
With curry-flavored tomato dip
\$15



F **WAFFLE SWEET POTATO FRIES**  **NEW**
With truffle-aioli dip
\$19



F **PAULANER TRIO SAUSAGE BITES**   
Slices of grilled "Nürnberger", spicy chicken and "Weisswurst" sausages, served with hot mustard
\$19



"FLAMMKUCHEN" 
CRISPY FLATBREAD WITH BACON
Flatbread with stripes of smoked bacon, sliced onions, herb sour cream and fried onions
\$24



"FLAMMKUCHEN" 
CRISPY FLATBREAD WITH MUSHROOMS
Flatbread with sliced mushrooms, sliced onions, herb sour cream and fried onions
\$24



F **SALMON WRAP** **NEW**
Smoked salmon slices, cucumber, avocado, cherry tomatoes, crispy roman lettuce, hard boiled egg, tossed with homemade Tartare Sauce and wrapped in a tortilla wrap
\$26

F **CHICKEN WRAP**  **NEW**
Grilled chicken stripes, cherry tomatoes, avocado, cucumber, crispy roman lettuce with Caesar dressing and boiled egg, wrapped in a tortilla wrap
\$26



SIGNATURE PLATTER



Image for illustration purposes only. The pork knuckle comes with bone. Please let us know if you prefer the pork knuckle chopped.

🍷 PAULANER BRÄUHAUS PLATTER 🐔 🐷 🐮 ALL YOU NEED

Crispy oven-roasted pork knuckle, grilled Paulaner signature sausages (German "Bratwurst") and Nürnberger sausages, chicken Schnitzel, grilled meatloaf and "Fleischpflanzerl" pork and beef patties, served with potato cucumber salad, "Sauerkraut", mashed potatoes, grilled bread dumpling slices and Paulaner dark beer sauce

for 2-3 persons _____ \$88

for 4-5 persons _____ \$138





SIGNATURE CLASSICS

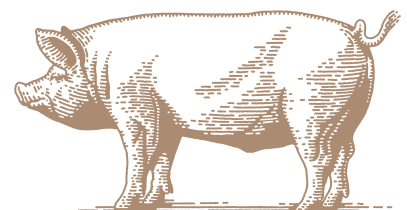


Image for illustration purposes only. The pork knuckle comes chopped. Please let us know if you prefer the whole knuckle with bones, unchopped.

F BAVARIAN "SCHWEINSHAX'N"

Whole oven-roasted pork knuckle with crispy crackling skin, served with "Sauerkraut", grilled bread dumpling slices and Paulaner dark beer sauce

\$45





CLASSICS




The most popular pet among Germans still remains the “halbes Hähnchen” or roasted half chicken.




(F) ROASTED HALF CHICKEN 
Seasoned with our authentic blend of spices, brushed with butter for a crispy skin, served with French fries and lemon

\$30




(F) “FLEISCHPFLANZERL” 
Juicy, pan-fried pork and beef patties from Huber's Butchery in Paulaner dark beer sauce with mashed potatoes and crispy onion rings

\$25

(F) “ZWIEBELROSTBRATEN” 
Grilled Australian striploin steak (250g) from Huber's Butchery topped with fried onion rings, served with roasted potatoes, Paulaner dark beer sauce and side salad

\$46



(F) BEER & BEEF GOULASH 
Shin Shank beef cubes braised in Paulaner dark beer sauce, seasoned with our authentic blend of spices, served with “Spätzle” (homemade egg noodles)

\$36





CLASSICS



BRÄUHAUS DOUBLE **NEW** CHEESE BURGER

Double beef patty, grilled to perfection with double Gouda cheese, caramelized onions, lettuce and hot mustard on a pretzel bun, served with waffle sweet potato fries

\$29

PAULANER'S "SCHWABENPFANDL"

Grilled Australian pork tenderloin from Huber's Butchery, served with creamy mushroom gravy and "Spaetzle" (homemade Bavarian egg noodles)

\$39



NORWEGIAN BAKED SALMON FILLET

Served with crisp mixed lettuce, cherry tomatoes, cucumber and lemon garlic butter

\$37



"RUDI'S LEBERKÄS"

GRILLED BAVARIAN MEATLOAF

With homemade potato cucumber salad, egg sunny side up and sweet Bavarian mustard

\$24



THE VEGETARIAN BUTCHER



MEET THE NEW MEAT

Change only comes about through challenge and this vegetarian meat, with all of its flavour and similarities to the real deal, is bound to challenge the taste buds of any meat-lover. We don't use the words meat substitute, but rather, meat successors.
Get a taste for the future of meat!



NOCHICKEN WRAP **NEW**

Plant-based NoChicken nuggets with cherry tomatoes, cucumber, crispy romaine lettuce topped with Guacamole, perfectly wrapped up in a wholegrain tortilla

\$31



NOCHICKEN NUGGETS **NEW**

Plant-based NoChicken nuggets (7pcs) served with Tartare Sauce
Vegan option available: with BBQ sauce

\$26

NOMEAT BALLS **NEW**

Plant-based NoMeat balls in spicy tomato sauce, served with pasta

\$29





SIGNATURE SPECIAL

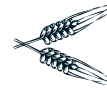


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F BAVARIAN ROAST PORK **NEW**

Crispy pork shoulder Bavarian style with crispy crackling skin from Huber's butchery served with Bavarian Krautsalat, potato and bread dumpling, Paulaner beer sauce

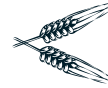
\$40

WEEKEND SPECIAL!

Available on Saturday, Sunday and PH all day long, Friday and eve of PH from 6pm onwards, as long as stock lasts. Pre-ordering recommended.



SAUSAGES



Our sausages are produced by our trusted supplier Rudi's Fine Food on behalf of Paulaner.

HOW TO PAULANER "Eating Weißwurst"

OPTION 1

CUT INTO PIECES

Cut in the "Weißwurst" length-wise, open the sausage halves – using a knife and fork - and lift the sausage out of the skin by rotating the utensils. Enjoy bite by bite with sweet mustard, a "Brezn" and fresh cold beer.

OPTION 2

"ZUZELN"

Sucking, the traditional Bavarian way of eating a "Weißwurst". How do you do it?

The only true way



STEP 1 "From hand to mouth"

Pick up the sausage with your fingers. Dip the sausage in (sweet) mustard and take a bite.

STEP 2 "Suckle"

Bite a hole in the sausage skin. Suckle the sausage stuffing out of the skin (zuzeln). The filling is best removed from the skin using your teeth. The traditional way to enjoy it is with a "Brezn" and a refreshing beer.

"Enjoy!"

Enjoy bite by bite with sweet mustard, a "Brezn" and fresh cold beer.



F ORIGINAL "WEISSWURST"

THE traditional Munich sausage, made of minced veal and pork, flavored with fresh parsley and lemon. Two sausages simmered in slightly salted water, with original "Weißwurst" mustard from Munich and an oven-baked pretzel

\$19

F GRILLED "NÜRNBERGER"

Half a dozen grilled pork sausages on "Sauerkraut" and mashed potatoes

\$25

F GERMAN "CURRYWURST"

Grilled red pork sausage in homemade curry-flavored tomato sauce, served with French fries

\$25



SAUSAGES



F PAULANER SIGNATURE SAUSAGE PAN

Two grilled “Nürnberger” sausages, a Bavarian white “Bratwurst” sausage and our Paulaner signature sausage (smoked German Bockwurst) on "Sauerkraut", with mashed potatoes and Paulaner dark beer sauce

\$30



F SPICY CHICKEN SAUSAGE

With potato cucumber salad and horseradish dip

\$23

F PORK CHEESE “KNACKER”

Half dozen pork cheese 'Knacker' sausages served with homemade Munich potato salad

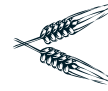
\$25

*All Sausages
from Rudi's Butchery,
specially prepared after
our own recipes!*







SCHNITZEL





Schnitzel. The German Classic Escalope.

We only use tender and juicy cuts that are pounded until thin, dipped into bread crumbs, then fried golden brown in butter.

(F) PORK SCHNITZEL 
Thinly flattened pork escalope, breaded and fried golden brown with butter, served with lemon and French fries
_____ \$32

(F) CHICKEN SCHNITZEL 
Thinly flattened chicken escalope, breaded and fried golden brown with butter, served with lemon and French fries
_____ \$32

“WIENER SCHNITZEL” 
Thinly flattened veal escalope, breaded and fried golden brown with butter, served with homemade potato cucumber salad, lemon and cranberry sauce
_____ \$42

(F) CHICKEN “CORDON BLEU”  
Highest quality chicken breast escalope from our trusted Huber’s Butchery, breaded and fried golden brown, filled with Emmenthal cheese and pork leg ham, served with French fries and lemon wedges
_____ \$37

(F) ADDITIONAL
Mushroom sauce _____ \$8
Cranberry sauce _____ \$4
Side Salad _____ \$9






VEGETARIAN




F **SPINACH DUMPLING** 
 In creamy mushroom gravy with fresh spinach,
 cherry tomatoes and Parmesan cheese

\$24

F **"SCHUPFNUDELN"**  **NEW**
 German potato noodles, grilled till golden
 brown with Sauerkraut and chopped parsley

\$23



BAVARIAN FUSION GYOZA  **NEW**
 Vegetarian Gyoza (7 pieces), crispy grilled,
 with homemade vegetable broth and fresh
 ginger-leek-chili julienne

\$25





VEGETARIAN



F PAULANER BRÄUHAUS PASTA

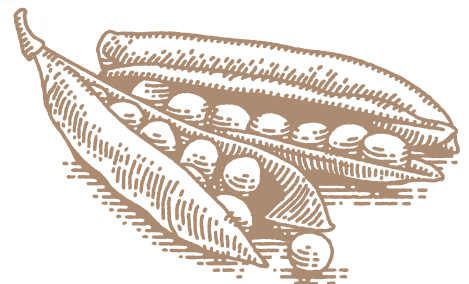
Penne tossed in spicy dark beer-infused tomato sauce, garlic and Parmesan cheese;
Vegan option available.

\$23

F GRILLED “MAULTASCHEN” **NEW**

Swabian vegetable-filled dumplings with pasta dough, sauteed in butter to golden brown, with Sauerkraut
Non-vegetarian option:
with Paulaner beer sauce

\$26



F “KÄSESPÄTZLE”

Homemade Bavarian egg noodles tossed in cream and Emmental cheese, garnished with roasted onion rings

\$25



SIDE DISHES



many Bavarian delicacies!

F "SEMMELNÖDEL"

Homemade Bavarian bread dumpling slices, grilled with Paulaner dark beer sauce, topped with buttered bread crumbs

\$9



F "KARTOFFELNÖDEL"

Homemade Bavarian potato dumplings with Paulaner dark beer sauce, topped with buttered bread crumbs

\$9

F "SPÄTZLE"

Homemade Bavarian egg noodles, sautéed in butter

\$9



F "SAUERKRAUT"

Finely sliced cabbage, fermented and slowly simmered, with juniper berries, bay leaves and caraway seeds. A mildly sour taste.

\$9






SIDE DISHES



(F) SIDE SALAD 
 Selected mixed greens, cherry tomatoes, cucumber, vegetable julienne, tossed in Paulaner house dressing

\$9

(F) POTATO CUCUMBER SALAD 
 A Bavarian classic - soft boiled potatoes, onions, thinly sliced cucumbers, tossed with herbs and vinegar

\$9



(F) FRESH SUMMER VEGGIES 
 Pan-seared mixed vegetables

\$11



(F) FRENCH FRIES 
 With curry-flavored tomato dip

\$11

(F) "BRATKARTOFFELN" 
 Roasted Potatoes, pan-fried with butter and herbs

\$9

(F) MASHED POTATOES 
 Cooked and mashed potatoes mixed with butter and milk, topped with roasted onions

\$9





DESSERTS



F “KAISERSCHMARR'N”

Thick caramelized pancakes, served with Vanilla ice-cream, red berries and apple compote

\$23

THE Bavarian dessert delicacy!



F BREWMASTER'S CHOCOLATE MOUSSE

Dark Lager beer infused chocolate mousse, served with red berries compote and topped with crispy nuts

\$16



F SWEET DUMPLING DUO **NEW**

Breaded and golden fried sweet assorted dumplings with red berry compote

\$20

F APPLE STRUDEL

Bavarian pastry filled with thinly sliced apples, caramelized almonds and raisins, served with vanilla ice cream and vanilla sauce

\$19



==
THE PERFECT
SWEET ENDING.
==

“APFEL KIACHERL”

Apple rings coated in sweet pastry made with Paulaner wheat beer, deep fried, sprinkled with sugar and cinnamon, served with Vanilla ice cream and red berries compote

\$22

F MÖVENPICK ICE CREAM TRIO

Vanilla, strawberry and chocolate

\$18





SIGNATURE DESSERT



Image for illustration purposes only.



PAULA'S DESSERT PLATTER

Apple beignets in cinnamon sugar crust, brewmaster's chocolate mousse with crispy nuts, apple Strudel, "Kaiserschmarrn" with apple caramel and butter, red berries compote, Vanilla sauce and apple sauce for 3-4 persons

\$55