

# CRAFTED

BY PETER ZWIENER



## Event Deck 2023





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# About Us

Inspired by New York City, Crafted by Peter Zwiener is a Casual Upscale Concept that features classic, refined wood grains, and sophisticated palettes of turquoise, red, and neon lights. Offering unrivaled farm to table dishes, draught beer and cocktails.

# Cuisine

Crafted by Peter Zwiener's menu feature 100% Prime and Dry Aged Beef with all premium ingredients.

Dive into fresh, healthy salads and USDA Certified Prime Beef that is dry aged for at least 28 days for a deep, concentrated flavour profile.



*Prosciutto e Melon*



*Collar Me Crazy*



*Barn to Flatter*

# Farm to Table

Savor the flavor revolution, bringing you Farm to Table goodness. Crafted by Peter Zwiener's reimagined menu, same exceptional taste.



*Braised Beef Cheek*



*From the Freshest  
Produce to Your Table*



*Honey Pepper Wings*



*Hobbitrib Pork Belly Burnt Ends*



*Pork Loin Rib*

# Beverage

Milkshakes, Craft Beers, Wines, Liquors and Cocktails.

*Milkshakes*



*Cold Pressed*



*Cocktails*





# Operating Hours

Monday - Friday  
11.30am - 11pm

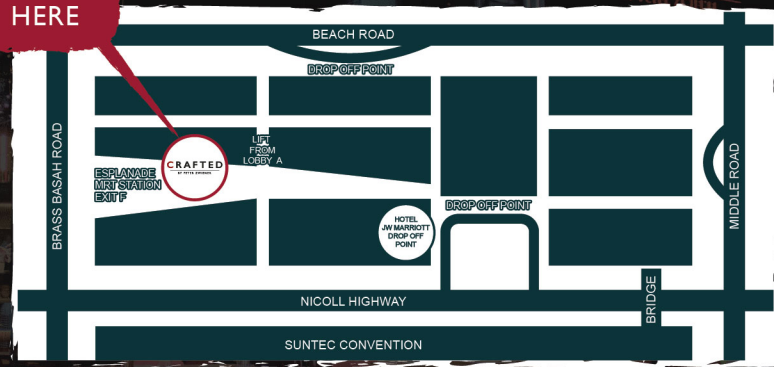
Saturday-Sunday  
Public Holidays  
11am - 11pm



# Location

If you are driving, the entrance to the car park is on **Nicoll Highway**. Look out for signs pointing to **JW Marriott Drive** all the way down to **Basement 3**, follow the signs to the hotel.

WE ARE  
HERE



Look for **Lobby A**. There are two lifts, take one to **B1**.



If you are taking the **MRT**, take to **Esplanade station**. Head towards **Exit F**. If you are taking to **City Hall** then go to the basement and walk towards **Esplanade station, Exit F**.

# Floor Map

Capacity:

**Indoors**

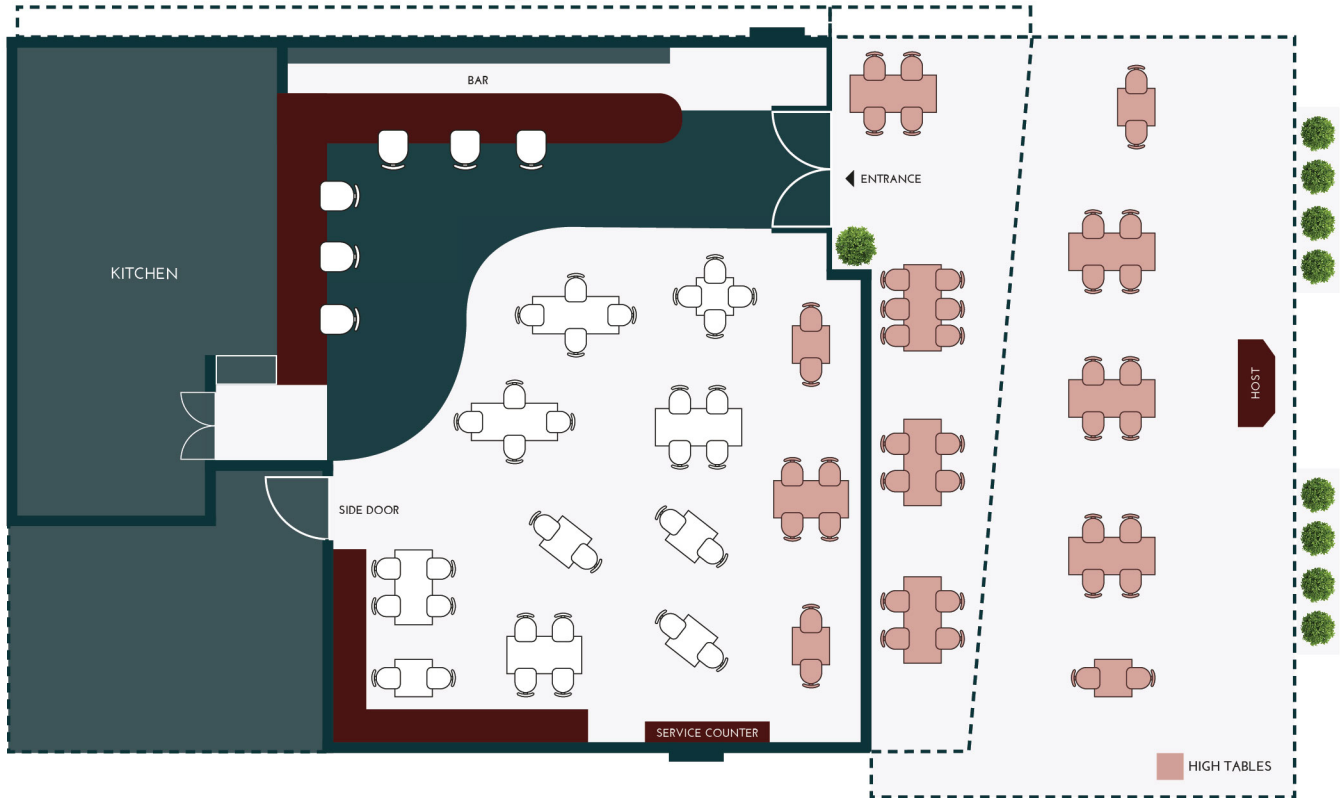
Seated - 50 pax

Standing - up to 80 pax

**Outdoors**


Seated - 50 pax

Standing - up to 80 pax



# Media & Reviews

**tatlerdiningsg**  
Singapore



2,421 views

**tatlerdiningsg** Where to Find the Most Indulgent Milkshakes in Singapore

Creamy, smooth and rich - what's not to love about a milkshake? The American dessert-drink, which has inspired American singer Kelis' biggest hit of the same name, is a decadent treat originally made with milk and ice cream. Since its inception in 1922 by an American retail store Chicago Walgreens employee (who decided to add two scoops of ice cream to malted milk), it has grown to become one of the world's most well-loved beverages that come in various flavourings and toppings.

In recent years, the sweet sensation has reached our shores (inevitably so, given our obsession with food) and various dining places have taken the treat up a notch with extravagant concoctions that are worth the extra calories. Here are some of our favourite joints to visit when you're craving for sinfully

View all 328 comments  
936 DAYS AGO

**kenpgl**  
Dao by Dorsett AMTD Singapore




1,128 likes

**kenpgl** **kenpgl** Firming up your plans this weekend? @daomtdsingapore will be collaborating with burger specialists Crafted by Peter Wiener @craftedspp on 1 April and 2 April to serve a specially compiled brunch menu Renowned for its dry-aged, 100% Prime Beef Burgers and Specially Crafted Milkshakes, @craftedspp will be firing up the outdoor barbeque at @daomtdsingapore. The set menu offers a choice between the Classic Burger consisting of 100% USDA Prime Black Angus Beef Patty, Hensome Hog featuring Hokkaido Pork!, The Forbidden including Chicken and Sirocha or the Corn Fed Chicken Leg prepared with 220gm Sous Vide Whole Chicken Leg. Each dish comes with Crafted's signature homemade BBQ sauce and a selection of sides including Buffalo Wings, Gambas Al Ajillo and Grilled Seasonal Vegetables.

A selection of a la carte items will

View all 226 comments  
126 DAYS AGO

**carbs.monster**  
Crafted Singapore



1,068 likes

**carbs.monster** Crafted by Peter Wiener, a sister outlet to Wolfgang's Steakhouse, has rebounded with an enticing array of new menu items I previously came here only for their burgers but I got to say their new menu items are so much better!

From the highly sought after Black Miso Cod Fish (\$58) to the Grilled Octopus (\$30) to the Hokkaido Pork Belly Burnt Ends (\$22) and fork tender Braised Beef Cheek (\$48), you can tell how these dishes have been specially curated with the finest seasonal ingredients which highlights their Farm-to-Table dining concept. Everything was so fresh with the textures and flavours on point. My favourite was their melt-in-your-mouth Hokkaido Pork Belly and Black Miso Cod Fish that had a nice natural sweetness to it!

@craftedspp's new menu also features 100% Prime and Dry-Aged Beef with all premium ingredients - Farm to Table. I enjoyed their 'Born to Flatter' prime burger that contained a patty made with USDA Certified Prime Beef that is dry-aged for at least 28 days for a deep concentrated flavour profile. The overall flavour profile was very rich and perfect to go with a cup of beer! It also comes with sweet potato fries that were pretty addictive.

I previously came for their Bacon Mac N' Cheese and Jumbo Asparagus which are nice sides to have for sharing as well!

View all 329 comments  
618 DAYS AGO

**zermattneo**  
Crafted Singapore



2,699 likes

**zermattneo** [GIVEAWAY] Just me trying to hit that protein requirement... for the entire week. New video up over on the channel btw

Will be giving away 3 x Dining Sessions of their Signatures for 2 pax (not this size) courtesy of Crafted for 3 Winners!

How to win:

1. Follow @craftedspp
2. Tag that I friend you wanna bring along!
3. Winners will be announced on Crafted's IG after a week. No repeated entries is allowed.

#sggiveaway #restaurant #sfood #steak #beef #burger #foodporn #craftedspp #craftedsingapore #craftedbyteaterwiener

View all 613 comments  
578 DAYS AGO



# Let's Get Social !



 65 6592 2299

 65 8886 2618

26 Beach Road, #B1-21 South Beach Avenue, Singapore 189768

**For Questions and Suggestions:**

Reservations and Feedback:  
[dine@crafted.com.sg](mailto:dine@crafted.com.sg)

Be Part of Our Team:  
[admin@crafted.com.sg](mailto:admin@crafted.com.sg)

Media Related Enquiry:  
[marketing@crafted.com.sg](mailto:marketing@crafted.com.sg)