

EXECUTIVE SET LUNCH ▶ 42.00

Monday to Friday, 11.30am - 2.30pm

ENTRÉE

Raw Bar Plated Buffet Appetiser Selection

CHOICE OF MAIN COURSE

Classic Brewery Burger & Fries
Specially created crispy beer malt artisanal brioche by our local baker, Wagyu beef patty, chipotle mayo, Cheddar cheese, lettuce, caramelised onions, gherkins *(Change to truffle fries +5)* 🌿🍷

Fish & Chips
Beer-battered hake, crisscut potato chips, tartar sauce

Steak +5
New Zealand grass-fed sirloin, Stout jus, chimichurri, greens 200g 🌿🍷

French Duck Leg Confit +3
Smoked corn puree, white pearl corn, watercress, Brandy jus 🌿

Halibut
Poached in Pilsner butter, crushed potato, fennel, Avruga caviar, beer blanc, grape fruit 🌿🍷

Tomato Concasse Stew
Fregola, “Ugly” Sweet Palermo Pepper, mozzarella, basil 🌿

FRUITS & CHEESES

Selection plated at Raw Bar

-  Vegetarian
-  Vegetarian Option
-  Gluten Free
-  Gluten Free Option

We are able to accommodate to your dietary requirements, kindly check with our service staff before ordering.

All prices subject to 10% service charge and prevailing government taxes.

Freshly Shucked Oyster with lemon , Lager vinaigrette, tabasco ▶ 6.00 each *(Chef's special dressing +1)* 🌿🍷
Kindly ask our friendly staff for today's offering

SOUPS

“Ugly” Vegetable Minestrone ▶ French beans, tomatoes, beer malt ▶ 6.00 🌿 🍷

French Onion Soup ▶ Beef stock, Gruyère ▶ 7.00 🍷

Ah Hua Kelong Seafood Bouillabaisse ▶ Mussels, prawns, clams ▶ 9.00 🍷

SIDES 🌿 🍷

Grilled Asparagus ▶ Mustard aioli ▶ 13.00

Grilled “Ugly” French Beans ▶ Cumin & chilli salt ▶ 8.00

Fries ▶ Seaweed salt, garlic ketchup ▶ 10.00

Sweet Potato Fries ▶ Wasabi aioli ▶ 13.00

Truffle Fries ▶ Truffle aioli, Parmesan ▶ 16.00

Romaine Lettuce ▶ Citrus dressing, nashi pear, radish, parsley ▶ 9.00

DESSERTS 🌿

Pecan Brownie ▶ Brown butter ice cream, spent grain tuile ▶ 12.00 🍷

Tiramisu ▶ Rum, coffee, Stout caramel, mascarpone ▶ 12.00 🌿🍷

Vanilla Mousse ▶ Stout strawberry, raspberry granita ▶ 10.00 🌿🍷

LeVeL33's Beer Ice Cream or Sorbet Of The Day ▶ 5.00
Kindly ask our friendly staff for today's offering

FRESHLY BREWED CRAFT BEERS

OPENING TO 8PM 0.3ℓ 9.50 ▶ 0.5ℓ 14.50

- 33.1 Blond Lager

Refreshing. Smooth. Light-bodied. Slightly fruity.
- 33.15 India Pale Ale

Aromatic hops. Malty. Bitter.
- 33.3 Stout

Intense roasted & malty flavours. Coffee & bitter chocolate aftertaste.
- 33.4 House Porter

Lighter malt & chocolate flavours. Hops aroma.
- 33.9 Wheat Beer

Refreshing. Smooth. Medium-bodied. Hints of banana.

Beer Tasting Paddle Five 0.1ℓ tasters of LeVeL33 craft brews at 23.50

LeVeL33's Seasonal Craft Beer Kindly ask our friendly staff for the latest brew on tap *Price varies based on the seasonal brew.*

LeVeL33 Brut Beer 300mℓ 14.90 ▲ 750mℓ 48.00
Brewed using the same yeast as Champagne Barons de Rothschild with a second fermentation in bottle. As per *Méthode Traditionnelle* to produce champagne, after a few months of turning the bottles, the accumulated lees in the neck of the bottles are disgorged before the final corking.

Signature Beer Cocktails craft beer cocktails available at 23.00

- Blond Mojito ▲

Crafted with 33.1 Blond Lager, rum, fresh strawberries, mint
- Blue Stout ▲

Crafted with 33.3 Stout, rum, blueberries, blueberry syrup, lime
- Rossa Wheat ▲

Crafted with 33.9 Wheat Beer, vodka, lychee liqueur, Aranciata Rossa

Sparkling & Wines by the glass & bottle

- Champagne Barons de Rothschild NV ▶ Brut ▶ Côte des Blancs ▲

29.00 / 210.00
- Barone Pizzini NV ‘Animante’ Franciacorta ▶ Lombardia ▲

23.00 / 145.00
- Sauvignon Blanc ▶ Satyr ▶ Marlborough ▲

18.00 / 82.00
- Chardonnay ▶ Hannes Reeh ‘Unplugged’ ▶ Neusiedlersee ▲

19.50 / 89.00
- Pinot Noir ▶ Satyr ▶ Hawke’s Bay ▲

18.00 / 82.00
- Hannes Reeh ‘Heideboden Rot’ ▶ Cabernet Sauvignon / Merlot / Zweigelt ▶ Neusiedlersee ▲

19.50 / 89.00
- Maison Castel Rosé ▶ Grenache / Syrah / Cinsault ▶ Côtes de Provence ▲

19.00 / 88.00

Non Alcoholic

- Homemade Refreshments ▶ Hopped Lemonade / Classic Lemonade / Lemon Iced Tea ▲

7.50
- Sparkling Water ▶ San Pellegrino ▲

7.50 500ml 9.50 750ml
- Still Water ▶ Acqua Panna ▲

7.50 500ml 9.50 750ml
- Sparkling Juices ▶ San Pellegrino / Aranciata / Aranciata Rossa / Limonata ▲

5.50
- Fruit Juices ▶ Apple / Cranberry / Pink Grapefruit / Lime / Mango / Orange / Pineapple ▲

7.50
- Soft Drinks ▶ Coca-Cola / Coca-Cola Zero / Sprite ▲

6.50