

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 🌿🍷

Pork Chop
Butternut purée, honey miso sauce, charred leek 🌿🍷

Crispy Skin Salmon
Fried Brussels sprouts, beurre blanc, IPA orange glaze, puffed wild rice 🌿🍷

Vegetable Lasagna
Tomato, eggplant, Parmesan 🌿

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 🌿🍷
1/2 Dozen 32.00 ▶ 1 Dozen 60.00
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 ▶ Vanilla ice cream, spent grain tuile ▶ 12.00 🌿🍷

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

Yogurt Cream ▶ Passion fruit granita, pomelo ▶ 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.*

OPENING TO 8PM 0.3ℓ 9.90 ▶ 0.5ℓ 15.50

Seasonal Craft Beer 33.6 Bohemian Pilsner

Refreshing. Crisp. Bitter tones. Floral hoppy aroma.

LeVeL33 10th Anniversary Special Brew HOPPY 10

Golden colour. Light-bodied. Citrus & pine notes with a hint of peach aroma.
Brewed with 10 different hops from around the globe resulting in a flavourful and aromatic beer.

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

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.

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

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 jam, lime

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

Free Flow Beverage ▶ 88.00 per guest ▶ 11.30am – 4pm

House-brewed beers, Prosecco, exclusive to LeVeL33 house wines (*Pinot Noir, Sauvignon Blanc, Rosé*) & soft drinks