

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 🌱🍷

Pan Seared Pork Belly
Potato purée, grilled broccolini, balsamic Stout glazed

Confit Salmon
Wheat beer butter, yusheng salad, plum dressing

Eggplant Parmigiana
Black olive crumb, tomato marinara, mozzarella, basil oil 🌱🍷

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 prevailling 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 🍷🌱

Orange & Cranberry Turnover ▶ 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.

Febrewery Craft Beer Offer

All Seasonal Brews @ \$10 per pint for the whole month of February
Available till the tank runs dry!

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