

OYSTER HAPPY HOUR

4 to 6pm & 10pm onwards

PROSECCO 47 Anno Domini, Veneto

3 oysters + 1 glass ▲ **28.50**

1 dozen oysters + 1 bottle ▲ **135.50**

CHAMPAGNE Barons de Rothschild, Brut, Côte des Blancs

3 oysters + 1 glass ▲ **38.50**

1 dozen oysters + 1 bottle ▲ **220.50**

LeVeL33 BRUT BEER Brewed with Champagne yeast

3 oysters + 1 glass (0.3l) ▲ **24.00**

1 dozen oysters + 1 bottle (750ml) ▲ **82.50**

ADDITIONAL oysters ▲ **4.00** per piece

FRESH ON TAP

ALE 200 Brewed for Singapore's Bicentennial, Ale 200 is brewed with black glutinous rice as a nod to the region's spirituous past

33.16 GOLDEN ALE Brewed with hops from Tasmania, this Golden Ale presents a variety of fruity aromas

OPENING TO 8PM ▲ 0.3 litre **9.90** ▲ 0.5 litre **15.50**

AFTER 8PM ▲ 0.3 litre **12.90** ▲ 0.5 litre **18.50**

BEER DINING

2.30pm onwards

Brewery Burger Wagyu beef, cheese, lettuce, crispy malt, roasted yeast ▲ **26.00**

Brewery Veggie Burger (V) Housemade patty, mushroom, corn, sweet potato, spent grain, Espelette pepper ▲ **22.00**

Snacks Selection (V) Beer nuts **8.00**, marinated olives **7.00**, spent grain fermented radishes **6.00** ▲ **18.00**

Cod Roe Dip Spent grain mantous ▲ **16.00**

Fried Peppers (V) Comté aioli ▲ **10.00**

Southern Fried Chicken Lager pickled daikon & garlic dip ▲ **22.00**

LeVeL33 Lamb Ribs Moroccan spices, tzatziki ▲ **18.00**

Sizzler Prawn Lemon, soy ▲ **24.00**

Sizzler Beef Black Angus, garlic confit, soy ▲ **21.00**

Halloumi Sizzler (V) Sheep cheese, lemon ▲ **16.00**

Fries (V) Hopped salt, LeVeL33 fermented ketchup ▲ **10.00**

Sweet Potato Fries (V) Cajun spices, wasabi aioli ▲ **13.00**

Sharing Platter Olives, spent grain mantous & cod roe dip, sweet potato fries, southern fried chicken ▲ **46.00** 3pax

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