

LeVeL33

Welcome to LEVEL33,
the world’s highest
urban microbrewery

All beers are brewed on-site by our resident

brewmaster. The art of brewing and core

brewing ingredients inspire our menu:

Hops - has floral & citrusy flavour,

Yeast - roasted to enrich the aroma,

Malt - provides texture to the dish and

Spent Grain - available only in a brewery,

after the lautering process;

LeVeL33’s Beers are also incorporated into

dishes such as Lager in our pickling liquid.


-  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.



 LeVeL33CraftBrewery

 level33_sg

 www.level33.com.sg

DINNER MENU

ENTRÉES

Freshly Shucked Oyster with lemon, Lager vinaigrette, tabasco ▶ **6.00** each ▶ **32.00** 1/2 Dozen ▶ **60.00** 1 Dozen 
Oyster Happy Hour Mon to Fri, 3–6pm *Kindly ask our friendly staff for today's offering*

Raw Hokkaido Scallop ▶ Soy & ginger dressing, yuzu pickled fennel, salmon roe ▶ **23.00** 

Grilled Squid ▶ Black garlic aioli, “Ugly” Sweet Palermo Pepper, tomatoes, basil ▶ **22.00** 



Ah Hua Kelong Seafood Bouillabaisse ▶ Mussels, prawns, clams ▶ **28.00** *(Add spent grain focaccia +2)* 




Grilled Fremantle Octopus ▶ Saffron aioli, escabeche ▶ **25.00** 

Hand-Cut Beef Tartare ▶ Lager pickled shallot, quail egg, chives ▶ **22.00** 

French Onion Soup ▶ Beef stock, Gruyère, spent grain focaccia ▶ **15.00** 

Smoked Heirloom Tomatoes ▶ Housemade ricotta, basil ▶ **15.00** 

Romaine Lettuce ▶ Citrus dressing, nashi pear, radish, parsley ▶ **13.00** 

“Ugly” Vegetable Minestrone ▶ French beans, tomatoes, beer malt ▶ **12.00** 

MAINS

Local Seabass ▶ Pan seared, beer malt risotto, dill, daikon ▶ **33.00**

Local Barramundi from Kuhlbarra ▶ Turmeric marinated, grilled in banana leaf, shallot & herbs ▶ **36.00** 

Confit Salmon ▶ Kombu, salmon roe, fennel & apple salad ▶ **35.00** 

Ibérico Pork Jowl ▶ Stout & lemongrass marinated, shiso, green goddess, fermented leek ▶ **36.00**

Corn-Fed AnXin Chicken ▶ Sous vide & pan seared, Thai asparagus, corn, Madeira sauce ▶ **32.00** *(Add truffle +10)* 

Black Garlic Carbonara ▶ Bacon, housemade spent grain linguine ▶ **26.00** 

Mottainai Lamb Banjo *(1kg)* ▶ Stout marinated, chimichuri, garlic confit, shallot & rocket salad ▶ **98.00**

Mushroom Risotto ▶ Beer malt, Parmesan, chives ▶ **28.00** *(Add truffle +10)* 

Vegetable Lasagna ▶ Eggplant, tomato, zucchini, mozzarella ▶ **26.00** 

STEAKS

Served with onions à la grecque, choice of veal jus or pepper sauce 

Grass-Fed Sirloin ▶ New Zealand **250g** ▶ **41.00**

Grain-Fed Ribeye ▶ Australia **250g** ▶ **45.00**

Grass-Fed Tenderloin ▶ Australia **250g** ▶ **46.00**

Wagyu Tri-Tip ▶ Westholme, Australia, in-house dry-aged with dry koji **250g** ▶ **51.00**

SIDES

Grilled Asparagus ▶ Mustard aioli ▶ **13.00** 

Grilled Broccolini ▶ Housemade Lager pickled garlic ▶ **13.00** 

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

Potato Gratin ▶ Crispy beer malt, spinach ▶ **8.00** 

DESSERTS

Spent Grain Chocolate Tart ▶ Strawberry jam, Stout ganache ▶ **15.00**

Layered Honeycake ▶ Sour cream, kumquat ▶ **15.00**

Tiramisu ▶ Rum, coffee, mascarpone, malt caramel ▶ **12.00** 

Shiso & Umeshu Sorbet ▶ White chocolate vacherin, raspberry & lychee granita, compressed apple ▶ **12.00** 

Pistachio Ice Cream ▶ Hazelnut mousse, single origin chocolate shavings, coffee granita, Stout jelly ▶ **16.00** 

LeVeL33’s Beer Ice Cream ▶ **5.00** 


Kindly ask our friendly staff for today's offering

Chef’s Selection *Per guest*

*For full dining experience, we recommend
having the chef’s selection for the whole table.*

PREMIUM ▶ 68.00

French Onion Soup 

Smoked Heirloom Tomatoes 

Ibérico Pork Jowl

Grilled “Ugly” French Beans 

Tiramisu

DELUXE ▶ 88.00

Choice of 2 Skewers *from Beer Dining*

Raw Hokkaido Scallop 

Ah Hua Kelong Seafood Bouillabaisse 

In-house Dry-aged Wagyu Tri-Tip 

Grilled Broccolini 

Spent Grain Chocolate Tart with Beer Ice Cream

OYSTER HAPPY HOUR

Mon to Fri, 3–6pm

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 oyster ▶ **4.00** per piece

BEER DINING

2.30pm onwards

Freshly Shucked Oyster with lemon, Lager vinaigrette, tabasco ▶ **6.00** each ▶ **32.00** 1/2 Dozen ▶ **60.00** 1 Dozen 🌿🍷

SKEWERS

Ibérico Pork Char Siu *Stout glazed, shiso* ▶ **7.00**

Chicken Wings *Housemade shichimi, lemon* ▶ **6.00** 🌿

Lamb Rump *Stout & soy marinated, cumin, chilli, fermented leek* ▶ **8.00**

Leek *Black garlic aioli, Esplette pepper* ▶ **4.00** 🌿🌿

Mushroom *Garlic & seaweed butter, soy, mirin* ▶ **5.00** 🌿🍷

Skewer Tasting Platter ▶ **25.00** (one of each skewer)

LIGHT BITES

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

Housemade Hummus *Crispy chick peas, spent grain focaccia* ▶ **15.00** 🌿🍷

Sizzler Prawn *Lemon, dill* ▶ **24.00** 🌿

Sizzler Beef *Black Angus, garlic confit, soy* ▶ **21.00** 🌿🍷

Halloumi Sizzler *Sheep cheese, lemon* ▶ **16.00** 🌿🌿

SNACKS

Marinated Casterlvetrano Olives *Fennel seeds* ▶ **7.00** 🌿

Spiced Beer Nuts *Almonds, cashews, hazelnuts* ▶ **8.00** 🌿

Housemade Pickles & Ferments *cucumber, fennel, wakame* ▶ **5.50**

Vegetable Chips *Freeze-dried mushroom, radishes & taro* ▶ **6.00** 🌿

Fries *Hopped seaweed salt, garlic ketchup* ▶ **10.00** 🌿

Sweet Potato Fries *Cajun spices, wasabi aioli* ▶ **13.00** 🌿

Truffle Fries *Truffle aioli, Parmesan* ▶ **16.00** 🌿

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

BREWERY BURGERS

Specially created crispy beer malt artisanal brioche by our local baker

Classic Brewery Burger ▶ **26.00**
Wagyu beef patty, chipotle mayo, Cheddar cheese, lettuce, caramelised onions, gherkins 🌿🍷

Hainanese Chicken Burger ▶ **24.00**
Grilled turmeric marinated chicken thigh, spring onion & ginger mayo, housemade garlic hot sauce, cucumber, coriander, lettuce 🌿🍷

Classic Brewery Veggie Burger ▶ **22.00**
Veggie patty made with mushrooms, corn, carrots, onions & quinoa, chipotle mayo, Cheddar cheese, lettuce, caramelised onions, gherkins 🌿🍷

PLATTERS

Charcuterie ▶ **44.00**
4 types of smoked & cured meat including 1 house-cured, beer mustard, pickles, crostini 🌿🍷

Seafood Medley ▶ **46.00**
5 types of seafood including 1 house-cured, condiments, pumpernickel 🌿🍷

Cheese platter ▶ **26.00**
3 types of premium cheeses, IPA honey jelly, malt cracker, fresh grapes 🌿🍷

Beer Dining Sharing Platter ▶ **46.00**
Housemade hummus, spent grain focaccia, Southern fried chicken, sweet potato fries, vegetable chips

Freshly Brewed Craft Beers

OPENING TO 8PM 0.3ℓ **9.50** ▶ 0.5ℓ **14.50** ▲ **AFTER 8PM** 0.3ℓ **12.50** ▶ 0.5ℓ **17.50**

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** ▲ **AFTER 8PM** 0.3ℓ **15.50** ▶ 0.5ℓ **18.50**

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.

Signature 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 / 140.00**
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**

Exclusive to LeVeL33 by the bottle

Thistledown ▶ Roussanne ▶ McLaren Vale ▲ **138.00**
Diggers Bluff ‘Sly Dog’ ▶ Cabernet Sauvignon ▶ Barossa Valley ▲ **120.00**
Thistledown 'The Quickening' ▶ Shiraz ▶ Barossa Valley ▲ **150.00**
Pinot Noir ▶ Kooyong 'Meres' ▶ Mornington Peninsula ▲ **188.00**
Rockford ‘Basket Press’ (2010) ▶ Shiraz ▶ Barossa Valley ▲ **194.00**