

Welcome to LEVEL33, the world's highest urban microbrewery

All beers brewed on-site by our resident brewmaster and each fresh batch personifies true craftsmanship. Our latest food menu takes inspiration from the art of brewing and integrates core brewing ingredients: **Hops** - has floral & citrusy flavour, **Yeast** - roasted to enrich the aroma, **Malt** - provides texture to the dish and **Spent Grain** - available in a brewery, after the lautering process; **LeVeL33's Beers** are also incorporated into dishes such as Lager in our pickling liquid.

STARTERS

<p>Hokkaido Scallop Pan seared, Wheat Beer dashi, seaweed, malt chips ▲ 24.00</p>	<p>Tomato Consommé (V) Olive oil caviar, nasturtium, served chilled ▲ 22.00</p>	<p>Kingfish Sashimi Lager cured, pickled cucumber, nori & spent grain sand ▲ 26.00</p>	<p>Baby Romaine (V) Fresh & fermented, beer yeast vinaigrette, chive emulsion ▲ 16.00</p>
<p>Beef Tartare Quail egg, chives, Lager pickled shallot, potato chips ▲ 23.00</p>	<p>Octopus Celery, Espelette pepper, avocado ▲ 26.00</p>	<p>Quail Grilled, chive flowers, sour carrots, Stout glaze ▲ 27.00</p>	

MAINS

<p>Seabass Pan seared fillet, beer malt risotto, daikon, dill oil ▲ 36.00</p>	<p>Slipper Lobster Jamón ibérico, Lager pickled kohlrabi, yuzu oil ▲ 43.00</p>	<p>Pork Intercostal IPA marinated, shredded & pressed, clams, apple ▲ 37.00</p>	<p>Garden Greens Tart (V) Pea purée, seasonal vegetables, taro, shaved macadamia ▲ 29.00</p>
<p>Organic Chicken Charcoal grilled, mushroom, eel jus, fermented leek, malt ash ▲ 34.00</p>	<p>Truffle Ravioli (V) Gruyère, walnut, nashi pear ▲ 32.00</p>	<p>Linguine Sea urchin, Lager beurre blanc, salmon roe ▲ 36.00 <i>Gluten free pasta available</i></p>	

From The Grill Top quality beef selected from AUSTRALIA & ARGENTINA. Served with caramelised Stout onion purée & mustard espuma

Sirloin Grain-fed, 250g ▲ 44.00	Tenderloin Grass-fed, 200g ▲ 45.00	Ribeye Grass-fed, 250g ▲ 44.00
---	--	--

SIDES

Mushrooms Sautéed, seaweed butter, Gruyère ▲ 15.00
Baby Potatoes (V) Roasted, sage, sour cream, smoked paprika, garlic confit ▲ 12.00
Eggplant (V) Sesame dressing, coriander, fried capers, served chilled ▲ 11.00
Garlic Shoots (V) Grilled, Lager pickled chilli ▲ 9.00
Asparagus (V) Grilled, mustard emulsion, malt cured egg yolks ▲ 16.00

SHARING

Served with mustard espuma, pepper sauce, salad & condiments

Bone in Short Ribs 550g, 2 pax ▲ 82.00
T-Bone 700g, 2-3 pax ▲ 98.00
Lamb Banjo 1.5kg, 3-4 pax ▲ 108.00
Charcuterie Board Cured & smoked meat, pickles, beer mustard 2 pax ▲ 44.00
Seafood Medley Raw, cured & smoked seafood, condiments 2 pax ▲ 46.00

DESSERTS

<p>Layered Honey Cake Sour ice cream, beer aerated honeycomb, kumquat ▲ 15.00</p>	<p>Malt & Stout Parfait Oat & coffee crumble, choux puffs ▲ 12.00</p>	<p>Coconut & Beer Sorbet Tapioca, white chocolate, yoghurt sponge, rum ▲ 14.00</p>	<p>Chocolate Cake Crispy crêpes, caramelised chocolate mousse, hazelnut & almond praline ▲ 17.00</p>
<p>Shiso Granita Cucumber sorbet, yuzu meringue ▲ 13.00</p>	<p>Cheese Platter Selection of premium cheeses, honey jelly, quince paste, grapes & spent grain crackers 2pax ▲ 26.00</p>	<p>LeVeL33's Beer Ice Cream Ask our friendly staff for today's offering ▲ 5.00</p>	

RECOMMENDED BEER PAIRING

▲ 33.1 BLOND LAGER	▲ 33.15 INDIA PALE ALE	▲ 33.3 STOUT	▲ 33.4 HOUSE PORTER	▲ 33.9 WHEAT BEER	▲ BEER TASTING PADDLE
--------------------	------------------------	--------------	---------------------	-------------------	-----------------------

We are able to accommodate certain food intolerances, please check with our friendly staff before ordering.

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

Facebook LEVEL33CRAFTBREWERY

Instagram LEVEL33_SG