

LeVeL33 Vegan Menu

Summer 2021

Snacks

- Marinated Castelvetrano Olives ▶ *Fennel seeds* | **7.00**
- Spiced Beer Nuts & Vegetable Chips | **8.00**
- BBQ Corn ▶ *Char siu glaze, kombu, espelette* | **4.00**
- BBQ Mushroom ▶ *Soy & mirin, chives* | **5.00**
- Fries ▶ *Fermented garlic ketchup* | **10.00**
- Sweet Potato Fries ▶ *Cajun spices, vegan wasabi aioli* | **13.00**
- Truffle Fries ▶ *Vegan truffle aioli* | **16.00**
- Housemade Hummus ▶ *Cumin, spent grain focaccia* | **15.00**

Entrées

- Tomato Carpaccio ▶ *Grapes, tamarind dressing, vegan "bacon bits"* | **17.00**
- Toasted Barley Broth *Inspired by Ochazuke* ▶ *sweet peas, turnip, radish, celtuce* | **18.00**
- Heirloom Radishes & Seasonal Vegetables Medley ▶ *Herb aioli* | **19.00***

Mains

- LeVeL33 Vegan Burger ▶ *Housemade veggie patty with mushrooms, corn, sweet potato, onion & quinoa, vegan chipotle mayo, vegan cheddar cheese, lettuce, caramelised onion, gherkins* | **22.00**
- Seasonal Dish Of The Month
Our team is happy to elaborate
- Leek "Rigatoni" ▶ *Gnocchi, spinach, hazelnut* | **25.00***

Sides

- Grilled Asparagus ▶ *Mustard aioli* | **13.00**
- Baby Romaine Salad ▶ *Fresh pear, radish, herbs, citrus dressing* | **13.00**
- Sautéed Mushroom ▶ *Confit garlic, kombu* | **15.00**

Desserts

- Strawberry Consommé ▶ *Melon granita, IPA & basil jelly* | **15.00**
- Coconut Sorbet ▶ *Black sesame, sweet potato mochi* | **13.00**
- Valrhona Chocolate Mousse ▶ *Hazelnut, coffee granita* | **16.00***

★ **Pre-order required 2 days in advance**

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