

LeVeL33 Veganuary Menu

Month of January, 5pm to 9.30pm

Snacks

- Marinated Castelvetrano Olives ▶ *Fennel seeds* | **7.00**
- Spiced Beer Nuts & Vegetable Chips | **8.00**
- BBQ Corn ▶ *Char siu glaze, kombu, espelette* | **5.00**
- BBQ Mushroom ▶ *Soy & mirin, chives* | **6.00**
- 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**
- Char-Grilled Melon ▶ *Confit tomato, pearl cous cous, toasted almond, herb oil, Wheat Beer ponzu* | **20.00**

Mains

- LeVeL33 Vegan Burger ▶ *Housemade veggie patty with mushrooms, corn, carrot, onion & quinoa, vegan chipotle mayo, vegan cheddar cheese, lettuce, caramelised onion, gherkins* | **22.00**
- Zaatar Spiced Japanese Eggplant ▶ *Barley tabbouleh, verde tahini, pomegranate, Larger pickled shallots* | **27.00**
- Housemade Spent Grain Pasta ▶ *Stout braised mushroom ragu, truffle, smoked evoo, pangrattato* | **36.00**

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

- Seasonal Fruit Sorbet & Fresh Berries *Our team is happy to elaborate*
- Pavlova ▶ *Coconut chantilly, mango, passionfruit, papaya* | **16.00**
- Valrhona Chocolate Mousse ▶ *Hazelnut, coffee granita* | **16.00**

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