

Welcome to LEVEL33, the world's highest urban craft brewery

Brewed on-site by our resident brewmaster, each fresh batch personifies true craftsmanship. Our latest food menu takes inspiration from the art of brewing and presents you with a new dining experience.

The kitchen incorporates core brewing ingredients, such as hops and malt in the dishes served. The brewing process itself plays an inspiring role:

Infusion - the gentle extraction of natural aromatics, **Aeration** - the sensory impact of aerated textures and **Fermentation** - taste that is transformed by natural aging.

All our dishes are best enjoyed with a freshly brewed LeVeL33 craft beer and our recommended beer pairing is indicated accordingly.

STARTERS

Spanish Octopus

Sous-vide & charred, seaweed & rice sand, pine nut emulsion ▲ **26.00**

Beef Tartare

Hand-cut black Angus, sour-dough chips, condiments, white soy ▲ **20.50**

Onion Consommé (V)

Clear broth, textures of onion, scallion oil ▲ **16.50**

Japanese Deep-Sea Crab

Butter-poached legs & claw, corn in textures, curry leaf oil ▲ **28.00**

Pig & Snail

Pork belly, French escargot, celeriac purée, buckwheat soil, white balsamic ▲ **23.50**

Hokkaido Scallop

Lightly poached, green dashi, blood orange caviar, bonito flakes ▲ **27.00**

Beef Carpaccio

Thinly sliced Australian Wagyu, locally farmed greens, beer mustard, malt cured yolk ▲ **26.00**

Salad (V)

Baby romaine, puffed buckwheat, basil seed, blue cheese, beer yeast vinaigrette ▲ **16.50**

MAINS

From The Grill

Served with caramelised stout onion purée & mustard espuma

Sirloin USA, grain-fed **250g** ▲ **43.50**

Tenderloin URUGUAY, grass-fed **200g** ▲ **44.50**

Ribeye NEW ZEALAND, grass-fed **250g** ▲ **46.00**

Beef & Reef URUGUAY, Tenderloin **150g**, salt-baked prawns ▲ **49.50**

Seabass

Pan seared fillet, beer malt risotto, daikon radish, parmesan ▲ **36.00**

Jumbo Prawns

French Vadouvan curry spice, tagliatelle, crustacean cream, coconut foam ▲ **39.50**

Kangaroo

Coal baked loin, beetroot reworked, turnip purée ▲ **37.00**

American Duck

Pan-seared breast, confit macadamia, goji berry, charred scallion, roasted yeast ▲ **39.00**

Risotto (V)

Green asparagus, pea purée, pea tendrils, mint, crème fraîche ▲ **28.00**

Gnocchi

Slow-braised lamb, cranberry, sage, goat cheese ▲ **30.00**

Australian Bangalow Pork

Sous-vide pork neck, pickled mustard seeds, Jerusalem artichoke, miso butter ▲ **37.00**

Welsh Lamb

Sous-vide rump, parsnip purée, dark chocolate, stout caviar, roast chicken jus ▲ **40.50**

Truffled Sweet Potatoes (V)

Trio of Kumara sweet potatoes, trumpet mushroom, sake-fermented leek, truffle ▲ **29.00**

SIDES

Pumpkin (V) In variations, pumpkin seed oil, miso ▲ **11.00**

Spinach (V) Sautéed, kombu sour cream, Saganaki cheese ▲ **11.00**

Baby Potatoes Duck fat, nettle butter, hopped salt ▲ **11.00**

Broccolini (V) Sautéed, pickled garlic ▲ **15.50**

Asparagus (V) Grilled and smoked, spent grain granola, mustard emulsion ▲ **16.00**

SHARING

Served with jus and mustard espuma

Boneless Rib of Beef NEW ZEALAND, grain-fed **2 pax, 650g** ▲ **130.00**

NY Strip USA Sirloin, grass-fed **2-3 pax, 650g** ▲ **125.00**

Chateaubriand URUGUAY Tenderloin, grass-fed **2-3 pax, 600g** ▲ **135.00**

Lamb Banjo AUSTRALIA, Slow roasted Dorper lamb **2-3 pax** ▲ **108.00**

Ploughman's Board Cured & smoked meats, rilette, pickles, today's cheese, beer mustard ▲ **2 pax 44.00 4 pax 80.00**

Seafood Medley Cured, smoked & pickled seafood, condiments, pumpernickel ▲ **2 pax 48.00 4 pax 85.00**

DESSERTS

Cocoa

Fondant, chocolate pannacotta, bitter chocolate sorbet, chocolate soil, hopped ganache ▲ **15.00**

LeVeL33's Mess

Meringue, pickled blueberry compote, stout & blueberry curd, malted cream ▲ **14.50**

Almond Mousse

Almond milk mousse, shaved macadamia, beer malt praline, lemon curd ▲ **13.50**

Strawberry

Strawberry in textures, meringue, sorrel ice cream ▲ **15.00**

Affogato

48hr cold pressed coffee, stout espresso ice cream ▲ **10.00**

LeVeL33's Beer Ice Cream

Ask our friendly staff for today's offering ▲ **5.00**

Cheese Flight

New & old world cheeses, biscuits, sugared seeds ▲ **18.00**

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

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