

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

Charred over coals, seaweed, edible sand, ash 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, lime gel, 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 mustard espuma

Sirloin FRANCE, 8 weeks dry-aged **200g** ▲ **49.00**

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

Ribeye USA, 365 days grain-fed **200g** ▲ **46.00**

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

Australian Perch

Lightly poached, locally farmed greens, toasted rice cream, hopped nettle oil ▲ **39.00**

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**

Oats & Chokes (V)

Artichoke and cauliflower velouté, cauliflower rice, malted oatcake, confit yolk ▲ **28.00**

Gnocchi

Slow-braised lamb neck, cranberry, sage oil, 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 Kumara (V)

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

SIDES

Butternut Squash (V) In variations, pumpkin seed oil, miso ▲ **15.00**

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

OP Rib 2 PAX, Australian bone in Ribeye **600g** ▲ **98.00**

NY Strip 2-3 PAX, 8 weeks dry-aged French Sirloin **600g** ▲ **135.00**

Chateaubriand 2-3 PAX, Argentinian Tenderloin **600g** ▲ **130.00**

Lamb Banjo 2-3 PAX, Slow roasted Australian Dorper lamb ▲ **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, pumpnickel ▲ 2 PAX **48.00** 4 PAX **85.00**

DESSERTS

Cocoa

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

Affogato

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

LeVeL33's Mess

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

Cheese Flight

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

Cereal

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

Strawberry

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

LeVeL33's Beer Ice Cream

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

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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