

## 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 ▲

### Beef Tartare

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

### Onion Consommé (V)

Clear broth, textures of onion, scallion oil ▲

### Japanese Deep-Sea Crab

Butter-poached legs & claw, corn in textures, lime gel, curry leaf oil ▲

### Pig & Snail

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

### Hokkaido Scallop

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

### Beef Carpaccio

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

### Salad (V)

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

## MAINS

### From The Grill

Served with mustard espuma

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

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

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

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

### Australian Perch

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

### Jumbo Prawns

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

### Kangaroo

Coal baked loin, beetroot reworked, turnip purée ▲

### American Duck

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

### Oats & Chokes (V)

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

### Gnocchi

Slow-braised lamb neck, cranberry, sage oil, goat cheese ▲

### Australian Bangalow Pork

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

### Welsh Lamb

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

### Truffled Kumara (V)

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

## SIDES

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

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

Baby Potatoes Duck fat, nettle butter, hopped salt ▲

Broccolini (V) Sautéed, pickled garlic ▲

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

## SHARING

Served with jus and mustard espuma

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

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

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

Lamb Banjo 2-3 PAX, Slow roasted Australian Dorper lamb ▲

Ploughman's Board Cured & smoked meats, rilette, pickles, today's cheese, beer mustard ▲ 2 PAX 4 PAX

Seafood Medley Cured, smoked & pickled seafood, condiments, pumpernickel ▲ 2 PAX 4 PAX

## DESSERTS

### Cocoa

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

### LeVeL33's Mess

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

### Cereal

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

### Strawberry

Strawberry in textures, meringue, sorrel ice cream ▲

### Affogato

48hr cold pressed coffee, stout espresso ice cream ▲

### Cheese Flight

New & old world cheeses, biscuits, sugared seeds ▲

### LeVeL33's Beer Ice Cream

Ask our friendly staff for today's offering ▲

## 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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