

# Contem-brewery by LeVeL33

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Where yeast meets west. A unique contemporary beer-centric cuisine combining the culinary aspects of beer brewing elements and fresh ingredients.

Menu **138.00** per guest

Wine Pairing Half **58.00** Full **88.00** per guest

## Amuse Bouche

Tomato Consommé ▶ *Smoked tomato, basil, IPA jelly*

Freshly Shucked Oyster ▶ *Blond Lager vinaigrette, yuzukoshō*

Tuna Chutoro ▶ *Malt cracker, shaved kombu*

Kurobuta Pork Collar Skewer ▶ *Stout "char siu" glaze, shiso*

## Entrée

Lightly Seared Hokkaido Scallop ▶ *Wheat Beer dashi*

## Choice of Main

Local Seabass from Ah Hua Kelong ▶ *Beer malt risotto, beurre blanc, salmon roe, Avruga caviar*

Or In-House Koji Dry Aged Westholme Wagyu Tri-Tip

▶ *Stout balsamic glaze, grilled asparagus, jus & condiments*

## Side

Baby Romaine Salad ▶ *Fresh pear, radish, herbs, citrus dressing, Blond Lager pickled shallot*

## Dessert

Strawberry Consommé ▶ *Yogurt cream, melon granita, IPA jelly, basil*

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