



  LVLRbar

 Mon - Sat | 5PM - 12AM

 LVLR
42 Carpenter Street
Jayleen 1918 Hotel, Rooftop



Menu



Appetisers

Perfect for sharing under the stars

Roasty Nuts	5
Seasoned Edamame	7
Baked Baby Potatoes	7
Add Italian Truffle Oil	3
Fresh Pacific Oysters (Raw or grilled)	
Half-Dozen 25 One Dozen	39
Foie Gras (4 pieces)	22
Add Italian Truffle Oil	3
Candied Bacon	14
The Mussel Pot	27
A classic with your choice of sauce: Cream Tomato White Wine	



Foie Gras



Octopus Leg

Skewers

Grilled & glazed over a charcoal fire

Prawn Skewers	14
Asparagus Skewers	11
Eggplant Skewers	11
Shiitake Mushroom Skewers	11
King Oyster Mushroom Skewers	11



Smoked Duck Breast



Signature Beer Can Chicken

LVLR Mains

All mains are served with a side of baked baby potatoes

Add 4 pieces of Foie Gras	22
Add Italian Truffle Oil	3
Smoked Tomahawk Beef Steak	178

Smoked for 3 hours with longan wood and finished over charcoal fire to impart a depth of flavours that will leave you looking up at the stars with your hands in the air.

Beef Hanger Steak	31
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Known as the butchers' cut, this is our favourite, prized for its flavor and tenderness.

Signature Beer Can Chicken	49
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Tender Sakura chicken slow roasted for an hour with Asahi beer, then finished over a charcoal fire and set alight with a shot of vodka.

Lamb Rack (8 ribs)	178
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Half Lamb Rack (4 ribs)	95
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Single Lamb Rack (1 rib)	31
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Smoked for an hour with longan wood and finished over charcoal fire, it's so good that even Mary wouldn't have just a little.

Octopus Leg	31
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Charcoal fired to perfection, with a touch of lemon and our secret sauce for a zesty savoury finish.

Smoked Duck Breast	25
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Tender, mouth-watering BBQ fired, served with a refreshing side of watermelon cubes instead of potatoes for the perfect match.

Off Menu Specials (Scampi & more)	31
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Ask our staff for today's curated chef selections.

Watermelon Steak	27
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Marinated then cooked low and slow, resulting in a very unique dish.