

Fresh Brew

ESPRESSO, AMERICANO
LONG BLACK, MACCHIATO 5.0

DOUBLE ESPRESSO,
DOUBLE MACCHIATO,
CAPPUCCINO, FLAT WHITE,
LATTE PICCOLO 6.0

CHAMOMILE, EARL GREY,
GREEN TEA, PEPPERMINT,
ENGLISH BREAKFAST 5.0

HOT CHOCOLATE, MOCHA,
MATCHA LATTE 7.0

OAT, ALMOND, SKIMMED MILK,
VANILLA, CARAMEL,
HAZELNUT 1.0

**add iced +\$0.80*

Fresh Juices

APPLE / ORANGE /
WATERMELON / ABC 8.8

WATERMELON COOLER 12

Specials

HOT NOT TODDY 7.8
black tea, lemon, honey, cinnamon, clove

HOT GINGER LEMONADE 7.8
ginger, lemon, honey, ginger tea

TURMERIC LATTE 7.8
oat milk, organic turmeric powder, honey

PEPPERMINT MOCHA 8.8
white coffee, french chocolate, mint extract

SPARKING WATER,
STILL WATER 7.8

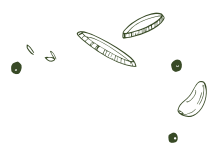
**Prices are subject to prevailing GST and service charge.*



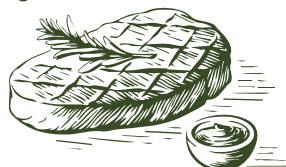
Boulevard
LUNCH MENU

Mains

- TOFU NOURISH BOWL** 22
tofu, butter rice, edamame, brussels sprouts, carrot, corn & homemade sauce
- VEG BURGER** 22
boiled veggie & fox nut patty with lettuce, tomato & mayo
- DRY LAKSA PASTA** 24
spaghetti tossed in laksa gravy with prawns, hae bee, galangal & lemongrass
- FISH & CHIPS** 24
beer-battered snapper with lime aioli & fries
- BLACK PEPPER CHICKEN** 24
grilled chicken served with black pepper sauce & truffle potato mashed
- CARBONARA PASTA** 24
(VEG OPTION AVAILABLE)
spaghetti, cream sauce, bacon, egg yolk
- PORKLOIN RICE MEDLEY** 24
(BEEF OPTION AVAILABLE)
porkloin, butter rice, brocolli, carrot, sautéed green pea, caramelised onion, red wine jus
- SIGNATURE BURGER** 24
wagyu patty topped with creamy roquefort, served with nachos
- PAN SEARED BARRAMUNDI** 26
crispy barramundi with red pimiento coulis & garden vegetables
- MISO GLAZED SALMON** 28
salmon, miso sauce, refreshing cucumber salad
- PRIME RIBEYE** 38
prime ribeye steak with black pepper sauce, mashed potatoes & seasonal vegetables



Chef's Recommendation



Vegetarian

SOUP OF THE DAY / FRENCH ONION SOUP (+\$3)

Pit Stop Lunch

SOUP / SALAD (+\$2)

MAIN COURSE*

COFFEE / TEA

black coffee / black tea

*add milk or iced +\$0.80

\$25.80

Treasury Treat Lunch

SOUP / SALAD (+\$2)

MAIN COURSE*

COFFEE / TEA

black coffee / black tea

DESSERT OF THE DAY

\$28.80

Business Lunch

SOUP / SALAD (+\$2)

MAIN COURSE*

WINE / BEER

glass of house white / red wine / peroni

\$34.80

ADDITIONAL CHARGE *

PAN SEARED BARRAMUNDI	+\$2
MISO SALMON	+\$3
PRIME RIBEYE	+\$10

ADD-ON

ICED LEMON TEA / SOFT DRINK	+\$3.8
CAKE / PIE	+\$8

Salad

- HEALTHY QUINOA SALAD** 20
mixed salad, quinoa, avocado, beetroot slaw, dried cranberry, green apple, carrots, salted peanuts, pomogranate vinaigrette dressing
- PARISIENNE CHICKEN** 22
mesculin mix, cherry tomato, gruyere (diced), corn, chicken breast, roasted potatoes, hard boiled eggs, lemon vinegratte dressing

Small Bites

- EDAMAME** 10
- FRIES** 12
- TRUFFLE FRIES** 14
- POPCORN CHICKEN** 14
- COCKTAIL SAMOSA** 16
- SPICY CHICKEN WINGS** 16
- CALAMARI** 18
- STEAM DUMPLINGS** 18
(VEG / CHICKEN)
- BEEF CUBES** 24

Desserts

- APPLE RUM PIE** 12
- LAVA CAKE WITH ICE CREAM** 12
- CAKE OF THE DAY** 12

WE'D LOVE TO HOST YOUR NEXT GATHERING!
CONTACT US FOR BOOKINGS & INQUIRIES.

✉ INFO@BOULEVARDCONCEPTS.COM

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📍 BOULEVARD_ASIA_SQ