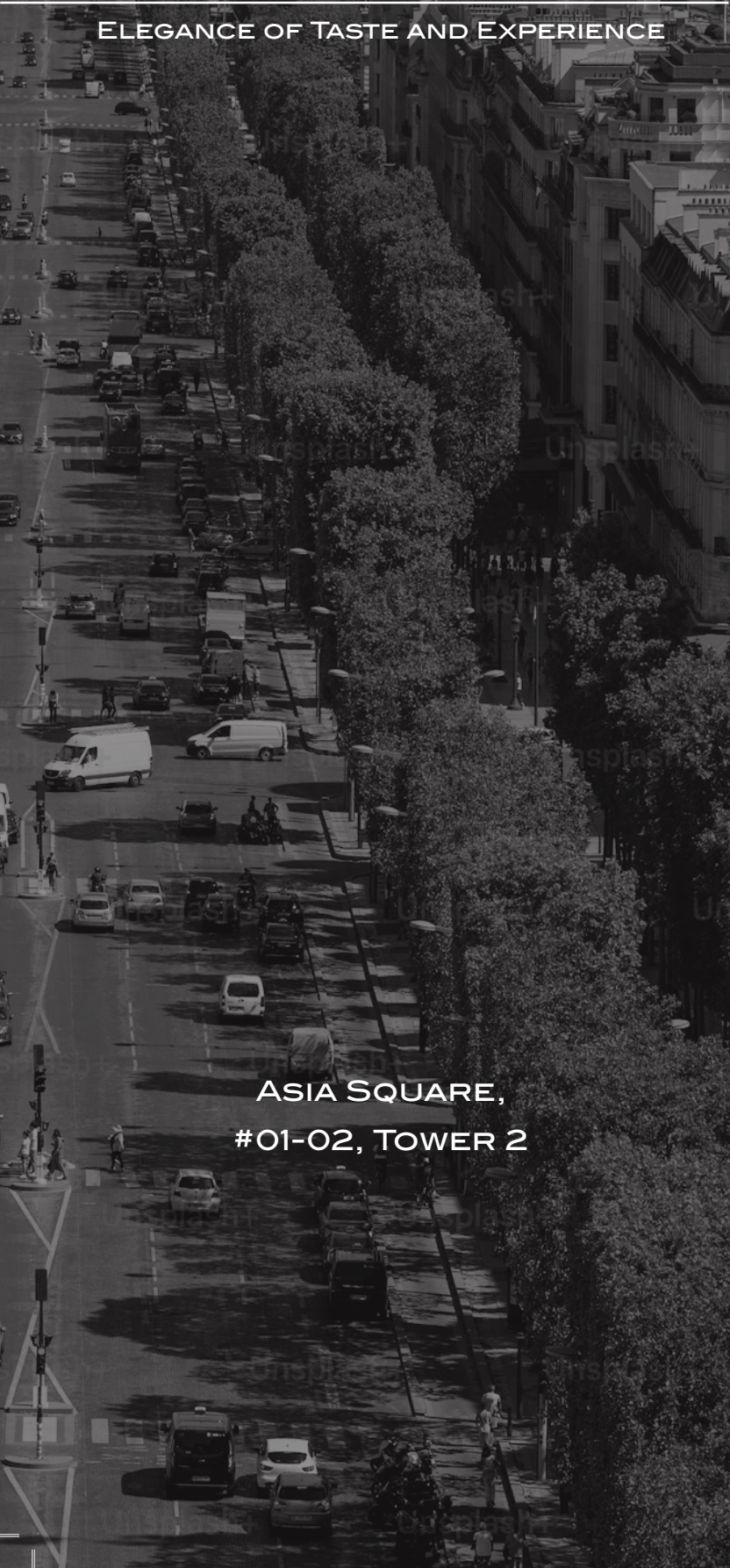




ELEGANCE OF TASTE AND EXPERIENCE

ASIA SQUARE,
#01-02, TOWER 2

Beverages

DRAUGHT BEER

Happy Hour Daily
(12pm - 8pm)

PERONI
(HH) 11.80 (REG) 14.80

ASAHI DRY
(HH) 12.80 (REG) 14.80

GUINNESS STOUT
(HH) 13.80 (REG) 15.80

ERDINGER WEISS
(HH) 12.80 (REG) 14.80

LITTLE CREATURE
PALE ALE
(HH) 13.80 (REG) 15.80

HOUSEPOUR SPIRITS

FAMOUS GROUSE
WHISKY
(HH) 10.80 (REG) 12.80

GORDON'S GIN
(HH) 10.80 (REG) 12.80

SMIRNOFF RED
VODKA
(HH) 10.80 (REG) 12.80

BACARDI RUM
(HH) 10.80 (REG) 12.80

JOSE CEURAVO
(HH) 12.80 (REG) 14.80

HOUSEPOUR WINES

	*GLS	BTL
SAUVIGNON BLANC	10.8	72
SHIRAZ	10.8	72
CABERNET MERLOT	14.8	78
CHARDONNAY	14.8	78
MOSCATO	14.8	78
MALBEC	14.8	78
PROSECCO	14.8	78

MOCKTAILS

FLOWER BY THE BAY <i>elder flower, fresh lemon juice, rosemary, sprite</i>	12
ASSAMANIA <i>plum, ume plum puree, calamansi, grapefruit syrup, soda</i>	12
SPICED & PASSION <i>cinnamon spiced syrup, fresh lemon juice, passion fruit lemon</i>	12
TOM YUM MOCKTAIL <i>lemongrass, lime juice, fresh lime, kaffir leaves</i>	12
NAUGHTY LYCHEE <i>lychee juice, lime, mint leaves, chili</i>	12
HOUSE LEMONADE <i>freshly squeezed lemon, house syrup, soda</i>	12
WATERMELON COOLER <i>watermelon, lime, mint leaves</i>	12

TOWERS

PERONI / ASAHI 72.8

BOTTLED BEER

ORONA / SAPPORO / PURE BLONDE / SOMERSBY / APPLE CIDER	11
HEINEKEN (NON ALCOHOL)	8.9

GIN (SPIRITS)	GLS	BTL
TANQUERAY	14	178
MONKEY 47 SLOE GIN	14	178
MONKEY 47	14	180
ROKU	14	200
BOTANIST	18	220
HENDRICKS	16	220
NORDE'S	15	220
JAISALMER CRAFT GIN	15	220

VODKA (SPIRITS)	GLS	BTL
BELVEDERE	15	200
GREY GOOSE	15	200

BOURBON (SPIRITS)	GLS	BTL
JIM BEAM	14	180
JACK DANIEL	15	200

RUM (SPIRITS)	GLS	BTL
OLD MONK	14	180
DIPLOMATICO	22	220
ABUELO 12 YRS	22	220

TEQUILA (SPIRITS)

	GLS	BTL
PATRON SILVER	15	220
PATRON REPOSADO	17	240
PATRON ANEJO	19	260

WHISKY (SPIRITS)

	GLS	BTL
LAPHROAIG 10 YRS	16	220
GLENFIDDICH 12 YRS	16	220
GLENLIVET 12 YRS	16	220
OBAN 14 YRS	18	248
BALVENIE 12 YRS	18	240
BALVENIE 14 YRS	20	268
MACALLAN 12 YRS	22	260
GLENFIDDICH 15 YRS	22	260
GLENLIVET 15 YRS	24	280
LAGAVULIN 16 YRS	26	320
GLENLIVET 18 YRS	30	360
GLENFIDDICH 18 YRS	26	280
BALBLAIR 15 YRS	25	280
BALBLAIR 18 YRS	40	420

*Prices are subject to prevailing GST and Service Charge. Bottle purchased is kept for 30 days only.



BOULEVARD

Classic Cocktails

SINGAPORE SLING <i>gin, cherry brandy, dom benedict, cointreau, pineapple, grenadine, lemon</i>	25
OLD FASHIONED <i>bourbon, brown sudar, angostura bitter, orange peel</i>	21
NEGRONI <i>gin, campari, sweet vermouth</i>	22
MOJITO <i>white rum, brown sugar, fresh lime, mint leaves, soda</i>	22
LYCHEE MARTINI <i>vodka, lychee liquor, lychee juice</i>	22
APEROL SPRITZ <i>aperol, prosecco, soda</i>	22
LONG ISLAND ICE TEA <i>gin, rum, vodka, tequila, triple sec, lemon juice, coke</i>	24
FRENCH 75 (CHAMPAGNE) <i>gin, simple syrup, fresh lemon, prosecco/champagne</i>	22
DRY/DIRTY MARTINI <i>vodka, kahlua, simple syrup, espresso shot</i>	22
ESPRESSO MARTINI <i>dark rum-white rum-pineapple rum-coconut rum</i>	21
MARGARITA <i>tequila, triple sec, fresh lime, simple syrup, salt</i>	24

Signature Cocktails

O102 SOUR <i>bourbon, aperol, simple syrup, lemon, angostura bitter, vegan foam</i>	21
THYME & PASSION <i>bourbon, passion fruit, lemon, vegan foam</i>	21
YOURS TRULY <i>gin, butterfly gin, raspberry, simple syrup, lemon, vegan foam</i>	20
ICE LEMON TEA <i>earl grey vodka, earl grey cordial, fresh lemon juice</i>	21
YUZU NO.3 <i>vodka, gin, tequila, yuzu purée, lime juice</i>	21
ANGEL & DEMON <i>gin/vodka, spicy liquor, raspberry puree, cranberry juice, chili</i>	22
BABE BOULEVARD <i>gin, peach liquor, peach puree, blue lagoon, lemon juice, vegan foam</i>	22
CARIBBEAN SPICES <i>malibu, spiced rum, white rum, cinnamon spice, gula-melaka</i>	20

Bar Snacks

EDAMAME <i>steamed & seasoned sea salt edamame</i>	10
FRIES <i>crispy shoe-string fries</i>	12
BUTTER CHICKPEAS <i>pan-fried chickpeas with butter, seasoned paprika, fresh sage, lemon juice & garlic</i>	14
POPCORN CHICKEN <i>bite-sized chicken pieces, crispy on the outside & juicy on the inside</i>	14
TRUFFLES FRIES <i>crispy fries enhanced with a luxurious touch of truffle essence</i>	14
COCKTAIL SAMOSA <i>fried traditional indian samosa with savory vegetable filling & mint chutney</i>	16
SPICY CHICKEN WINGS <i>deep fried chicken wings tossed in our homemade spicy sauce</i>	16
CALAMARI <i>crunchy squids quick-fried in salt & pepper with tartar sauce</i>	18
CHICKEN GYOZA <i>8 pcs chicken dumplings, drizzled with sesame soy vinaigrette</i>	18
NACHOS <i>nachos with cheddar cheese topped with tomato salsa, jalapeño & guacamole</i>	18
STEAMED DUMPLINGS WITH CHILI OIL (VEG / CHICKEN) <i>steamed dumplings filled with succulent meats or veggies, bursting with flavorful juices</i>	18
SATAY "LOCAL STYLE MEAT SKEWERS" <i>10 pcs chicken skewers with fresh cucumber, pineapple, peanut sauce</i>	20
CHICKEN TIKKA <i>tandoori styled chicken marinated in indian spices served with mint sauce</i>	20
MALA CHICKEN <i>chicken, mala paste, ginger, garlic, onion, lotus stem</i>	22
GARLIC PRAWN <i>poached devein shrimp blend of garlic & olive oil, elevated with chilli & parsley</i>	22
WAGYU SLIDERS (3PCS) <i>wagyu beef in a bite-sized delight, with the distinctive flavor of roquefort cream</i>	24
BEEF CUBE <i>succulent beef cubes ready to be dipped into dijon mustard , sprinkled with crunchy almond slivers</i>	26

Desserts

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

Soup & Salads

SOUP OF THE DAY	12
FRENCH ONION SOUP	14
HEALTHY QUINOA SALAD <i>mixed salad, quinoa, avacado, beetroot slaw, dried cranberries, green apple, carrots, salted peanuts & pomegranates vinaigrette dressing</i>	20
CHICKEN TACOS SALAD <i>romaine lettuce, shredded chicken mayo, cucumber, celery, red bell pepper, black olives, pomegranate</i>	22

Mains

ARRABBIATA SPAGHETTI <i>spaghetti pasta tossed in simple homemade tomato sauce, garlic & fresh basil</i>	22
CRISPY VEGGIE BURGER <i>assorted boiled veggies with fox nuts patty, lettuce, tomato, mayo</i>	24
DRY LAKSA PASTA <i>dry laksa with spaghetti pasta mix laksa gravy, hae bee, coconut milk, sambal & aromatics including ginger, galangal, lemongrass & prawns</i>	24
FISH & CHIPS *POISSON ET FRITES <i>lightly fried tempura battered snapper fish accompanied with lime, french aioli sauce & fries</i>	24
GARLIC PRAWN AGLIO OLIO <i>garlic prawn, aglio olio in white wine sauce</i>	24
GRILLED CAJUN CHICKEN (TEXAS STYLE) <i>cajun marinated chicken leg with mashed potatoes, salad & chimichurri sauce</i>	24
SIGNATURE BURGER <i>patty lavished with creamy roquefort & french fries</i>	24
PAN SEARED BARRAMUNDI <i>crispy barramundi with red pimiento coulis & garden vegetables</i>	26
MEDITERRANEAN SALMON <i>grilled salmon served on creamy lentil base & mediterranean salsa</i>	28
PRIME RIBEYE* <i>a prime cut of ribeye steak, full of robust flavors, complimented by mashed potatoes</i>	38

Mixers & Waters

SODA Coke Light, Coke, Sprite, Ginger Ale, Tonic Water, Soda Water	6
JUICES Apple, Cranberry, Lime, Orange, Pineapple, Mango	6
WATER Still Water, Sparkling Water	8
FRESH JUICES Apple, Orange, Watermelon, ABC	8.8

Pizza

MARGHERITA <i>tomato, mozzarella, basil leaves</i>	22
CHICKEN TIKKA PIZZA <i>roasted chicken tikka, mixed bell pepper, onion & jalapeños</i>	26
GENOVESE <i>pesto basil, olives, pine nuts, cherry tomatoes, mozzarella cheese</i>	26
MEXICANOS <i>jalapeños, black olives, mix bell peppers</i>	26
PESTO CHICKEN <i>smoked chicken, green pepper, cherry tomato, chili sauce</i>	26
PORTOBELLA <i>white cream sauce, portobello, white button mushroom, ricotta, gruyere, fresh dill</i>	26
QUATTRO FORMAIGGIO <i>gorgonzola, ricotta, mozzarella, parmesan cheese</i>	26
ALL-DAY-BREAKFAST PIZZA <i>crispy bacon, sunny side up egg, sautéed mushroom, mozzarella cheese</i>	28
PEPPERONI & SALAMI <i>pepperoni, salami, capers</i>	28
PROSCIUTTO DI PARMA <i>24-month aged parma ham, rocket salad, pecorino, lemon zest, cherry tomato</i>	30
RICOTTA VERDE <i>creamy ricotta, italian sausage, sautéed broccoli rabe, mozzarella cheese</i>	30
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FOCACCIA <i>olive oil, garlic, rosemary</i>	16

Sharing Platter

MIXED HUMMUS <i>trio of hummus, beetroot, classic and green chilli, served with soft zaatar pita bread</i>	36
CHEESE & MEAT PLATTER (50G EACH) <i>jamon iberico, truffle salami, wagyu bresaola, bleu d'auvergne, comte du jura, brie des ducs, port salut, mimolette tendre **choose any 5 items**</i>	42
GRILLED PLATTER <i>3 types of thick sausages- pork, lamb & beef, ribeye steak, grilled prawns, oven baked spicy chicken wings</i>	68



SCAN FOR MORE INFO

BUSINESS HOURS

8:00 AM - 11:00 PM

(MONDAY - FRIDAY)

Chef's Recommendation Vegetarian

Please let us know if you have any dietary requirements.

*Asterisk is promotional price



*Prices are subject to prevailing GST and Service Charge.