

## Freshly Brewed

|                         | (S) | (L) |
|-------------------------|-----|-----|
| ESPRESSO, AMERICANO     |     |     |
| LONG BLACK, MACCHIATO   | 5.0 | —   |
| DBL ESPRESSO,           |     |     |
| DBL MACCHIATO, PICCOLO  | 6.0 | —   |
| CAPPUCCINO, FLAT WHITE, |     |     |
| CAFÉ LATTE              | 6.0 | 8.8 |
| HOT CHOCOLATE           | 7.0 | 8.8 |
| MATCHA LATTE            | 7.8 | —   |
| OAT, ALMOND, VANILLA,   |     |     |
| CARAMEL, HAZELNUT       | 1.0 | —   |

*\*Make it iced +\$0.80*

|                        |     |   |
|------------------------|-----|---|
| CHAMOMILE, EARL GREY,  |     |   |
| GREEN TEA, PEPPERMINT, | 5.8 | — |
| ENGLISH BREAKFAST      |     |   |

## Fresh Juices

|                                              |     |  |
|----------------------------------------------|-----|--|
| APPLE / ORANGE /                             |     |  |
| WATERMELON / COCONUT                         | 8.8 |  |
| DAILY DETOX                                  | 12  |  |
| <i>Green Apple + Celery + Ginger + Lemon</i> |     |  |
| CITRUS GLOW                                  | 12  |  |
| <i>Apple + Orange + Lemon</i>                |     |  |
| ABC BOOST                                    | 12  |  |
| <i>Beetroot + Apple + Ginger + Carrot</i>    |     |  |
| ZING SHOT                                    | 12  |  |
| <i>Apple + Ginger + Lemon</i>                |     |  |
| COCO MELON SPLASH                            | 12  |  |
| <i>Coconut Water + Watermelon + Lemon</i>    |     |  |

### Terms and Conditions

- Prices are subject to prevailing GST and Service Charge
- Set Lunch is non-shareable
- We do not accept cash
- Boulevard management has the right to amend / withdraw without prior notification



## Boulevard LUNCH MENU



# Mains

|                                                                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|  <b>VEGAN RATATOUILLE</b>                                                                      | 22 |
| <i>A vibrant medley of zucchini, bell peppers, and onions in a rich tomato-garlic sauce, served with quinoa</i>                                                               |    |
|  <b>VEGETABLE LASAGNA</b>                                                                      | 22 |
| <small>(BEEF OPTION AVAILABLE +\$4)</small><br><i>Golden-baked layers of pasta, roasted vegetables, rich tomato sauce, and creamy béchamel, topped with melted mozzarella</i> |    |
|  <b>SIGNATURE WAGYU BURGER</b>                                                                 | 24 |
| <i>Hand-minced wagyu beef, flame-grilled and topped with roquefort, pickled red cabbage, served with fries</i>                                                                |    |
| <b>BLVD FISH &amp; CHIPS</b>                                                                                                                                                  | 24 |
| <i>Crispy beer-battered red snapper, served with zesty lime aioli, golden fries &amp; fresh greens</i>                                                                        |    |
|  <b>MUSHROOM RISOTTO</b>                                                                       | 24 |
| <i>Creamy Arborio risotto with sautéed mushrooms, parmesan, and fresh herbs, finished with butter</i>                                                                         |    |
| <b>DRY LAKSA PASTA</b>                                                                                                                                                        | 24 |
| <i>Spaghetti tossed in aromatic dry laksa sauce with prawns, coconut milk, sambal, and hae bee for a bold local twist</i>                                                     |    |
| <b>GARLIC PRAWN AGLIO OLIO</b>                                                                                                                                                | 24 |
| <i>Spaghetti tossed in fragrant garlic olive oil &amp; white wine with succulent tiger prawns &amp; chilli flakes</i>                                                         |    |
| <b>THAI PEPPERCORN LAMB</b>                                                                                                                                                   | 24 |
| <i>Tender lamb cooked with crushed chili &amp; garlic, aromatic kaffir lime, green peppercorns and Thai basil (in a bold umami sauce)</i>                                     |    |
| <b>MILLET ROAST CHICKEN</b>                                                                                                                                                   | 24 |
| <i>Grilled chicken seasoned with herbs and five spice, grilled to perfection</i>                                                                                              |    |
| <b>PAN SERARED BARRAMUNDI</b>                                                                                                                                                 | 26 |
| <i>Crispy barramundi with red pimiento coulis &amp; garden vegetables</i>                                                                                                     |    |
|  <b>CHEF'S GRILLED SALMON</b>                                                                | 28 |
| <i>Grilled salmon fillet served with smooth carrot purée, finished with fresh herbs and broccoli</i>                                                                          |    |
|  <b>BUTCHER'S CUT RIBEYE</b>                                                                 | 38 |
| <i>Simply seasoned with salt &amp; pepper &amp; flame-grilled to perfection, served with fries</i>                                                                            |    |

Choice of sauce: red wine sauce or black pepper sauce

 Chef's Recommendation    Vegetarian

## Pit Stop Lunch

- SOUP OF THE DAY / FRENCH ONION (+\$3) / SALAD (+\$3)
  - MAIN COURSE\*
  - BLACK COFFEE / BLACK TEA  
(Add milk or iced +\$0.80)
- \$26.80**

## Treasury Treat Lunch

- SOUP OF THE DAY / FRENCH ONION (+\$3) / SALAD (+\$3)
  - MAIN COURSE\*
  - BLACK COFFEE / BLACK TEA  
(Add milk or iced +\$0.80)
  - DESSERT OF THE DAY
- \$29.80**

## Business Lunch

- SOUP OF THE DAY / FRENCH ONION (+\$3) / SALAD (+\$3)
  - MAIN COURSE\*
  - WINE / BEER  
(Glass of house white / Red wine / Peroni)
- \$35.80**

### ADDITIONAL CHARGE \*

|                       |       |
|-----------------------|-------|
| PAN SEARED BARRAMUNDI | +\$2  |
| GRILLED SALMON        | +\$4  |
| BUTCHER'S CUT RIBEYE  | +\$14 |

### ADD-ON

|                                            |        |
|--------------------------------------------|--------|
| ICED LEMON TEA / SOFT DRINK                | +\$3.8 |
| FRESH JUICE<br>(APPLE, ORANGE, WATERMELON) | +\$6.8 |

# Soup & Salad

|                                                                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SOUP OF THE DAY</b>                                                                                                                                       | 12 |
| <b>FRENCH ONION</b><br><small>(Contains alcohol &amp; beef broth)</small>                                                                                    | 14 |
|  <b>QUINOA SUPERFOOD SALAD</b>                                            | 21 |
| <small>(gluten free)</small><br><i>Quinoa, mixed greens, avocado, beetroot, grapes, pomegranate, soaked chia seeds, chef's special pomegranate dressing.</i> |    |
| <div>ADD-ON: grilled chicken breast +\$3 / poached prawns +\$4</div>                                                                                         |    |
| <b>PARISIENNE CHICKEN</b>                                                                                                                                    | 23 |
| <i>Mesculin mix, cherry tomato, gruyere (diced), corn, chicken breast, roasted potatoes, hard-boiled eggs, lemon vinaigrette dressing</i>                    |    |

# Small Bites

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
|  <b>EDAMAME</b>         | 10 |
|  <b>FRIES</b>           | 14 |
|  <b>TRUFFLE FRIES</b>   | 16 |
| <b>POPCORN CHICKEN</b>                                                                                     | 16 |
|  <b>COCKTAIL SAMOSA</b> | 16 |
| <b>SPICY CHICKEN WINGS</b>                                                                                 | 18 |
| <b>STEAM DUMPLINGS<br/>(VEGGIE / CHICKEN)</b>                                                              | 18 |
| <b>CALAMARI</b>                                                                                            | 22 |
| <b>BEEF CUBES</b>                                                                                          | 26 |

# Desserts

|                                 |    |
|---------------------------------|----|
| <b>LAVA CAKE WITH ICE CREAM</b> | 12 |
| <b>CAKE OF THE DAY</b>          | 12 |

