

ELEGANCE OF TASTE AND EXPERIENCE

ASIA SQUARE,
#01-02, TOWER 2

Beverages

DRAUGHT BEER	(Happy Hour Daily 12pm - 8pm)	
	HH	REG
PERONI	12.8	14.8
ASAHI SUPER DRY	12.8	14.8
KRONENBOURG BLANC	12.8	14.8
LITTLE CREATURE PALE ALE	13.8	15.8
GUINNESS STOUT	14.8	16.8

TOWER	
PERONI / ASAHI / KRONENBOURG BLANC	72

HOUSEPOUR SPIRITS		
	HH	REG
WHISKY	10.8	12.8
GIN	10.8	12.8
VODKA	10.8	12.8
RUM	10.8	12.8
TEQUILA	12.8	14.8

HOUSEPOUR WINES			
	SGL (Till 7PM)	DBL (Till 5 -7PM)	BAR (7PM onwards)
CHARDONNAY	10.8	15.8	12.8
CABERNET MERLOT	10.8	15.8	12.8
SAUVIGNON BLANC	12.8	17.8	14.8
SHIRAZ	12.8	17.8	14.8
PROSECCO	12.8	17.8	14.8
PINOT NOIR	13.8	-	15.8

BOTTLE HOUSE WINE / PROSECCO	70*
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BOTTLED BEER		
	GLS	BKT
PERONI (0.0%)	8.8	40
SAPPORO	11.8	52
CORONA	11.8	52
TOOHEYS ULTRA (ZERO CARB)	11.8	52
PURE BLONDE (ULTRA LOW CARB)	11.8	52
SOMBERSBY APPLE CIDER	11.8	52

MOCKTAILS	
BLOODY MARY MOCKTAIL	12.8
tomato juice, fresh lime juice, black pepper, worcestershire sauce, tabasco, celery, olives	
YUZU LEMONADE	12.8
yuzu, lemon, house sweet & sour mix, soda water	
WATERMELON COOLER	12.8
watermelon, lime, mint leaves	
GREEN APPLE LYCHEES	12.8
apple, lychee juice, fresh lime, mint leaves	
MATCHA BREEZE	12.8
matcha, honey, lemon, coconut water	
TROPICAL HEAT	12.8
mango, lemon, salt, chilli	

SHOOTERS			
	TWIN	HALF DOZEN	ONE DOZEN
B52	30	75	140
JÄGER BOMB	30	75	140
FIREBALL	30	75	140
SAMBUCA	30	75	140
LEMON DROP	30	75	140

MIXERS & WATERS	
SODA	6
Coke Light, Coke, Sprite, Ginger Ale, Tonic Water, Soda Water	
PACKET JUICES	6
Apple, Cranberry, Lime, Orange, Pineapple, Mango	
WATER	8
Still Water, Sparkling Water	

FRESH FUSION JUICES (UPTO 6pm)	
DAILY DETOX	12
Green Apple + Celery + Ginger + Lime	
CITRUS GLOW	12
Apple + Orange + Lemon	
RUBY BOOST	12
Beetroot + Apple + Ginger	
ZING SHOT	12
Apple + Ginger + Lemon	
COCO MELON SPLASH	12
Coconut Water + Watermelon + Lime	



• Prices are subject to prevailing GST and Service Charge • Pictures are for illustration purposes only • We do not accept cash
• Boulevard management has the right to amend / withdraw without prior notification

Signature Cocktails

0102 SOUR <i>bourbon, aperol, simple syrup, lemon, angostura bitter, vegan foam</i>	20
PASSION FRUIT SOUR <i>Gin, passion fruit , egg white lemon</i>	20
THYME & PASSION <i>bourbon, passion fruit, lemon, vegan foam</i>	22
ROSE GARDEN GIN <i>roku, elderflower, grapefruit, lime cordial, rose tea, splash soda</i>	22
YUZU NO.3 <i>vodka, gin, tequila, yuzu purée, lime juice</i>	22
GOLDEN AMARETTO <i>tequila, amaretto, agave, lemon juice, vegan foam</i>	24
CHILLI DE FUEGO <i>smoky tequila, ginger, sour plum, vodka, fresh lime, chilli, salt</i>	24

Classic Cocktails

AMERICANO <i>Campari, vermouth, soda</i>	20
AMARETTO SOUR <i>Amaretto, agave, lemon juice , vegan foam</i>	22
SOUR PALOMA <i>Tequila , grapefruit , soda</i>	22
DRY / DIRTY MARTINI <i>vodka, dry vermouth, olive brine, olives / gin, orange bitter, lemon peel</i>	22
MOJITO <i>white rum, brown sugar, fresh lime, mint leaves, soda</i>	22
APEROL SPRITZ <i>aperol, prosecco, soda</i>	22
LYCHEE / APPLE MARTINI <i>vodka, lychee liquor, lychee juice / vodka, sour apple, triple sec, apple juice</i>	22
MARGARITA <i>tequila, triple sec, fresh lime, simple syrup, salt</i>	22
NEGRONI <i>gin, campari, sweet vermouth</i>	22
OLD FASHIONED <i>bourbon, brown sugar, angostura bitter, orange peel</i>	22
BLOODY MARY <i>vodka, fresh lime, tomato juice, black pepper, tabasco, worcestershire sauce, celery, olives</i>	24
ESPRESSO MARTINI <i>vodka, kahlua, simple syrup, espresso shot, 3 coffee beans</i>	24
SINGAPORE SLING <i>gin, cherry brandy, dom benedict, cointreau, pineapple, grenadine, lemon</i>	25
LONG ISLAND ICE TEA <i>gin, rum, vodka, tequila, triple sec, lemon juice, coke</i>	26

Bar Snacks

EDAMAME * <i>steamed & seasoned sea salt edamame</i>	10
FRIES <i>crispy shoe-string fries</i> <i>Add on: peri peri fries +\$2</i>	14
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>	16
TRUFFLES FRIES <i>crispy fries enhanced with a luxurious touch of truffle essence</i>	16
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>	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
CHICKEN GYOZA <i>8 pcs chicken dumplings, drizzled with sesame soy vinaigrette</i>	18
CALAMARI <i>crunchy squids quick-fried in salt & pepper with tartar sauce</i>	22
SATAY SKEWERS <i>10 pcs chicken skewers with fresh cucumber, onion, peanut sauce</i>	22
CHICKEN TIKKA / PANEER TIKKA <i>tandoori styled chicken / paneer tikka marinated in indian spices, served with mint sauce</i>	22
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
MOULES À LA CRÈME <i>Fresh mussels simmered in a rich garlic cream sauce with white wine, butter, and herbs</i>	24
BEEF CUBE * <i>succulent beef cubes ready to be dipped into dijon mustard , sprinkled with crunchy almond slivers</i>	26
CAKE OF THE DAY	12
LAVA CAKE WITH ICE-CREAM	12

Desserts

Soup & Salads

SOUP OF THE DAY	14
FRENCH ONION SOUP <i>(contain alcohol & beef broth)</i>	16
GREEN GLOW SALAD <i>spinach, avocado, cherry tomato, pomegranate, honey cashew & ginger sesame dressing (gluten free)</i> <i>Add on: grilled chicken breast +\$3 / poached prawns +\$4</i>	20
PARISIENNE CHICKEN <i>mesculin mix, cherry tomato, gruyere (diced), corn, chicken breast, roasted potatoes, hard boiled eggs, lemon vinegratte dressing</i>	22
BURRATA SALAD <i>juicy heirloom tomatoes, peaches, salty prosciutto parma ham, burrata cheese, basil leaves, olive oil, balsamic glaze</i>	24

Mains

PASTA AL PESTO GENOVESE <i>coated in fragrant house-made basil pesto with juicy cherry tomatoes & briny black olives</i>	24
VEGGIE BURGER <i>assorted boiled veggies with fox nuts patty, lettuce, tomato & tandoori 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
GOLDEN SNAPPER & CHIPS <i>crispy beer-battered red snapper, served with zesty lime aioli, golden fries & fresh greens</i>	26
SIGNATURE BURGER <i>wagyu beef patty, hand-minced & seasoned with house herbs, flame-grilled & crowned with creamy roquefort & pickled red cabbage, served with fries</i>	26
GARLIC PRAWN AGLIO OLIO <i>spaghetti tossed in fragrant garlic olive oil & white wine with succulent tiger prawns & chilli flakes</i>	26
CRISPY BARRAMUNDI WITH CHIMICHURRI SAUCE <i>The perfect crunch of our expertly baked barramundi fillets, served with a vibrant chimichurri sauce and sautéed greens.</i>	26
BUTCHER’S CUT RIBEYE <i>simply seasoned with salt & pepper & flame-grilled to perfection, served with fries</i>	38

Sliders

CHICKEN SLIDER <i>4 pcs of soft mini buns filled with juicy chicken patties, layered with fresh toppings & house sauce</i>	22
VEG SLIDER <i>4 pcs of mini slider buns stuffed with flavourful vegetable patties, crisp lettuce & house sauce</i>	22
BEEF SLIDER <i>3 pcs of soft slider buns loaded with succulent beef patties, finished with fresh toppings & signature sauce</i>	24

Pizza

MARGHERITA <i>tomato, mozzarella, basil leaves</i>	22
CHICKEN TIKKA PIZZA / PANEER TIKKA PIZZA <i>roasted chicken tikka / paneer 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
BURRATA <i>rocket leaves, tomato, burrata cheese, fresh basil</i>	30

PIZZA IS THE ONLY LOVE TRIANGLE WE NEED

Sharing Platter*

MIXED HUMMUS <i>trio of hummus, beetroot, classic and green chilli, served with soft 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
GOLDEN VEG PLATTER <i>spring rolls, fries, samosas, onion rings, jalapeño poppers with green chutney, tartar sauce</i>	68
GRILLED PLATTER <i>3 types of thick sausages- pork, lamb & beef, ribeye steak, grilled prawns, oven baked spicy chicken wings</i>	80



SCAN FOR MORE INFO

BUSINESS HOURS

8:00 AM - 10:30 PM

(MONDAY - FRIDAY)

Chef’s Recommendation Vegetarian

Please let us know if you have any dietary requirements.

*Asterisk is promotional price