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, English Breakfast	5.8	—

Fresh Juices

Apple / Orange / Watermelon / Coconut	8.8
Daily Detox *Green Apple + Celery + Ginger + Lemon*	12
Citrus Glow *Apple + Orange + Lemon*	12
ABC Boost *Beetroot + Apple + Ginger + Carrot*	12
Zing Shot *Apple + Ginger + Lemon*	12
Coco Melon Splash *Coconut Water + Watermelon + Lemon*	12

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

TOFU NOURISH BOWL 24
A wholesome bowl of tofu, butter rice, edamame and colourful vegetables finished with our signature sauce.

VEGGIE CRUNCH BURGER 24
House made protein rich veggie patty made with garden vegetables, fox nuts, and cottage cheese.

SIGNATURE WAGYU BURGER 25
Hand-minced wagyu beef, flame-grilled and topped with roquefort, pickled red cabbage, served with fries

BLVD FISH & CHIPS 25
Crispy beer-battered red snapper, served with zesty lime aioli, golden fries & fresh greens

MUSHROOM RISOTTO 25
Creamy Arborio risotto with sautéed mushrooms, parmesan, and fresh herbs, finished with butter

DRY LAKSA PASTA 25
Spaghetti tossed in aromatic dry laksa sauce with prawns, coconut milk, sambal, and hae bee for a bold local twist

GARLIC PRAWN AGLIO OLIO 25
Spaghetti tossed in fragrant garlic olive oil & white wine with succulent tiger prawns & chilli flakes

THAI PEPPERCORN LAMB 25
Tender lamb cooked with crushed chili & garlic, aromatic kaffir lime, green peppercorns and Thai basil (in a bold umami sauce)

BLACK PEPPER CHICKEN 25
Grilled chicken served with black pepper sauce and mashed potatoes

PAN SERARED BARRAMUNDI 27
Crispy barramundi with red pimiento coulis & garden vegetables

CHEF'S GRILLED SALMON 29
Grilled salmon fillet served with smooth carrot purée, finished with fresh herbs and broccoli

BUTCHER'S CUT RIBEYE 39
Simply seasoned with salt & pepper & flame- grilled to perfection, served with fries and 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 (APPLE, ORANGE, WATERMELON)	+$6.8

Soup & Salad

SOUP OF THE DAY 12

FRENCH ONION 14
(Contains alcohol & beef broth)

QUINOA SUPERFOOD SALAD 21
(gluten free)
Quinoa, mixed greens, avocado, beetroot, grapes, pomegranate , soaked chia seeds, chef's special pomegranate dressing.

ADD-ON: grilled chicken breast +$3 / poached prawns +$4

PARISIENNE CHICKEN 23
Mesculn mix, cherry tomato, gruyere (diced), corn, chicken breast, roasted potatoes, hard-boiled eggs, lemon vinaigrette dressing

Small Bites

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

Desserts

LAVA CAKE WITH ICE CREAM 12
CAKE OF THE DAY 12

