

LUNCH MENU

11AM - 2PM

JAPANESE VEGETABLE CURRY* 14
stewed potatoes & carrots in mild japanese curry, served with rice
Add-on : Chicken Cutlets +\$3

MUSHROOM RISOTTO 18
arborio rice slow-cooked with wild mushrooms, onions, garlic & parmesan cheese, finished with truffle oil
Add-on : Bacon +\$3

MEXICAN CHICKEN BOWL 18
yellow rice, black beans, corn, avocado, cherry tomatoes, salsa, sour cream & grilled chicken

SOUPY VEG LAKSA 18
creamy coconut laksa broth with rice noodles, vegetables & fried bean curd
Add-on : Prawns & Boiled Eggs +\$6

TROPICAL SALAD 18
mesclun greens, quinoa, shaved coconut, soaked chia seeds, cucumber, lychees, avocado, grapes, pomegranate, cherry tomatoes & chef's signature dressing

BLVD FISH 'N' CHIPS 22
beer battered fish fillet served with tartar sauce, lemon wedge & fries

Burgers

VEGGIE BURGER 18

CHICKEN BURGER 20

WAGYU BURGER 24

*Served with lettuce, tomato, toasted bun & fries

BUTTER CHICKEN WITH PILAF RICE 22
rich tomato-butter gravy with spiced chicken, served with fragrant pilaf rice
Vegetarian options available : Paneer

SEABASS WITH PIMENTO SAUCE 22
crispy seared seabass served with a smoky pimento cream sauce, roasted potatoes, french beans

PAN-FRIED SALMON 24
served with herb risotto, broccoli & saffron beurre blanc sauce

RIBEYE STEAK 26
grass fed ribeye steak from Australia farms with house salad, french fries & black pepper sauce



Pastas

CLASSIC AGLIO OLIO 18
spaghetti, garlic, olive oil, chilli flakes, fresh herbs
Add-on : Assorted Veg +\$3, Chicken +\$4, Prawns +\$5

POMODORO BASIL 18
spaghetti, classic tomato sauce with fresh basil
Add-on : Assorted Veg +\$3, Chicken +\$4, Prawns +\$5



BLVD Wraps*

PANEER TIKKA WRAP W/S CHIPS 12
paneer tikka, mix bell pepper, red onion, lettuce, cheese & mint sauce

CLASSIC CHICKEN WRAP W/S CHIPS 12
roasted chicken, tomato, lettuce, cheddar cheese, mayo

Small Plate

NATURAL CUT FRIES 8

ONION RINGS 8

CHICKEN POPCORN 8

MINI SIZE SAMOSA 8

JALAPEÑO POPPERS 8

TRUFFLE PARMESAN FRIES 10

1-FOR-1 TAKEAWAY COFFEE
FROM 2PM - 5PM

CATERING AVAILABLE

WE PROVIDE YOUR NEEDS FOR EVERY SPECIAL EVENT!

* Promotional Price

*Prices are subject to prevailing GST and Service Charge

Vegetarian

BEVERAGES



Blends & Smoothies

SUMMER COOLER 12
grapefruit, rosemary, ginger ale

AVOCADO MILKSHAKE 12
avocado, vanilla gelato, milk, honey

CHOCOLATE CHIP CRUMBLE 12
molten chocolate, chocolate gelato, milk, chocolate chip

MELON MINT 12
watermelon, lime, mint leaves

TOM YUM MOCKTAIL 12
lemongrass, fresh lime, lime juice, kaffir leaves

YUZU MOCKTAIL 12
grenadine, yuzu puree, water, splash of soda



Fresh Juices

APPLE / ORANGE / WATERMELON / GRAPEFRUIT 8.8

ORANGE JUICE IN JAR 25

Soda & Drinks

COKE / COKE ZERO / SPRITE / GINGER ALE / TONIC WATER / BITTER LEMON 5
GINGER BEER +\$1

SPARKING WATER, STILL WATER 7.8

BLVD MINERAL WATER 1
(free flow per pax)

Coffee

ESPRESSO, LONG BLACK, RISTRETTO 5

CAPPUCCINO, FLAT WHITE, LATTE 6

MOCHA, HOT CHOCOLATE, ICED LATTE, HONEY LEMON TEA 6.8
OAT MILK +\$1

AFFOGATO 7.8



Desserts

“ Flip your day - go from stressed to dessert! ”

VANILLA GELATO 5.8

CHOCOLATE GELATO 5.8

CAKE OF THE DAY 7.5
(check with our friendly staff)

HOMEMADE TIRAMISU 9.8

SIZZLING BROWNIE 12.8



Tea

CHAMOMILE / EARL GREY / ENGLISH BREAKFAST / GREEN TEA / PEPPERMINT 5.8

TEA POT (OPTION) 10

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