

# Beverages

## DRAUGHT BEER

	(HH)	(REG)
PERONI	11.80	13.80
ASAHI DRY	11.80	13.80
STELLA ARTOIS	11.80	13.80
KRONENBOURG BLANC	12.80	14.80
GUINNESS STOUT	13.80	15.80
LITTLE CREATURES	13.80	15.80

## SHOTS

PAIR \$25 / HALF DOZEN \$70 /  
ONE DOZEN \$135

FIREBALL, SAMBUCA,  
B52, JAGERBOMB,  
LIMONCELLO, KAMIKAZE

## HOUSEPOUR

	(HH)	(REG)
Wines		
PROSECCO	11.80	13.80
CABERNET MERLOT	10.80	12.80
SAUVIGNON BLANC	10.80	12.80
Spirits		
GORDON GIN	10.80	12.80
SMIRNOFF VODKA	10.80	12.80
BACARDI RUM	10.80	12.80
FAMOUS GROUSE WHISKY	10.80	12.80
JIM BEAM BOURBON	12.80	14.80

## BOTTLED BEER

	BTL	BKT
CORONA	11	48
PURE BLONDE	11	48
SAN MIGUEL LIGHT	11	48
SAPPORO	11	48
SOMERSBY APPLE CIDER	11	48

## RUM (SPIRITS)

	SGL	DBL	BTL
OLD MONK	12	20	158
CAPTAIN MORGAN	14	24	178
MYERS'S DARK	14	24	178

## GIN (SPIRITS)

	SGL	DBL	BTL
TANQUERAY	14	22	168
ROKU	14	22	178
HENDRICKS	16	28	198
MONKEY 47	16	28	178

## VODKA (SPIRITS)

	SGL	DBL	BTL
TITOS	14	22	168
BELVEDERE	15	26	178
GREY GOOSE	15	26	178

## WHISKY (SPIRITS)

	SGL	DBL	BTL
ABERFELDY	15	26	198
AMRUT FUSION	15	26	198
BALVENIE 12 YRS	16	28	208
CHIVAS 12 YRS	13	22	178
CHIVAS 18 YRS	18	32	238
GLENFIDDICH 12 YRS	15	26	208
GLENFIDDICH 15 YRS	18	32	268
GLENFIDDICH 18 YRS	24	42	338
GLENLIVET 12 YRS	15	26	208
GLENLIVET 15 YRS	20	34	278
GLENLIVET 18 YRS	26	46	378
JACK DANIEL	15	26	198
JAMESON	15	26	198
JW BLACK LABEL	13	22	178
MACALLAN 12 YRS	18	32	268
SINGLETON 12 YRS	14	24	188

## SODA

COKE, COKE ZERO, SPRITE, GINGER  
ALE, GINGER BEER, TONIC WATER,  
SODA WATER 5

## FRESH JUICES

APPLE, ORANGE, WATERMELON,  
GRAPEFRUIT 8.8

## PACKET JUICES

CRANBERRY, LIME, MANGO,  
FRUIT PUNCH 5

## WATER

SPARKLING WATER, STILL WATER 7.8

AN UNPARALLELED EXPERIENCE

CHANGI CITY POINT  
#01-72/73, THE OASIS

BLVD



## Cocktails

<b>APEROL SPRITZ</b> <i>aperol, orange, prosecco</i>	18
<b>OLD FASHIONED</b> <i>bourbon, orange bitters, sugar, orange twist</i>	18
<b>CLASSIC MARGARITA</b> <i>tequila, triple sec, lime</i>	20
<b>MOJITO</b> <i>rum, lime, mint leaves, brown sugar</i>	20
<b>NEGRONI</b> <i>gin, campari, red vermouth</i>	20
<b>RUM SOUR</b> <i>spiced rum / white rum, lime juice and egg white</i>	20
<b>BLVD PINACOLADA</b> <i>dark rum, giffard coconut, giffard pineapple caribbean</i>	22
<b>BLVD SOUR</b> <i>whiskey, lemon, nutmeg, hazelnut, infused salted caramel, blvd bitter, vegan egg</i>	22
<b>LONG ISLAND ICED TEA</b> <i>rum, vodka, tequila, triple sec, gin, lime, coke</i>	22
<b>YOURS TRULY</b> <i>butterfly pea flower infused gin, raspberry puree, lemon juice and foamee</i>	22

## Mocktails

<b>BLUE BLISS</b> <i>lychee juice, peach puree, blue lagoon, caramansi</i>	12
<b>GINGERITA</b> <i>ginger, lemon, honey</i>	12
<b>MIX FRUITS SUNRISE</b> <i>grapefruit, apple juice, orange juice sunrise</i>	12
<b>SPICED &amp; PASSION</b> <i>cinnamon spices, passion fruit, lemon</i>	12
<b>TOM YUM MOCKTAIL</b> <i>lemongrass juice, lime juice, kaffir leaves</i>	12
<b>VIRGIN MOJITO</b> <i>lime, mint leaves, brown sugar, soda</i>	12

## Martini

<b>APPLE MARTINI</b> <i>vodka, apple sour, apple juice</i>	18
<b>DIRTY MARTINI</b> <i>gin/vodka, dry vermouth, olive brine, olives</i>	18
<b>DRY MARTINI</b> <i>gin/vodka, dry vermouth, lemon peel</i>	18
<b>LYCHEE MARTINI</b> <i>vodka, bols lychee, lychee juice</i>	18
<b>ESPRESSO MARTINI</b> <i>vodka, espresso, tia maria</i>	20

## Small Plates

<b>EDAMAME</b>	10
<b>MASALA PEANUTS</b>	10
<b>BUTTER CHICKPEAS</b>	12
<b>CHICKEN POPCORN</b>	12
<b>NATURAL CUT FRIES</b>	12
<b>ONION RINGS</b>	12
<b>MOZZARELLA STICKS</b>	14
<b>MINI SIZE SAMOSA</b>	14
<b>JALAPEÑO POPPERS</b>	14
<b>TRUFFLE PARMESAN FRIES</b>	14
<b>VEG SPRING ROLL</b>	14
<b>JAPANESE GYOZA</b>	16
<b>SPICY CHICKEN WINGS</b>	16
<b>STEAM DUMPLINGS WITH CHILI OIL (VEG/CHICKEN)</b>	16
<b>GOUDA CHEESE RINGS</b>	16
<b>HALLOUMI CHEESE STIX</b>	16
<b>PORK COCKTAIL SAUSAGES</b>	16
<b>TWISTED EBI</b>	16
<b>GRILLED CHICKEN BREAST WITH CHIMICHURRI SAUCE</b>	18
<b>CALAMARI</b>	18
<b>NACHOS</b>	18
<b>CHICKEN TIKKA</b>	20
<b>GARLIC BASIL PRAWNS</b>	20
<b>SATAY CHICKEN</b>	20
<b>MALA CHICKEN</b>	22
<b>BEEF CUBE</b>	24

## Pasta

<b>POMODORO BASIL</b> <i>simple homemade tomato sauce, spaghetti pasta, garlic, fresh basil leaves</i>	20
<b>CARBONARA</b> <i>velvety cream cheese sauce with white wine, sous vide egg &amp; pancetta fats</i>	24
<b>PESTO CHICKEN PENNE</b> <i>grilled chicken breast, sundried tomato, black olives, creamy pesto, cherry tomato, pine nuts, parmesan cheese</i>	24
<b>GARLIC PRAWN AGLIO E OLIO</b> <i>spaghetti pasta cooked in white wine, prawns, parmesan cheese</i>	26

Choice of pasta- linguine, spaghetti, fettuccine

## Salads

<b>GARDEN SALAD</b> <i>mix mesclun salad, cucumber, tomato, sweet corn &amp; carrot sesame dressing</i>	16
<b>CAPRESE SALAD</b> <i>juicy tomatoes, buffalo mozzarella, basil leaves, pesto olive oil, balsamic vinegar</i>	18
<b>BURRATA SALAD</b> <i>juicy heirloom tomatoes, peaches, salty prosciutto parma ham, burrata cheese, basil leaves, olive oil, balsamic glaze</i>	22

## Mains

<b>VEGGIE BURGER</b> <i>assorted boiled veggies with fox nuts patty, lettuce, tomato, tandoori mayo</i>	22
<b>BLVD FISH &amp; CHIPS</b> <i>lightly fried tempura battered snapper fish accompanied with lime, tartar sauce &amp; fries</i>	24
<b>CHICKEN BURGER</b> <i>chicken thigh, lettuce, pickle, tomato, cheddar cheese, sriracha sauce in warm sesame brioche bun</i>	24
<b>MIXED SAUSAGES</b> <i>3 types of thick grilled sausages- pork chorizo, rosemary lamb &amp; beef garlicky served with lettuce, English yellow mustard &amp; sauerkraut</i>	24
<b>CARROT RISOTTO</b> <i>carrot purée, onions, garlic, arborio rice, cherry tomato, grated parmesan cheese</i>	24
<b>CLASSIC BURGER</b> <i>angus beef, pickle, sriracha mayo, cheddar cheese, lettuce, tomato, sesame bun</i>	26
<b>PAN FRIED SNAPPER WITH LEMON BUTTER SAUCE</b> <i>snapper, served with salad parsley, lemon sauce</i>	28
<b>CHICKEN BREAST WITH SCOTTISH GIROLLES</b> <i>pan fried chicken breast with Scottish girolles, creamed potatoes, mustard and tarragon</i>	30
<b>STEAK DIANE</b> <i>grilled ribeye, mushroom, Diane sauce, garlic seasoning, potato and green pea</i>	34

## Beechwood Stone

### Hearth Pizza

<b>HAND STRETCHED REG. (12") LARGE (18")</b>	
<b>MARGHERITA</b> <i>tomato, mozzarella cheese, fresh basil leaves</i>	22/42
<b>GENOVESE</b> <i>pesto, basil, olives, pine nuts, red cherry tomato, mozzarella cheese</i>	24/46
<b>MEXICANOS</b> <i>jalapeños, black olives, mix bell pepper, chili flakes, oregano</i>	26/50
<b>QUATTRO FORMAIGGIO</b> <i>gorgonzola, ricotta, mozzarella cheese, parmesan cheese</i>	26/50
<b>CHICKEN TIKKA (INDIAN FLAVOR)</b> <i>roasted chicken tikka, mix bell pepper, onion &amp; jalapeños topped with yogurt mint sauce</i>	28/54
<b>PANCETTA BIANCO</b> <i>fatty pancetta, freshly cut chili, spring onion, oven-baked egg</i>	28/54
<b>PESTO CHICKEN</b> <i>smoked chicken, pesto, green pepper, cherry tomato, chili sauce</i>	28/54
<b>PORTOBELLA</b> <i>white crema sauce base, portobello, white button mushrooms, ricotta, gruyere, fresh dill</i>	28/54
<b>TANDOORI PANEER (INDIAN FLAVOR)</b> <i>roasted paneer tikka, mix bell pepper, onion &amp; jalapeños topped with yogurt mint sauce</i>	28/54
<b>CORN SPINACH</b> <i>grated mozzarella cheese, corn and baby spinach sautéed in minced garlic</i>	28/54
<b>BURRATA</b> <i>heirloom tomatoes, rocket leaves, burrata cheese, fresh basil</i>	30/58
<b>PEPPERONI &amp; SALAMI</b> <i>pepperoni, salami, capers</i>	30/58
<b>PROSCIUTTO DI PARMA</b> <i>24-month aged parma ham, spinach, pecorino, lemon zest, cherry tomato</i>	32/58

## Sharing Platter

<b>HUMMUS BREAD &amp; DIP</b> <i>3 types of hummus- classic, beetroot &amp; green chili hummus served with soft pita bread</i>	32
<b>BLVD NACHOS PLATTER</b> <i>crispy nachos topped with cheddar cheese, tomato salsa, jalapeños, guacamole, creamy yogurt, ricotta cheese &amp; smoked paprika</i>	38
<b>VEG GOLDEN PLATTER</b> <i>spring rolls, fries, samosas, onion rings, jalapeño poppers with green chutney, tartar sauce</i>	58
<b>GRILLED PLATTER</b> <i>3 types of thick sausages- pork, lamb &amp; beef, ribeye steak, grilled prawns, oven baked spicy chicken wings</i>	68
<b>5 SNACK BOARD</b> <i>gouda rings, halloumi cheese stix, mozzarella sticks, popcorn chicken, pork cocktail sausages, arabiatta sauce</i>	85



**FOR CORPORATE EVENTS ENQUIRIES, PLEASE SCAN THE QR CODE.**

☎ 69800427  
 📞 91056782  
 ✉ INFO@BLVDSINGAPORE.COM



## Cured Meats & Cheese =

SERVED WITH DAILY FRESH BREAD,  
SPECIALTY OLIVE OIL & BALSAMIC

**MIXED COLD CUTS PLATTER** 30  
(OUR SELECTION / 50G EACH)  
*truffle salami, pancetta, prosciutto di parma, iberico ham, rosette salami (any three)*

**MIXED CHEESE PLATTER** 30  
(OUR SELECTION / 50G EACH)  
*bleu d'auvergne, comte du jura, brie des ducs, port salut, mimolette tendre (any three)*

**MIXED MEAT & CHEESE PLATTER** 38  
(OUR SELECTION / 50G EACH)  
*select up to 5 items*



PIZZA IS THE ONLY  
LOVE TRIANGLE  
WE KNEAD

**1-FOR-1**

WOOD-FIRED PIZZAS  
12PM - 5PM  
(WEEKENDS ONLY)

## Dessert

VANILLA GELATO	5.8
CHOCOLATE GELATO	5.8
CAKE OF THE DAY (CHECK WITH OUR FRIENDLY STAFF)	7.5
BURNT CHEESE CAKE	9.8
HOMEMADE TIRAMISU	12.8
SIZZLING BROWNIE	15.8



SCAN FOR MORE INFO

BUSINESS HOURS

11:00 AM - 10:30 PM  
(MONDAY - SUNDAY)

FOR CORPORATE BOOKINGS:

📞 91056782

✉️ [INFO@BLVDSINGAPORE.COM](mailto:INFO@BLVDSINGAPORE.COM)

Prices are subject to prevailing GST and service charge  
The images shown are for illustration purposes only

## OUR BRANCHES

CHANGI CITY POINT #01-72/73

MARINA BAY FINANCIAL CENTRE #01-02

ASIA SQUARE TOWER 2 #01-02