

# 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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