

Beverages

DRAUGHT BEER

PERONI
(HH) 11.80 (REG) 13.80

ASAHI SUPER DRY
(HH) 12.80 (REG) 14.80

**KRONENBOURG
BLANC**
(HH) 13.80 (REG) 15.80

BLACK CAB STOUT
(HH) 12.80 (BAR) 14.80

**LITTLE CREATURES
PALE ALE**
(HH) 14.80 (REG) 16.80

HOUSEPOUR

GORDON (GIN)
(HH) 10.80 (REG) 12.80

**FAMOUS GROUSE
(WHISKY)**
(HH) 10.80 (REG) 12.80

BACARDI (RUM)
(HH) 10.80 (REG) 12.80

**SMIRNOFF RED
(VODKA)**
(HH) 10.80 (REG) 12.80

SOUZA (TEQUILA)
(HH) 10.80 (REG) 12.80

**JIM BEAM
(BOURBON)**
(HH) 10.80 (REG) 12.80

WINE BY GLASS

SAUVIGNON BLANC
(HH) 12.80 (REG) 14.80

**CABERNET
SAUVIGNON**
(HH) 10.80 (REG) 12.80

CHARDONNAY
(HH) 10.80 (REG) 12.80

SHIRAZ
(HH) 13.80 (REG) 15.80

PINOT NOIR
(HH) 13.80 (REG) 15.80

PROSECCO
(HH) 12.80 (REG) 14.80

CHAMPAGNE
(HH) 24.80 (REG) 27.80

**Standard house pouring
level of 4oz
Rolling vintage & varietal

BOTTLED BEER

CORONA (MEXICO)
(BTL) 11 (BKT) 48

**HEINEKEN
(HOLLAND)**
(BTL) 11 (BKT) 48

SAPPORO (JAPAN)
(BTL) 11 (BKT) 48

**SAN MIGUEL LIGHT
(PHILIPPINES)**
(BTL) 11 (BKT) 48

**SOMERSBY APPLE
CIDER (DENMARK)**
(BTL) 11 (BKT) 48

**PURE BLONDE
(AUSTRALIA)**
(BTL) 11 (BKT) 48

GUINNESS (IRELAND)
(BTL) 12 (BKT) 48

FRESH JUICES

WATERMELON 8.8

ORANGE 8.8

APPLE 8.8

ABC (APPLE, BEETROOT, CARROT) 8.8
Add on juice at lunch time \$6.80

NON-ALCOHOLIC DRINKS

Water
SPARKLING WATER, STILL WATER 7.8

Soda
**COKE, COKE ZERO, SPRITE,
GINGER ALE, GINGER BEER,
TONIC WATER, SODA WATER,
RED BULL, GRAPEFRUIT SODA,
YUZU SODA** 5.8

Juices
**APPLE, CRANBERRY, LIME,
MANGO, ORANGE, PINEAPPLE,
FRUIT PUNCH** 6.8

MOCKTAILS

BLUE BLISS 12
lychee juice, peach puree, blue lagoon

SPICED & PASSION 12
cinnamon spices, passion fruit, lemon

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

MIX FRUITS SUNRISE 12
grapefruit, apple juice, orange juice sunrise

GINGERITA 12
ginger, lemon, honey

VIRGIN SANGRIA 14
cranberry, orange, apple, lemon, sparkling water, giffard sangria



SCAN FOR MORE INFO

BUSINESS HOURS
8:00 AM - 11:00 PM
(MONDAY - FRIDAY)

PLEASE NOTE THAT WE ONLY ACCEPT
CASHLESS PAYMENTS.

Prices are subject to prevailing GST and service charge.

AN UNPARALLELED EXPERIENCE

MARINA BAY FINANCIAL CENTRE,
#01-02, TOWER 1

BLVD

Cocktails

APEROL SPRITZ <i>aperol, orange, prosecco</i>	20
APPLETINI <i>vodka, sour apple, triple sec, apple juice</i>	20
BLVD NEGRONI <i>gin, vermouth, pampelle, bitter</i>	20
BLVD PINA COLADA <i>dark rum, giffard coconut, pineapple caribbean</i>	20
BLVD SOUR <i>bourbon, aperol, simple syrup, lemon juice, vegan egg</i>	20
FUSION PASSION FRUIT <i>rum, gin, passion fruit citrus</i>	20
MOSCOW MULE <i>vodka, ginger beer, lime</i>	20
TROPICAL BLAST <i>white rum, coconut rum, mango</i>	20
MARGARITA (CLASSIC / SPICY / MANGO / COCONUT) <i>tequila, triple sec, lime juice, fruit mix</i>	22
MOJITO (CLASSIC / GINGER / CHILI) <i>rum, lime, mint leaves, brown sugar</i>	22
LONG ISLAND ICE TEA <i>rum, tequila, vodka, gin, triple sec, sweet & sour, coke</i>	24
RED WINE SANGRIA <i>red wine, vodka, brandy, triple sec</i>	24
COCKTAIL OF THE DAY <i>let the bartender surprise you!</i>	18

MARTINI

ESPRESSO MARTINI <i>pineapple vodka, coconut rum, pineapple juice, coconut</i>	20
LYCHEE MARTINI <i>vodka, lychee juice, triple sec, lychee liqueur</i>	20
DIRTY MARTINI <i>gin / vodka, dry vermouth, olive brine</i>	22
DRY MARTINI <i>gin, vermouth, lemon twist</i>	22

Small Plates

EDAMAME <i>steamed & seasoned sea salt edamame</i>	10
MASALA PEANUTS <i>spicy and crunchy, lime juice, red onion, tomato, green chili and salted peanuts</i>	10
NATURAL CUT FRIES <i>addictive fries deep-fried over high heat, seasoned with salt. Add-on: truffle oil +\$2</i>	12
BUTTER CHICKPEAS (NUTRITIOUS SNACK) <i>pan fried chickpeas with butter, seasoned with paprika, fresh parsley, lemon juice, garlic</i>	14
JALAPEÑO POPPERS <i>deep fried poppers with creamy cheese filling & crispy panko coating</i>	14
LENTIL CRACKER & DIPS (PAPADUM) <i>crispy Indian lentil crackers served with chili salsa & yogurt</i>	14
VEGETARIAN SAMOSA <i>fried traditional indian samosa with a savory vegetable filling & mint chutney</i>	14
NACHOS <i>crispy nachos with melted cheddar cheese, topped with tomato salsa, jalapeño, guacamole</i>	18
POPCORN CHICKEN <i>seasoned and deep-fried bite-sized crispy chicken chunks</i>	16
SPICY CHICKEN WINGS <i>deep fried chicken wings tossed in our homemade spicy sauce</i>	16
CHICKEN GYOZA <i>8 pcs chicken dumplings, drizzled with sesame soy vinaigrette</i>	18
STEAM DUMPLINGS WITH CHILI OIL (VEG / CHICKEN) <i>mixed veggies / chicken in dough wrappers seasoned with chili oil sauce</i>	18
PANEER / CHICKEN TIKKA <i>tandoori styled chicken or roasted cottage cheese marinated in Indian spices served mint sauce</i>	20
CALAMARI <i>quick-fried crunchy squids tossed in salt & pepper, served with tartar sauce</i>	20
SATAY "LOCAL STYLE MEAT SKEWERS" <i>10 pcs chicken skewers with fresh cucumber, pineapple, peanut sauce</i>	20
PAN SEARED GARLIC PRAWNS <i>8 pcs prawns, fresh basil, garlic, sea salt</i>	22
CARROT CAKE "SINGAPURA STYLE" <i>prawns, egg, chunky carrot cake, blvd's signature chili sambal</i>	24
MIXED SAUSAGES <i>pork chorizo, rosemary lamb & beef garlicky served with lettuce, English yellow mustard & sauerkraut.</i>	26
RIBEYE STRIPS <i>tender beef seasoned in spiced olive oil, side salad & mayonnaise</i>	26

PIZZA IS THE ONLY LOVE TRIANGLE WE KNEAD

Mini Burgers

CHICKEN BURGERS <i>grilled chicken marinated with special sauce</i>	22
VEGGIE SLIDERS (4PCS) <i>mixed veg patty nestled in a soft slider bun, with crisp lettuce, ripe tomatoes & our signature sriracha mayo</i>	22
WAGYU MINI BEEF BURGERS <i>3 pcs of Americana wagyu burger, red cabbage pickled, mayo, cheddar cheese, mini brioche bun</i>	24

Sharing Platter

HUMMUS BREAD & DIP <i>3 types of hummus- classic, beetroot & green chili hummus served with soft pita bread</i>	36
VEG GOLDEN PLATTER <i>spring rolls, fries, samosas, onion rings, jalapeno poppers with green chutney, tartar sauce</i>	58
GRILLED PLATTER <i>3 types of thick grilled sausages (pork, lamb, beef), 250gm ribeye steak, grilled prawn, oven baked spicy chicken wings.</i>	68

Mains

CAPRESE SALAD (CLASSIC ITALIAN SALAD) (VEG) <i>Juicy tomatoes, buffalo mozzarella, basil leaves & drizzled with pesto oil & pine nuts, olive oil & balsamic vinegar</i>	18
POMODORO BASIL <i>spaghetti pasta tossed in simple homemade tomato sauce, garlic & fresh basil</i>	20
VEGGIE BURGER <i>assorted boiled veggies with fox nuts patty, lettuce, tomato & tandoori mayo</i>	22
BLVD FISH & CHIPS <i>lightly fried tempura battered snapper fish accompanied with lime, tartar sauce & fries</i>	24
CARBONARA <i>velvety cream cheese sauce with white wine, sous vide egg & pancetta fats</i>	24
GARLIC PRAWN AGLIO E OLIO <i>spaghetti pasta cooked in white wine, prawns, parmesan cheese</i>	24
STEAK & EGG <i>200gm of australian rib eye steak served with sunny side</i>	28

Beechwood Stone Hearth Pizza

HAND STRETCHED REGULAR (12")

MARGHERITA <i>tomato, mozzarella cheese, fresh basil leaves</i>	22
QUATTRO FORMAIGGIO <i>gorgonzola, ricotta, mozzarella cheese, parmesan cheese</i>	24
CHICKEN TIKKA <i>roasted chicken tikka, mix bell pepper, onion, jalapeños, yogurt mint sauce</i>	26
MEXICANOS <i>jalapenos, black olives, mix bell pepper, chili flakes & oregano</i>	26
PANCETTA BIANCO <i>fatty pancetta, freshly cut chili, spring onion, oven-baked egg</i>	26
PESTO CHICKEN <i>smoked chicken, pesto, green pepper, cherry tomato, chili sauce</i>	26
PORTOBELLA <i>white cream sauce base, portobello, white button mushrooms, ricotta, gruyere, fresh dill</i>	26
TANDOORI PANEER (INDIAN FLAVOR) <i>roasted paneer tikka, mix bell peppers, onion, jalapeños, yogurt mint sauce</i>	26
PEPPERONI & SALAMI <i>pepperoni, salami, capers</i>	28
PROSCUITTO DI PARMA <i>24-month aged parma ham, rocket leaves, pecorino, lemon zest, cherry tomato</i>	30

Coffee & Tea

ESPRESSO, AMERICANO, LONG BLACK, MACCHIATO	4.8
CAPPUCCINO, FLAT WHITE, LATTE PICCOLO	5.8
HOT CHOCOLATE, MOCHA	6.8
AFFOGATO <i>Oat Milk +\$1.00</i>	7.8
CHAMOMILE, EARL GREY, GREEN TEA, PEPPERMINT, ENGLISH BREAKFAST	4.8



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 Vegetarian