

Beverages

DRAUGHT BEER

Happy Hour Daily
(11am - 8pm)

PERONI
(HH) 11.80 (REG) 13.80

ASAHI SUPER DRY
(HH) 12.80 (REG) 14.80

KRONENBOURG
BLANC
(HH) 13.80 (REG) 15.80

GUINNESS
(HH) 14.80 (REG) 16.80

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

HOUSEPOUR

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

FAMOUS GROUSE
(WHISKEY)
(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

HOEGAARDEN
(BELGIUM)
(BTL) 11 (BKT) 48

SHOTS

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

FIREBALL, SAMBUCA, B52, JAGERBOMB,
LIMONCELLO, KAMIKAZE

COFFEE & TEA

ESPRESSO, AMERICANO,
LONG BLACK, MACCHIATO 4.8

DBL ESPRESSO, DBL MACCHIATO,
CAPPUCCINO, FLAT WHITE,
LATTE PICCOLO 5.8

CHAMOMILE, EARL GREY,
GREEN TEA, PEPPERMINT,
ENGLISH BREAKFAST 4.8

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

FRESH JUICES

WATERMELON 8.8

ORANGE 8.8

APPLE 8.8

ABC (APPLE, BEETROOT, CARROT) 8.8
add-on juice at lunch time \$6.8

MOCKTAILS

WATER MELON COOLER 12
fresh watermelon juice, lime, mint leaves

FLOWER BY THE BAY 12
elder flower, fresh lemon juice, rosemary, sprite

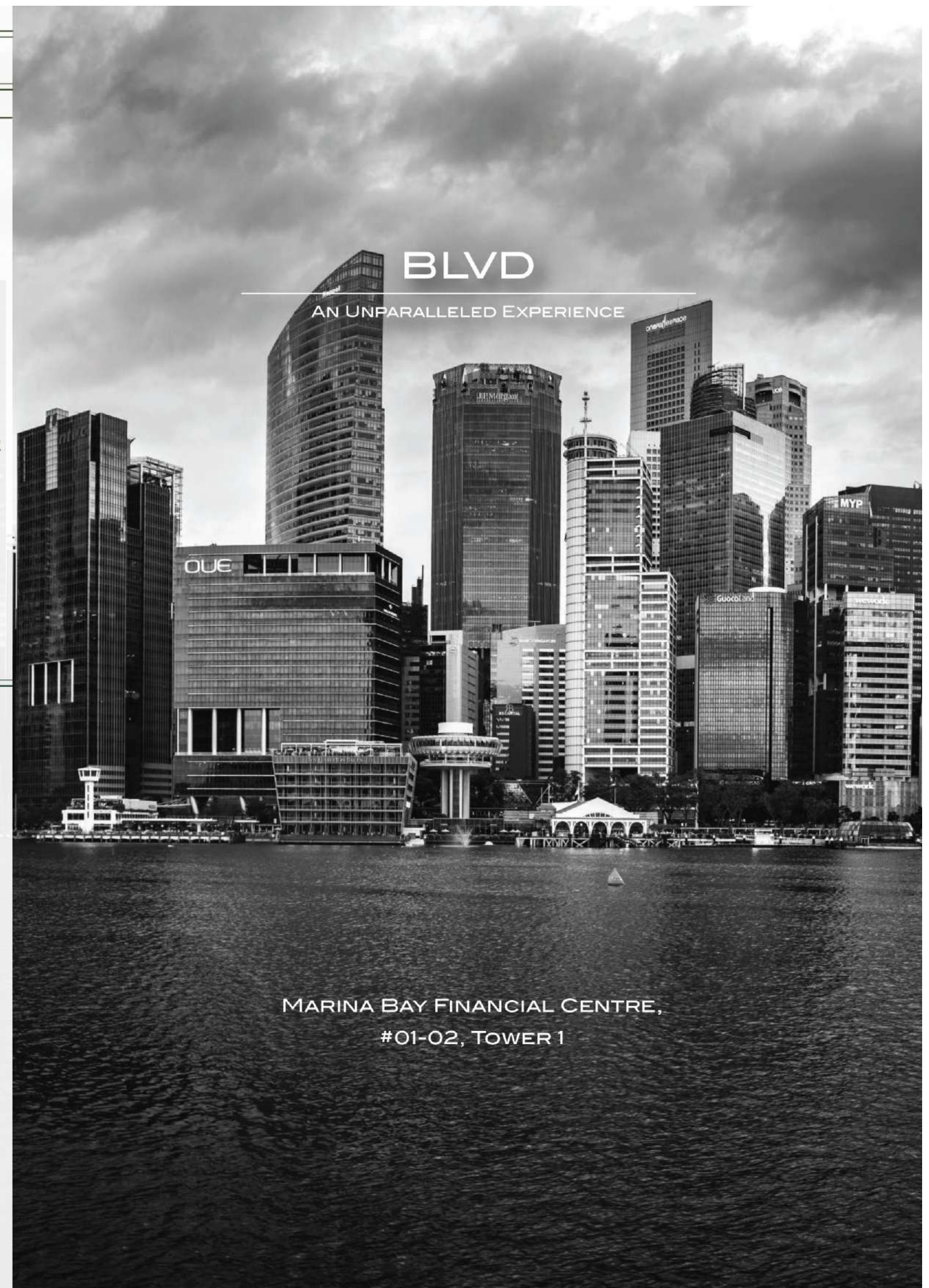
ASSAMANIA 12
plum, ume plum purée, calamansi, grapefruit syrup, soda

SPICED & PASSION 12
cinnamon spiced syrup, fresh lemon juice, passion fruit

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

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HOUSE LEMONADE 8.8
fresh squeezed lemon, house syrup, soda

*Prices are subject to prevailing GST and Service Charge. Bottle purchased is kept for 30 days only.





Beechwood Stone Hearth Pizza

HAND STRETCHED REGULAR (12")

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

Small Plates

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

“ PIZZA IS THE ONLY
LOVE TRIANGLE
WE KNEAD ”

Mini Burgers

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

Sharing Platter

	MIXED HUMMUS trio of hummus, beetroot, classic and green chilli, served with soft zaatar pita bread	36
	VEG GOLDEN PLATTER spring rolls, fries, samosas, onion rings, jalapeno poppers with green chutney, tartar sauce	58
	GRILLED PLATTER 3 types of thick grilled sausages (pork, lamb, beef), 250gm ribeye steak, grilled prawn, oven baked spicy chicken wings	68

Mains

	POMODORO BASIL spaghetti pasta tossed in simple homemade tomato sauce, garlic & fresh basil	20
	VEGGIE BURGER assorted boiled veggies with fox nuts patty, lettuce, tomato & tandoori mayo	22
	BLVD FISH & CHIPS lightly fried tempura battered snapper fish accompanied with lime, tartar sauce & fries	24
	CARBONARA velvety cream cheese sauce with white wine, sous vide egg & pancetta fats	24
	GARLIC PRAWN AGLIO E OLIO spaghetti pasta cooked in white wine, prawns, parmesan cheese	24
	STEAK & EGG 200gm of australian rib eye steak served with sunny side egg, mushroom, black pepper sauce	28

Signature Cocktails

	MARGARITA (CLASSIC / MANGO / SPICY) tequila, triple sec, lime juice, fruit mix	22
	NEGRONI gin, sweet vermouth, campari, bitter	20
	BLVD SOUR bourbon, aperol, simple syrup, lemon, angostura bitter, vegan foam	20
	MOJITO (CLASSIC / GINGER) rum, lime, mint leaves, brown sugar	22
	THYME & PASSION bourbon, passion fruit, lemon, vegan foam	21
	YOURS TRULY gin, butterfly gin, raspberry, simple syrup, lemon, vegan foam	20
	BLVD ICE TEA earl grey vodka, earl grey cordial, fresh lemon juice	21
	YUZU NO.3 vodka, gin, tequila, yuzu purée, lime juice	21
	ANGEL & DEMON gin/vodka, spicy liquor, raspberry purée, cranberry juice, chili	22
	BABE BOULEVARD gin, peach liquor, peach purée, blue lagoon, lemon juice, vegan foam	22
	CARIBBEAN SPICES malibu, spiced rum, white rum, cinnamon spice, gula-melaka	22

Martini

	ESPRESSO MARTINI vodka, espresso & kahlua (coffee liqueur)	20
	LYCHEE MARTINI vodka, lychee juice, triple sec, lychee liqueur	20
	DIRTY MARTINI gin / vodka, dry vermouth, olive brine	22
	DRY MARTINI gin, vermouth, lemon twist	22



SCAN FOR MORE INFO
BUSINESS HOURS
8:00 AM - 11:00 PM
(MONDAY - FRIDAY)

PLEASE NOTE THAT WE ONLY
ACCEPT CASHLESS PAYMENTS



Cured Meats & Cheese —

SERVED WITH DAILY FRESH BREAD,
SPECIALTY OLIVE OIL & BALSAMIC

MIXED COLD CUTS PLATTER 32
truffle salami, pancetta, prosciutto di parma, iberico ham,
rosette salami (any three)

MIXED CHEESE PLATTER 32
(OUR SELECTION / 50G EACH)
bleu d'auvergne, comte du jura, brie des ducs, port salut,
mimolette tendre (any three)

MIXED MEAT & CHEESE PLATTER 42
OUR SELECTION / 50G EACH)



New Recipe —

PERI PERI FRIES 14
crispy fries seasoned with a zesty blend of peri peri spices
for a spicy and flavorful twist

CHILI CAULIFLOWER 22
crispy cauliflower florets tossed with stir-fried spring
onions and capsicum, coated in a spicy, sweet and sour
sauce

CHILI CHICKEN 25
crispy & tender chicken bites tossed in an addictively
delicious hot, sweet and tangy chili sauce



SCAN FOR MORE INFO

BUSINESS HOURS

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

FOR CORPORATE BOOKINGS:

📞 9248 2995

✉️ 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

2 Course Lunch Set Meal

COME WITH SOUP OF THE DAY
MONDAY - FRIDAY (11AM - 2PM)

HEALTHY QUINOA SALAD \$14
mixed greens, beetroot, carrot, green apple, seeds,
avocado, pomegranate dressing

PESTO CHICKEN FOCACCIA \$16
grilled chicken, pesto, lettuce, tomato, cheese

BUTTER CHICKEN BOWL \$18
butter chicken, rich tomato cream sauce, seasoned rice

MEXICANA CHICKEN BOWL \$18
grilled chicken, red beans & corn salsa, guacamole,
baby spinach, herb rice



\$14⁺⁺
ONWARDS

ADD-ON

Coffee	+\$3
Tea	+\$3

1-for-1 Wine
FROM 4PM - 7PM

\$14.80⁺⁺
PER GLASS

CABERNET SAUVIGNON

PROSECCO

CHARDONNAY



1-for-1 Highball \$18⁺⁺
PER GLASS



**MONKEY
SHOULDER**

BLENDED MALT SCOTCH WHISKY

