

Beverages

DRAUGHT BEER

	(HH)	(REG)		(HH)	(REG)
PERONI	11.80	13.80	ASAHI BLACK	13.80	15.80
ASAHI SUPER DRY	12.80	14.80	LITTLE CREATURES PALE ALE	14.80	16.80
KRONENBOURG BLANC	13.80	15.80			

HOUSEPOUR

	(HH)	(REG)		(HH)	(REG)
GORDON (GIN)	10.80	12.80	SMIRNOFF RED (VODKA)	10.80	12.80
FAMOUS GROUSE (WHISKY)	10.80	12.80	SOUZA (TEQUILA)	10.80	12.80
BACARDI (RUM)	10.80	12.80	JIM BEAM (BOURBON)	10.80	12.80

WINE BY GLASS

	(HH)	(REG)		(HH)	(REG)
SAUVIGNON BLANC	12.80	14.80	PINOT NOIR	13.80	15.80
CABERNET SAUVIGNON	10.80	12.80	PROSECCO	12.80	14.80
CHARDONNAY	10.80	12.80	CHAMPAGNE	24.80	27.80
SHIRAZ	13.80	15.80			

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

MARTINI

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

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	6.8

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

BOTTLED BEER

	BTL	BKT
CORONA (MEXICO)	11	48
HEINEKEN (HOLLAND)	11	48
SAPPORO (JAPAN)	11	48
SAN MIGUEL LIGHT (PHILIPPINES)	11	48
SOMERSBY APPLE CIDER (DENMARK)	11	48
PURE BLONDE (AUSTRALIA)	11	48
GUINNESS (IRELAND)	13	58



SCAN FOR MORE INFO

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

AN UNPARALLELED EXPERIENCE

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

Prices are subject to prevailing GST and service charge.

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

Mocktails

BLUE BLISS <i>lychee juice, peach puree, blue lagoon</i>	12
SPICED & PASSION <i>cinnamon spices, passion fruit, lemon</i>	12
TOM YUM MOCKTAIL <i>lemongrass, fresh lime, lime juice, kaffir leaves</i>	12
MIX FRUITS SUNRISE <i>grapefruit, apple juice, orange juice sunrise</i>	12
GINGERITA <i>ginger, lemon, honey</i>	12
VIRGIN SANGRIA <i>cranberry, orange, apple, lemon, sparkling water, giffard sangria</i>	14

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 crackers served with chili salsa & yogurt</i>	14
LOTUS CHIPS <i>deep fried & seasoned with salt & paprika</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
FISH / CHICKEN TIKKA <i>tandoori styled chicken or fish with marinated in Indian spices served mint sauce</i>	20
PANEER TIKKA <i>tandoori styled paneer with marinated in Indian spices served mint sauce</i>	20
SALT & PEPPER SQUIDS <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>3 types of thick grilled sausages - 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

Mini Burgers

CAJUN CHICKEN BURGERS <i>grilled chicken marinated with cajun and special sauce</i>	22
CHICKEN / VEGGIE SLIDERS (4PCS) <i>grilled chicken or 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

BURRATA SALAD <i>juicy heirloom tomatoes, peaches, salty prosciutto parma ham, burrata cheese, basil leaves, olive oil, balsamic glaze</i>	22
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 egg, mushroom, black pepper sauce</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
BURRATA <i>red cherry tomatoes, rocket leaves, burrata cheese, fresh basil, oregano</i>	28
PEPPERONI & SALAMI <i>pepperoni, salami, capers</i>	28
PROSCIUTTO DI PARMA <i>24-month aged parma ham, rocket salad, pecorino, lemon zest, cherry tomato</i>	30

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

