

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	168
STRANGER & SONS	16	26	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	158
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	298
GLENLIVET 18 YRS	26	46	378
JACK DANIEL	15	26	198
JAMESON	15	26	198
JW BLACK LABEL	13	22	168
MACALLAN 12 YRS	18	32	268
SINGLETON 12 YRS	14	24	188
SPEYBURN 18 YRS	16	28	268

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

Prices are subject to prevailing GST and service charge.

AN UNPARALLELED EXPERIENCE

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

BLVD

Cocktails

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










Mocktails

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


Martini

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

Small Plates

 EDAMAME	10
 MASALA PEANUTS	10
 BUTTER CHICKPEAS	12
CHICKEN POPCORN	12
 NATURAL CUT FRIES	12
 ONION RINGS	12
 LOTUS CHIPS	14
 MINI SIZE SAMOSA	14
 JALAPEÑO POPPERS	14
 TRUFFLE PARMESAN FRIES	14
 VEG SPRING ROLL	14
JAPANESE GYOZA	16
SPICY CHICKEN WINGS	16
STEAM DUMPLINGS WITH CHILI OIL (VEG/CHICKEN)	16
CALAMARI	18
 NACHOS	18
CHICKEN TIKKA	20
GARLIC BASIL PRAWNS	20
SATAY CHICKEN	20
MALA CHICKEN	22
SALTED EGG CASHEW NUTS	22
BEEF CUBE	24

Pasta

 POMODORO BASIL <i>simple homemade tomato sauce, spaghetti pasta, garlic, fresh basil leaves</i>	20
 CARBONARA <i>velvety cream cheese sauce with white wine, sous vide egg & pancetta fats</i>	24
CREAMY MUSHROOM CHICKEN <i>super creamy chicken pasta cooked in white wine, garlic mushroom & parmesan cheese</i>	24
 CRISPY CAULIFLOWER PASTA (WITH CREAMY PESTO SAUCE) <i>crispy roasted cauliflower with creamy pesto, cherry tomato, pine nuts, sundried tomato, parmesan cheese</i>	24
GARLIC PRAWN AGLIO E OLIO <i>spaghetti pasta cooked in white wine, prawns, parmesan cheese</i>	26
Choice of pasta- <i>linguine, spaghetti, fettuccine</i>	

Panini

 MEDITERRANEAN PANINI <i>eggplants, zucchini, mozzarella cheese, roasted bell pepper, basil, pesto</i>	12
 FALAFEL PANINI <i>falafel, lettuce, cucumber pickled, cilantro, tahini sauce, red onion, tomato, boiled egg</i>	14
CLASSIC PANINI <i>roasted chicken, tomato, lettuce, cheddar cheese, mayonnaise</i>	14
 CHICKEN TIKKA PANINI <i>chicken tikka with butter creamy sauce, red onion, jalapeños, mix bell pepper, green yogurt sauce</i>	16

Salads

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

Mains

 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
CHICKEN BURGER <i>chicken thigh, lettuce, pickle, tomato, cheddar cheese, sriracha sauce in warm sesame brioche bun</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>	24
MUSHROOM RISOTTO <i>mushrooms, onion, arborio rice, arugula salad, grated parmesan cheese, truffle oil</i>	24
CLASSIC BURGER <i>angus beef, pickle, sriracha mayo, cheddar cheese, lettuce, tomato, sesame bun</i>	26
SEA BASS WITH LENTILS & BROCCOLI <i>barramundi cooked in vegetable stock, served with herb sauce, lentils & broccoli</i>	28
 BUTTERFLY CHICKEN <i>grilled chicken breast, blue cheese sauce, cheddar cheese, mashed potatoes, garden salad</i>	30
RIBEYE & SHRIMP <i>grilled ribeye steak & shrimp served with black pepper sauce, seasonal vegetables, mashed potatoes</i>	34

Beechwood Stone

Hearth Pizza

HAND STRETCHED REG. (12") LARGE (18")

 MARGHERITA <i>tomato, mozzarella cheese, fresh basil leaves</i>	22/42
 GENOVESE <i>pesto, basil, olives, pine nuts, red cherry tomato, mozzarella cheese</i>	24/46
 MEXICANOS <i>jalapeños, black olives, mix bell pepper, chili flakes, oregano</i>	26/50
QUATTRO FORMAIGGIO <i>gorgonzola, ricotta, mozzarella cheese, parmesan cheese</i>	26/50
 CHICKEN TIKKA (INDIAN FLAVOR) <i>roasted chicken tikka, mix bell pepper, onion & jalapeños topped with yogurt mint sauce</i>	28/54
PANCETTA BIANCO <i>fatty pancetta, freshly cut chili, spring onion, oven-baked egg</i>	28/54
PESTO CHICKEN <i>smoked chicken, pesto, green pepper, cherry tomato, chili sauce</i>	28/54
 PORTOBELLA <i>white crema sauce base, portobello, white button mushrooms, ricotta, gruyere, fresh dill</i>	28/54
 TANDOORI PANEER (INDIAN FLAVOR) <i>roasted paneer tikka, mix bell pepper, onion & jalapeños topped with yogurt mint sauce</i>	28/54
 BURRATA <i>heirloom tomatoes, rocket leaves, burrata cheese, fresh basil</i>	30/58
 PEPPERONI & SALAMI <i>pepperoni, salami, capers</i>	30/58
PROSCIUTTO DI PARMA <i>24-month aged parma ham, spinach, pecorino, lemon zest, cherry tomato</i>	32/58
PEACH & IBERICO PIZZA <i>peach & iberico ham topped with three type of cheese & a homemade balsamic reduction</i>	32/58

Sharing Platter

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



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
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

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