



IMMIGRATION OFFICE
ARRIVAL

28 JUN 2017

Bangkok

ABCD
(0123)

HONGKONG

immigration
03 JUL 2017

ARRIVAL

Hong Kong International Airport

BEIJING

AM23 CHINA DEPARTED

23 JUN 17

ET345 TOKYO

JAPAN ARRIVED: 12 JUL 17

28 FRANK

SHANGHAI 28-06

2013 BEIJING

AM23 CHINA DEPARTED

23 JUN 17

REPUBLIC OF KOREA

AM23 SEOUL

ADMITTED 2018 JUL 24

2017 SINGAPORE

ARRIVED

Sydney, AUSTRALIA

PASSPORT CONTROL

JAPAN ARRIVED

ABCD
(0123)

Sapporo

28.06.2017

THAILAND

ARRIVAL

ARRIVAL

ARRIVAL

FRANCE

Where East Meets West

A dining experience where cultures converge traditions blend and new Asian flavours emerge. Each dish tells a story of cultural exchange and innovation. BB's presents a revolutionary concept where classic French techniques are infused with Asian ingredients and sensibilities.

Now, allow our team to guide you through our signature dishes for a true Journey with Asian flavours with authentic flavours from our diverse background chefs.

Head Chef Timothy Susanto



Indonesia

Chef Jay Sakda Decharith



Thailand

Chef Kiyoung Lee



Korea

Chef Thi Hong Ngan(Selena) Ly



Vietnam

Chef Cynthia Dharmawi



Indonesia

Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

All menu items are subject to change with or without notice

Please note the following surcharges occur: 1.4% on all credit card transactions 10% on Sundays and 15% on all Public Holidays.

Let Us Feed You!

Can't decide what to order?
Try our sharing menu for 2, from \$69pp



Garlic onion soft bread (V)

Corn ribs (VG/GF/DF)

Salmon crudo (DF)

Nasi goreng with teriyaki chicken

Riverina reserve striploin 300gram with salad leaves, roasted sesame dressing, lime salsa, and beef Jus (GF/DF)
Cooked medium rare

Wok fried Asian greens (VG/GF/DF)

Banoffee dessert (V)



Excludes ALL Accor + Explorer discount and event day offerings

The Journey Starts

Garlic onion soft bread (V) 15

Prawn toast bites 3pcs 18
wasabi mayo

Small Plates

Salmon crudo (DF) 28
ponzu dressing, salmon roe, lotus roots

Teriyaki chicken skewer 3pcs (GF/DF) 18
spring onion, sesame

Spiced lamb ribs 4pcs (GF/DF) 20
cumin, chilli, plum glaze

Fried tofu (VG/DF) 26
sesame sauce, sun-dried tomato relish, oyster mushroom

Spiced corn ribs (VG/GF/DF) 18
coated in our special house rub

Large Plates

Roasted chicken fillet (GF/DF) coriander onion cucumber salad, kimchi pickle, peanut satay	39
18-hour slow-cooked beef short ribs (DF) kalbi Korean bbq sauce, pickled daikon, radicchio, lettuce, roasted sesame dressing with salad	52
Seared barramundi fillet squid ink noodle, tobiko roe, tom yum bisque	49
Sticky miso eggplant (VG/GF/DF) organic chickpea miso, fermented nut puree, king brown mushroom, scallion oil	39
Pork loin tonkatsu (DF) tender pork loin, lightly seasoned and coated in panko, deep-fried to golden perfection, and paired with a rich tonkatsu sauce & Cabbage slaw	38
Thai beef salad (GF/DF) ground roasted rice, carrot, cucumber, tomato, mixed leaves, Thai dressing, fish sauce, grilled Striploin MSA 2+	38
Nasi goreng (DF) classic Indonesian fried rice with kecap manis, vegetables, and a fried egg. add chicken +\$5	30

Grilled Selection

Serve with salad leaves, roasted sesame dressing, lime salsa, and beef jus (DF/GF)

Pinnacle beef scotch fillet MB2+, NSW, 300g	58
Black angus reserve beef striploin Grain Fed, MB2+, NSW, 300g	56

Sharing Menu

Feeds 2-4 people
Including a choice of 2 sides
Excludes ALL Accor+ Explorer discount and event day offerings

500g wagyu beef flank MB6+ (GF/DF) lime salsa and Beef Jus	140
1.2kg mud crab (GF) singapore chilli sauce, fried bun	160

Sides \$12 each

Salad leaves, roasted sesame dressing (VG)

Wok fried Asian greens, oyster sauce (V/GF)

Fragrant lemongrass rice (VG)

French fries, chicken salt, togarashi

Prawn crackers

Pre Book your next dining experience with us at **Boulevard Brasserie & Bar**

2 course \$79pp, ALL Accor+ Explorer \$70pp

Includes shared entrée and individual choice of main



3 course \$89pp, ALL Accor+ Explorer \$80pp

Includes shared entrée, individual choice of
main, and dessert



Contact for booking enquiries
H2732-FB@accor.com

