



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 Kiyoun 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 enquires
H2732-FB@accor.com

