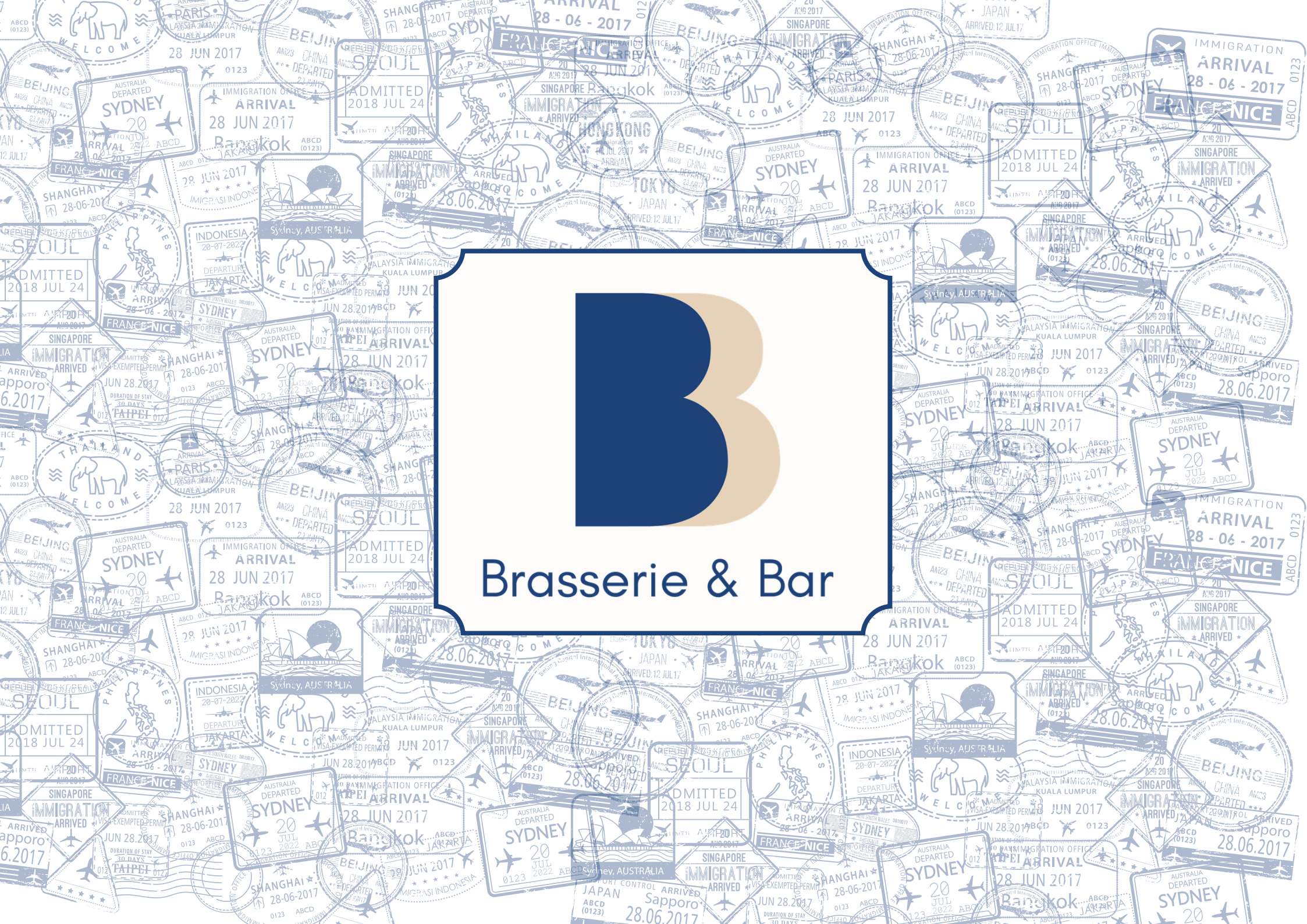

Brasserie & Bar

Journey Starts

Focaccia Bread 2pcs (V) 15
Warm focaccia, whipped gochujang butter 24

Prawn Toast (I)
Wasabi mayo, fish roe

Street Snacks

Corn Ribs (VG/GF/DF) 18
Coated in our special house rub

Salmon Crudo (A) (DF) 28
Ponzu dressing, salmon roe, pickled ginger

Teriyaki Chicken Skewer 3pcs 18
Spring onion, sesame seeds

Spiced Lamb Ribs 4pcs (GF/DF) 20
Cumin, chilli, plum glaze

Fried Tofu 26
Sesame sauce, sun-dried tomato relish, oyster mushroom

Large Plates

Signature Garden Bibimbap (DF/GF/VG) 29
Rice, sautéed carrot, mushroom, spinach, puff tofu, zucchini, Spicy pickled radish, gochujang sesame sauce
Add chicken +6

Grilled Lemongrass Chicken Thigh (GF/DF) 39
Lemongrass sauce, Asian lettuce, roasted sesame dressing, pickled vegetables

Mafaldine Seafood Pasta (A) 49
Butterfly tiger prawn, huon salmon, penang curry paste & fish Roe

Thai Beef Salad (GF/DF) 38
Ground roasted rice, carrot, cucumber, cherry tomato, Asian cress leaves, Thai dressing, fish sauce, grilled striploin MSA 2+

Slow cooked Berkshire Pork Scotch Fillet 39
Caramelised onion, Asian worcestershire sauce, sesame oil, crushed spicy butter potato, seasonal green

18-hours Slow-Cooked Beef Short Ribs 52
Galbi Korean BBQ sauce, pickled radish, lettuce, roasted sesame seeds dressing

Alfie's Eggplant Tonkatsu (V) 39
Panko-crumbed roasted eggplant, tonkatsu sauce, cabbage, carrot, radish & apple slaw, steamed rice

VG = Vegan | V = Vegetarian | GF= Gluten Free | DF = Dairy Free
A = Australian seafood | I = Imported seafood | M = Australian & Imported

Grilled

Served with seasonal green &
Beef Jus (DF/GF)

Pinnacle Beef Scotch Fillet 58
MB2+, NSW, 300g

Pinnacle Beef Striploin 56
Grain Fed, MB2+, NSW, 300g

Pan Seared Huon Salmon
200g skin off salmon served with 49
Yuzu hollandaise & Lemon Cheek

Sides $12 each

Salad Leaves (V)
Roasted sesame seeds dressing

Wok Fried Asian Greens (V/GF)
Oyster sauce

Steamed rice (VG)

French Fries (V)
Chicken salt, Furikake

Smashed Potatoes
Sauteed in house made spicy butter

Sharing Menu

Feeds 2-4 people
Including a choice of 2 sides

500g Wagyu Beef Flank MB6+ 140
Beef Jus (DF/GF)

900g Mud Crab (A) 160
Singapore chilli sauce

Excludes ALL Accor+ Explorer discount

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

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

Let Us Feed You

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

Focaccia with Gochujang Butter (V)

Salmon Crudo (A) (DF)

Signature Garden Bibimbap
with Puff Tofu (DF/GF/VG)

Pinnacle Scotch Fillet 300gram MB 2+ (GF/DF)
Cooked medium rare

Salad Leaves, Roasted Sesame Seeds
Dressing (V)

Banoffee Crunch

Excludes ALL Accor+ Explorer discount

Where East Meets West

A Culinary Journey of Cultural Exchange

Experience a dining adventure where each dish narrates a tale of cultural fusion and creativity. Boulevard Brasserie & Bar introduces an innovative concept that blends traditional French techniques with Asian ingredients and sensibilities.

Let our team lead you through our signature dishes, offering an authentic journey filled with Asian flavours crafted by our talented chefs from diverse backgrounds.

Chef Timothy Susanto



Indonesia

Chef Jay Sakda Decharith



Thailand

Chef Kiyoung Lee



South Korea

Chef Cynthia Dharmawi



Indonesia