

MONDAY-FRIDAY

3-COURSE SET \$29.90++

LUNCH & HAPPY HOUR WEEKDAYS 12-3PM

ASAHI DRAFT +\$10

HOUSE POUR WINES +\$15

APPETISER

CLASSIC WEDGE SALAD

Baby Romaine, Crème Fraîche, Pomegranate, Pine Nuts
OR

BOEUF'S SIGNATURE WAGYU TARTARE +\$8

AUS F1 Wagyu MB5, Capers, Shallots, Cornichons, Baguette Toaste

MAIN COURSE

BOEUF'S SIGNATURE STEAK 200G

AUS Black Angus Flank Steak, Hand-Cut Fries, Salad, Kampot Pepper Jus

Options to Upgrade:

Sirloin/Ribeye +\$15 | Iwate Wagyu +\$39 | A5 Wagyu +\$79

OR

WAGYU BEEF BURGER

AUS Wagyu Beef Patty, Brioche, Cheddar Cheese, Hand-Cut Fries, Salad
(Vegan Option Available)

OR

BOEUF'S SIGNATURE WAGYU BEEF TARTARE

AUS F1 Wagyu MB5, Capers, Shallot, Cornichons, Hand-Cut Fries, Salad

OR

HOME MADE DUCK CONFIT +\$9

French Duck Leg, Potato Puree, Salad, Fig Cinnamon Jus

OR

MUSHROOM CHICKEN ROULADE +\$9

Mushroom Duxelle, Hand-Cut Fries, Salad, Kampot Pepper Jus

Popular Add-On: Pan-Seared Foie Gras +\$15

COFFEE/DESSERT

COFFEE OR TEA WITH MINI BROWNIE (INCLUDED)

TIRAMISU / CREME BRULEE +\$8

SATURDAY & SUNDAY

SEATINGS: 11:30,13:30,17:30,19:30

FREE-FLOW ROAST-BEEF ONLY \$48++

ALL DAY EVERYDAY

SHARING SETS FOR 2 FROM \$99++

WINE WITH BOEUF

MONTHLY WINE SPECIAL WINES OF THE MONTH FROM \$70++

PARTIES & EVENT SPACE

BOEUF (L1) & BOEUF THE CELLAR (L2) AVAILABLE FOR PRIVATE EVENTS & CELEBRATIONS