

BLVd
menu

Brunch



Mixed FRUITS Salad \$10
chef's select fruits of the day, greek yoghurt dressing

MUSeli & FRUiTS \$10
mixed grains with dried fruits, fresh berries, honey yogurt

CHOCOLATE CRUMBLE "BON-BON" BUN \$12
cinnamon bun, chocolate crumble, butterscotch caramel, cereal crisp

Eggs & TOAST \$12
choice of eggs (sunny, scrambled, frambled, overeasy, sous vide, boiled, poached)

MULTIGRAIN SOURdough & ARTISAN cheese \$12
traditional sourdough baking technique with unpasteurized semi-soft cheese

Belgian Waffles \$16
flurry waffles with berries compote, honey, icing sugar with a scoop of gelato

- ▢ Additional Scoop of Gelato
Chocolate, Vanilla Bean
 | \$3.5 Extra
- Cookies & Cream*, Matcha*, Thai Milk Tea**
 | \$4.5 Extra

* subjected to seasonality

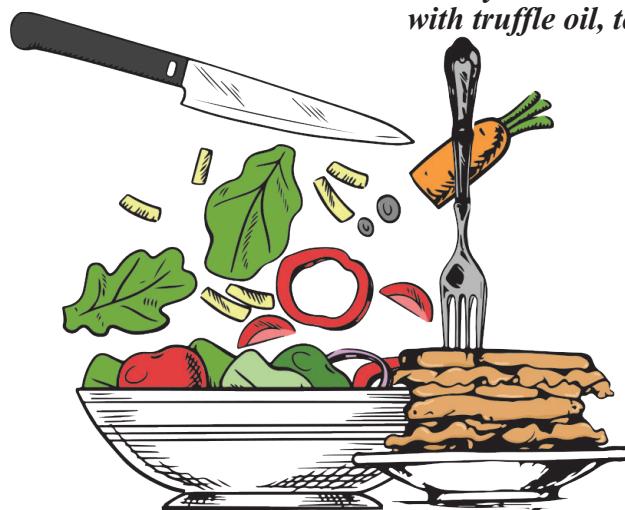
BLVD'S BREAKFAST WITH \$22 SLAYER X COFFEE★

eggs, bacon, sausages, sautéed mushroom, vine tomato, butter, artisan bread jam

** please let our barista know your choice of black/white coffee*

SMOKED SALMON TRUFFLE SCRAMble \$22★

buttery scramble eggs with herbs, drizzled with truffle oil, torched salmon with caviar



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 VEGETARIAN

Prices are subjected GST & any other applicable taxes, surcharges or fees.

BREAKFAST

* Available on Sat & Sun (9AM~3PM) ONLY

BACON BANANA PANCAKE \$16

layers and layers of pancake with streaky bacon, back bacon, smoked bacon, bananas

MAPLE SYRUP FRENCH TOAST \$16

buttery brioche soaked in vanilla cinnamon flavor egg mixture, with vanilla bean gelato and berries

GUETTE-ZA \$18

stuffed prosciutto, arugula with pecorino, feta cheese and mozzarella cheese over toasted french bread

PORTOBELLO WITH ANGEL'S HAIR PASTA \$20

grilled portobello and mixed mushrooms with hand made fine strand pasta by our chefs

LINGUINE AMERICAIN★ \$22

lobster cream broth with mussels, clams, prawns, scallop with al dente linguine

STEAK & EGGS \$24

180g of minute steak with mushroom, fried eggs in butter, herbs

KUROBUTA PORK \$26

bone in rib loin, searzall finished with sea salt, drizzled with aged balsamico

OVEN ROASTED ROSEMARY CHICKEN★ \$26

half roasted chicken with garden green salad, hand cut potato with gravy, burnt lemon

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BRUNCH (WEEKENDS ONLY)

Hand Stretched Regular Pizza

GENOVESE ★  \$18
pesto, basil, olives, pine nuts, mozzarella cheese

MARGHERITA  \$18
tomato, mozzarella cheese, fresh basil leaves

QUATTRO FORMaggiO  \$18
gorgonzola, ricotta, mozzarella cheese, parmesan cheese

VENEZIA ★  \$18
shredded chicken, fresh oregano, pecorino cheese

BANANA CHOCOLATE  \$20
banana, chocolate sauce, nuts, cinnamon powder, icing sugar

CAPRICCIOSA ★  \$20
black olives, artichoke, boiled eggs, prosciutto, mushroom

EDMONTON ★  \$20
lots of cheese, topped with italian cooked ham

PANCETTA BIANCO ★  \$22
fatty pancetta, freshly cut chili, spring onions, oven baked egg

PORTOBELLA ★  \$22
portobello mushroom, ricotta, gruyere, fresh dill

ANCHOVIES  \$24
buffalo mozzarella cheese, anchovies, sous vide eggs, chives

BUFFALINA  \$24
buffalo mozzarella cheese, fresh cherry tomatoes, garlic oil

CRUDE RUCOLA  \$24
parma ham, arugula salad, pecorino shavings, tomato sauce, mozzarella cheese

MARE ★  \$24
prawns, calamari, basil, oregano, chili flakes

NORCINA  \$24
pork sausages, mozzarella cheese, forest picked mushrooms

PEPPERONI & SALUMI ★  \$24
pepperoni, salami, capers

PIZZAIOLA SPECIALE  \$24
mixed salad, norwegian smoked salmon, vine ripen tomatoes, citrus dressing

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PIZZA (WEEKENDS ONLY, 11 AM ONWARDS)

Sandwiches

EASTER EGGS

\$10.5

cucumber, onions, boil eggs, pecorino, gruyere, cream cheese

FOREST JACK

\$11.5

mesclun salad, roasted mushroom, zucchini, cheddar cheese, pecorino cheese, butter

JERUSALEM

\$11.5

iceberg lettuce, alfalfa, avocado, roasted artichoke, zucchini, boil eggs, pecorino, cream cheese

PEPPER POPPS

\$11.5

cucumber, onions, roasted bell peppers, feta cheese, gruyere, butter

CHICKEN LITTLE

\$12.5

iceberg lettuce, tomatoes, alfalfa, chicken meat, olives, jalapenos, parmesan cheese, mayonnaise

FARMER JOE

\$12.5

mesclun salad, tomatoes, gammon ham, boil eggs, parmesan cheese, cream cheese

SHROOMY

\$12.5

rocket, roasted mushrooms, feta cheese, brie cheese, parmesan cheese, butter

COLD TURKEY

\$13.5

mesclun salad, tomatoes, alfalfa, smoked turkey, eggs, pecorino, butter

PORKY PIG

\$13.5

rocket, onions, avocado, bacon, pancetta, gruyere cheese, butter

The ITALIANO

\$13.5

rocket, cucumber, salami, pepperoni, bacon, pickles, brie, butter

MEDITERRANEAN

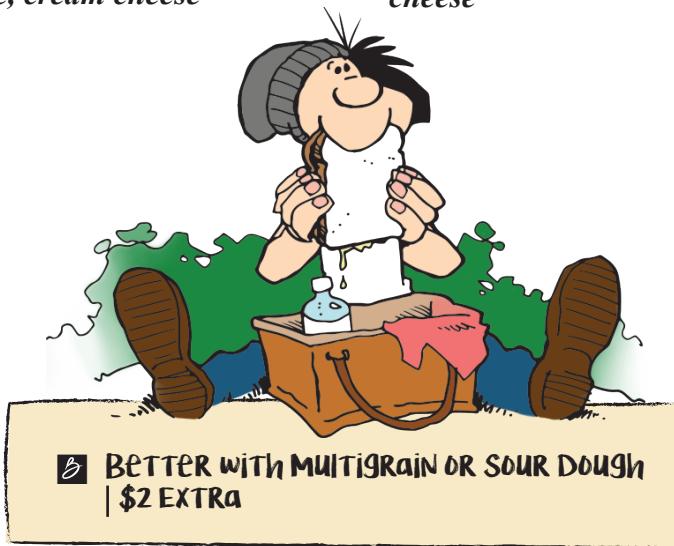
\$14.5

iceberg lettuce, alfalfa, avocado, prawns, olives, boiled eggs, brie cheese, cream cheese, mayonnaise

NORDIC SEA

\$14.5

rocket, onions, norwegian smoked salmon, capers, jalapenos, parmesan cheese, cream cheese



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SANDWICHES

Fresh Juices

APPLE	\$8.5
FRESH COCONUT	\$8.5
GRAPEFRUIT	\$8.5
ORANGE	\$8.5
PINEAPPLE	\$8.5
WATERMELON	\$8.5

Unconventional Blends & Smoothies

MELON BLUSH \$9.5

watermelon, pineapple, lime

SUMMER COOLER \$9.5

grapefruit, rosemary, ginger ale

The HOPPY BUNNY \$9.5

carrot, orange, ginger

Banila Milkshake★ \$10.5

banana, vanilla bean gelato, milk, whipped cream

Chocolate Chip Crumble★ \$10.5

molten chocolate, chocolate gelato, milk, chocolate chip cookies, whipped cream



BLACK \$4

- ESPRESSO
- LONG BLACK
- RISTRETTO

MINI \$4

- Macchiato
- Piccolo

WHITE \$5

- Cappuccino
- Flat White
- Latte

HAND BREW \$6

COLD BREW \$6



OTHERS \$5

- HOT CHOCOLATE
- MOCHA

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BEVERAGES