

SIGNATURE STARTERS

PAN SEARED FOIE GRAS \$18

French Duck Liver - Fleur De Sel - Balsamic Glaze

BAKED OYSTERS 3PCS \$18

JAP Hyogo Oyster - Dill & Parsley - Lemon Zest - Parmigiano Reggiano

BURRATINA DI PUGLIA \$28

Roasted Cherry Tomato - Chutney Crostini - Pine nut - Truffle Balsamic Reduction

CHICKEN ROULADE \$33

Mushroom Chicken Roulade - Sauteed Greens - Potato Puree - Kampot Pepper Jus

BONE MARROW - \$18/30

Parsley - Garlic Portobello Mushroom

COGNAC CHICKEN \$18

Fried Cognac Marinated Chicken Thigh - Chipotle Mayo - Paprika

WAGYU TARTARE \$28

AUS WAGYU MB5 400+ DAYS GRASS FED Capers - Shallot - Gherkins

BEEF BOURGUIGNON \$42

AUS WAGYU CHEEK MB5 Seasonal Veg - Potato Puree - Baguette Toast

BOEUF'S SHARING SETS

BBQ MEAT PLATTER \$99

Argentinian Ribeye MB2 200G - Australian Short Rib MB2 - Australian Sirloin MB2 200G
Blood Orange Glazed BBQ Sauce, Roasted Vegetables

Premium Upgrade Options:

IWATE F1 Wagyu Sirloin 200g +\$39
MIYAZAKI A5 Wagyu Sirloin 200g +\$79

SIGNATURE DRY AGED RIBEYE \$99

Australian Black Angus Ribeye MB5 30 Days Dry Aged 400g
Choice of 1 Side & 1 Sauce

SIGNATURE DRY AGED PRIME RIBS \$18-25 PER 100G

Australian Black Angus MB5 30-60 Days Dry Aged
Choice of 2 Sides & 2 Sauces
(Check availability with our friendly staffs)



WEEKEND UNLIMITED ROAST-BEEF

ARGENTINEAN BLACK ANGUS MB2 RIBEYE ROAST

SERVED WITH POTATO PUREE, SAUTEED VEGE & BEEF JUS

ONLY \$48++ PER PAX

(PREBOOKING REQUIRED, CHECK AVAILABILITY WITH OUR FRIENDLY STAFFS)

All Prices Subjected to Prevailing GST & Service Charge

SUPERIOR

RIB EYE 200G \$32

ARGENTINEAN ABERDEEN BLACK ANGUS MB2 300+ DAYS GRASS FED

PICANHA 200G \$34

AUSTRALIAN F1 WAGYU PICANHA MB6 300+ DAYS GRAIN FED

SIRLOIN 200G \$36

AUSTRALIAN BLACK ANGUS MB2, 150 DAYS GRAIN FED

TENDERLOIN 200G \$39

ARGENTINEAN ABERDEEN BLACK ANGUS MB2 300+ DAYS GRASS FED

SIDES

ROASTED GARLIC (V) \$7
Olive oil - Rosemary

SAUTEED MUSHROOMS (V) \$9
Swiss brown mushroom - parsley

ROCK&ROLL (V) \$9

Mixed garden green - French vinaigrette

HAND CUT FRIES (V) \$9

Homemade mayonaise

POTATO MASH \$9

Steamed - Olive oil

POTATO GRATIN \$12

Baked - Rosemary - Garlic

PREMIUM

BBQ SHORT RIB \$58

BLACK ANGUS SHORT RIB MB2 ROASTED VEGE - BLOOD ORANGE GLAZED BBQ SAUCE

F1 SIRLOIN 200G \$78

JAP F1 WAGYU IWATE SAUTEED GREENS - CELERIAC PUREE - KAMPOT PEPPER JUS

LOBSTER TAILS (2pcs) \$98

BOSTON LOBSTER - BEURRE NOISETTE - BISQUE EMULSION

A5 SIRLOIN 200G \$118

JAP WAGYU MIYAZAKI A5 SAUTEED GREENS - CELERIAC PUREE - KAMPOT JUS

SAUCES

STEAK BUTTER \$5
Garlic-Herbs-Café de Paris

PEPPER \$5
Kampot pepper-VSOP-Jus

MUSHROOM \$6
Brown mushrooms-Cream-Jus

BLUE CHEESE \$6
Gorgonzola-Thyme-Cream

DESSERT

CHOCO DE COCO \$13

TIRAMISU \$13

CRÈME BRULEE \$13



MAKE YOUR WEEKEND FREE FLOW RESERVATION HERE

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