

SIGNATURE STARTERS

PAN SEARED FOIE GRAS \$18

French Duck Liver - Fleur De Sel - Sourdough Toasties - Balsamic Glaze

AVOCADO SHRIMP SALAD \$18

House-made Whiskey Cocktail Sauce - Fresh Avocado - Lumpfish Caviar

BONE MARROW - \$18/30

Mixed Mushroom Duxelles - Persillades - Garlic - Toasted Sourdough

BURRATINA DI PUGLIA \$28

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

CHAR GRILLED CAULIFLOWER STEAK \$18 (V)

House-Made Romesco Sauce - Puffed Capers

COGNAC CHICKEN \$18

Fried Cognac Marinated Chicken Thigh - Chipotle Mayo - Paprika

WAGYU TARTARE \$28

AUSTRALIAN F1 WAGYU MB5 (300 DAYS GRAIN FED) Capers - Shallot - Cornichons

CHICKEN ROULADE \$33

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



WEEKEND UNLIMITED RIBEYE & WAGYU BRISKET

ARGENTINEAN BLACK ANGUS RIBEYE STEAK MB2 & BBQ AUSTRALIAN WAGYU BRISKET MB7

SERVED WITH CRISPY TRUFFLE FRIES, TOASTED SOURDOUGH & HOMEMADE COLESLAW

\$69++(U.P), NOW \$49.90++ PER PAX

(PREBOOKING REQUIRED, CHECK AVAILABILITY WITH OUR FRIENDLY STAFFS)

All Prices Subjected to Prevailing GST & Service Charge

SUPERIOR

RIB EYE 200G \$35

ARGENTINEAN BLACK ANGUS (GRASS FED)

SIRLOIN 200G \$37

AUSTRALIAN BLACK ANGUS MB3 (150 DAYS GRAIN FED)

TENDERLOIN 200G \$39

ARGENTINEAN BLACK ANGUS (GRASS FED)

PICANHA 200G \$42

AUSTRALIAN F1 WAGYU MB5 (300 DAYS GRAIN FED)

SIDES

ROASTED GARLIC (V) \$7

Olive Oil - Rosemary

SAUTÉED MUSHROOMS (V) \$9

Swiss Brown Mushroom - Parsley

ROCK&ROLL (V) \$9

Mixed Mesclun Salad - Pine Nut - Lemon Vinaigrette

POTATO MASH \$9

Butter - Parsley

TRUFFLE FRIES (V) \$12

Parmesan - Homemade Truffle Mayonaise

SAUTEED ASPARAGUS \$12

White Wine - Parmesan

PREMIUM

CHAR-GRILLED LOBSTER \$58

SAUCE GRIBICHE, SAUTEED ASPARAGUS, LEMON, PARSLEY & PAPRIKA TWIST

JAP F1 WAGYU SIRLOIN 200G \$78

JAPANESE IWATE F1 WAGYU, GRILLED VEGES, POTATO PUREE, KAMPOT PEPPER JUS

L'GROW WAGYU RIBEYE 300G \$98

(HANWOO GRAIN FED) F1 WAGYU MB7, ROASTED GARLIC CHOICE OF 1 SIDE & 1 SAUCE

JAP A5 WAGYU SIRLOIN 200G \$118

JAPANESE KAGOSHIMA A5 WAGYU, GRILLED VEGES, POTATO PUREE, KAMPOT PEPPER JUS

SAUCES

STEAK BUTTER \$5

Garlic-Herbs-Café de Paris

CHIMICHURRI \$5

Mixed Fresh Herbs - Chilli Flakes

PEPPER \$6

Kampot pepper-VSOP-Jus

MUSHROOM \$6

Brown mushrooms-Cream-Jus

DESSERT

BASQUE CHEESECAKE \$13

TIRAMISU \$13

CRÈME BRULEE \$13

BOEUF'S SHARING SETS

FARMERS PLATTER \$99

Argentinian Ribeye 200G - Australian Sirloin MB3 200G - Australian Baby Lamb Rack 300G - Served with Grilled Vegetables, Roasted Garlic

WAGYU SURF & TURF PLATTER \$129

Char-Grilled Lobster Tail, Australian F1 Wagyu Picanha MB5 200G, Argentinean Ribeye 200G - Served with Grilled Vegetables, Roasted Garlic

Premium Upgrade Options:

Japanese F1 Wagyu Iwate Sirloin 200g +\$39
Japanese Kagoshima A5 Wagyu Sirloin 200g +\$59

Add On:

BBQ Wagyu Short-Ribs +\$39

SIGNATURE DRY-AGED PRIME RIBS \$22 PER 100G

AUS O'Connor Black Angus Prime Rib MB4, 30 Days In-House Dry-Aged (Check availability with our friendly staffs)



MAKE YOUR WEEKEND FREE FLOW RESERVATION HERE

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@BOEUF_SG



FOLLOW US ON INSTAGRAM FOR PROMOTIONAL UPDATES

MONDAY-FRIDAY

3-COURSE SET \$29.90++

LUNCH & HAPPY HOUR WEEKDAYS 12-3PM

SAPPORO 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, Toasted Sourdough

OR

AVOCADO SHRIMP SALAD +\$8

House-made Whiskey Cocktail Sauce, Fresh Avocado, Lumpfish Caviar

MAIN COURSE

BOEUF'S SIGNATURE STEAK 200G

AUS Black Angus Flank Steak, Crispy Fries, Salad, Kampot Pepper Jus

Options to Upgrade:

Sirloin/Ribeye +\$15 | Iwate Wagyu Sirloin +\$39 | A5 Kagoshima Wagyu Sirloin +\$59

OR

WAGYU BEEF BURGER

AUS Wagyu Beef Patty, Brioche, Cheddar Cheese, Crispy Fries, Salad

OR

BOEUF'S SIGNATURE WAGYU BEEF TARTARE

AUS F1 Wagyu MB5, Capers, Shallot, Cornichons, Crispy Fries, Salad

OR

HOME MADE DUCK CONFIT +\$9

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

OR

MUSHROOM CHICKEN ROULADE +\$9

Mushroom Duxelle, Crispy 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 RIBEYE STEAK & WAGYU BRISKET

\$69++(U.P) NOW \$49.9++ PER PAX

KIDS BELOW 12 ENJOY 50% OFF

ALL DAY EVERYDAY

SHARING SETS FOR 2 FROM \$99++

WINE WITH BOEUF

MONTHLY WINE SPECIAL WINES OF THE MONTH FROM \$79++

PARTIES & EVENT SPACE

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