

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 - Sautéed Greens - Potato Puree - Kampot Pepper Jus



WEEKEND FREE FLOW & ALL DAY HAPPY HOUR

AUSTRALIAN BLACK ANGUS RIBEYE STEAK, BEEF CHEEK BOURGUIGNON & ROAST SPICED MARINATED DRUMSTICK

SERVED WITH CRISPY TRUFFLE FRIES, TOASTED SOURDOUGH, CAESAR SALAD & POTATO PUREE

\$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

CAESAR SALAD (V) \$9

Fresh Romaine Lettuce - Pomegranate - Toasted Pine Nuts

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

TIRAMISU \$13

CRÈME BRULEE \$13

BASQUE CHEESECAKE \$13

(ASK FOR FLAVOUR OF THE DAY)

BOEUF'S SHARING SETS

FARMERS PLATTER \$99

Argentinian Ribeye 200G - Australian Sirloin MB3 200G - New Zealand Coastal Spring Lamb 400G 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
Choice of 2 Sides & 2 Sauces
(Check availability with our friendly staffs)



MAKE YOUR WEEKEND
FREE FLOW
RESERVATION HERE

159A TELOK AYER STREET, SINGAPORE, 068614

+65 6970 1255 +65 8950 5975 @BOEUF_SG



FOLLOW US ON
INSTAGRAM FOR
PROMOTIONAL UPDATES

MONDAY – FRIDAY
LUNCH SET \$29.90++

HAPPY HOUR

SAPPORO DRAFT +\$10 / HOUSE POUR WINES +\$15

APPETISER

CAESAR SALAD (V)

Fresh Romaine Lettuce, Caesar Dressing, Pomegranate, Toasted 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

CREAMY BLACK TRUFFLE ORECCHIETTE PASTA (V)

Winter Black Truffle Paste, House-made Mushroom Duxelles, Parmigiano Reggiano
OR

MUSHROOM CHICKEN ROULADE

Mushroom Duxelle, Crispy Fries, Salad, Kampot Pepper Jus

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

COFFEE/DESSERT

COFFEE OR TEA WITH MACAROON (INCLUDED)

TIRAMISU /CREME BRULEE +\$8

MONDAY – SUNDAY
DINNER SET \$59.90++

HAPPY HOUR

SAPPORO DRAFT +\$10 / HOUSE POUR WINES +\$15

APPETISER

BURRATINA DI PUGLIA (V)

Fresh Burratina Cheese, Sourdough Toasties, Pine Nut, Balsamic Reduction
OR

BOEUF'S SIGNATURE WAGYU TARTARE

AUS F1 Wagyu MB5, Capers, Shallots, Cornichons, Toasted Sourdough

MAIN COURSE

F1 WAGYU PICANHA STEAK MB5 (200G)

AUS (Sanchoku) 300 Day Grain Fed, Seasonal Vegetable, Potato Puree,
Kampot Pepper Jus

Premium Upgrade Options:

Japanese F1 Iwate Wagyu Sirloin 200G +\$39

Japanese A5 Kagoshima Wagyu Sirloin 200G +\$59
OR

CHAR-GRILLED SPRING LAMB RACK +\$10

New Zealand Coastal Spring Lamb 400G, Seasonal Vegetable, Potato Puree,
Kampot Pepper Jus
OR

CHAR-GRILLED LOBSTER TAIL +\$19

Boston Lobster Tail, Sauce Gribiche, Sautéed Asparagus, Lemon
OR

MUSHROOM CHICKEN ROULADE

Mushroom Duxelle, Seasonal Vegetable, Potato Puree, Kampot Pepper Jus
OR

CREAMY BLACK TRUFFLE ORECCHIETTE PASTA (V)

Winter Black Truffle Paste, House-made Mushroom Duxelles, Parmigiano Reggiano

Popular Add-On:

Pan-Seared (Rougie) Foie Gras +\$15

Char-Grilled Boston Lobster Tail +\$39

DESSERT

BASQUE CHEESECAKE

(Discover The Flavour of The Day For Our Signature Basque Cheesecake)