

BOULEVARD RESTROBAR

For Immediate release

19 April 2010

BOULEVARD RESTRO BAR

A GASTRONOMIC AND CONTEMPORARY BAR EXPERIENCE

BOULEVARD – Housed in the former Singapore Traffic Police Headquarters (Maxwell Road) which is now known as Red Dot Museum, is the familiar tavern for the working executives heading for an understated dinner or a chill-out occasion.

This elegant wine & dine parlor offers a different flavor to the bar and dining scene. A pillar of sophistication seemingly present by its stylish outdoor island bar and a cozy comfortable alfresco courtyard seating. An urban retreat with a personal touch, **BOULEVARD** offers everything the discerning foodie could want: stylish décor, a quality cuisine, a comfortable setting and very attentive staff.



A fusion Mediterranean-themed menu, **BOULEVARD** extends a wholesome hearty dining that declares its authenticity. A wide array of variety includes anti-pasti, tapas, bar snacks, sandwich, pizza, pasta, and main courses. The unmistakable modest cooking and gastronomy presentation can turn the slightest appetites into ravenous hunger. With house specialties such as Grilled Rosemary Lamb Rack and Fillet Mignon, one will be pleasantly surprised by the medley of this contemporary bar.

BOULEVARD

RESTROBAR



To compliment all great meals are the beverages. **BOULEVARD** maintains a truly exceptional wine list, fashionable cocktails / martinis and an incomparable beer assortment analogous to a leading hotel establishment. One will be able to find their suitable palate between a new world and old world wine or vintage champagne, to the likes of local beers and boutique breweries. Least to mention, there are more than 100 over martinis, cocktails, whisky, vodka, cognac, to be spoilt over. There will always be a ready occasion to seek for an Aperitif or Digestif to accompany the meal.

Whether it's a chill-out evening with a pizza or a full-course dinner, **BOULEVARD** offers the bustling citytown area with superlative food, in surroundings of unmatched vibrancy and charm.

Also available for private event bookings, **BOULEVARD** presents a complete corporate portfolio of equipments and aid; wireless internet, audio & visual systems, projector, plasma screens and laptop to carry out any corporate needs – of course to be followed with an evening of cocktail in a contented well-designed environment.

For more information and high res pictures, kindly contact:

Jez LIM

Marketing & Public Relations

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**QUICK FACTS:****BOULEVARD RESTOBAR**

Summary:	A Restobar that renders a stylish contemporary setting with gastronomical array of fusion and Mediterranean cuisine, coupled with a wide variety of fine beverages. A charming vibrant bar comfortably elegant and yet understated.		
Established since:	30 th June 2006		
Address:	28 Maxwell Road, #01-03 Red Dot Traffic Building Singapore 069120		
Telephone:	6327 4338		
Fax:	6327 4339		
Email:	marketing@boulevard.com.sg		
Website:	www.boulevard.com.sg		
Area size:	3200 sq ft		
Seating capacity:	150 seated		
Standing capacity:	350 pax		
Operating hours:	Monday to Friday	- 11:00am till 1am	(Last order – bar: 12am)
	Saturday	- 17:00pm till 1am	(Last order – bar: 12am)
	Closed on Sundays		
Credit cards accepted:	Visa / Master / Amex / Diners / JCB		
Executive Directors:	Daryl Chan, Jonathan Lim, Shers Lim		
Marketing & PR:	Jez Lim		



MENU

APPETIZER

Mozarella with Roma Tomatoes
Sliced Rosette Salami & Olives
Smoked Salmon & Feta Cheese
Escargot in Asian Sauce
Prosciutto di Parma
Tenderloin Carpaccio
Marinated Shellfish in Citrus Oil
Classic Ceasar Salad Tenderloin
Warm Goat Cheese Salad

PIZZA & SANDWICH

Funghi Pizza
Mozarella Pizza
Quattro Formaggi Pizza
Vegetable Pizza
Pineapple & Ham Pizza
Pepperoni Pizza
Parma Ham Pizza
Pesto Bacon Pizza
French Blue Cheese Pizza

MAIN COURSE

Braised Yorkshire Pork Belly
Char-Grilled Pork Ribs
New York Strip Steak
Pan Seared Whole Quail
Grilled Rosemary Rack of Lamb
Tenderloin Steak
Grilled Beef Fillet Mignon
Lamb Medallion

PASTA & RISOTTO

Carbonara Spaghetti
Garlic Prawn Aglio Olio
Vongole Fettucini
Asparagus Truffle Risotto
Squid Ink Tagliolini
Beouf Pappardelle

TAPAS

Clams & Mussels Broth
Chargrilled Asparagus
Meatballs in Tomato Basil Sauce
Cheesy Bratwurst
Grilled Chorizo Sausages
Italian Herb Sausages
Sauteed Mediterranean Calamari
Grilled Chicken Skewer
Grilled Sirloin Skewer
Sauteed Garlic Prawns
Grilled Lamb Cutlet
Spicy Bulgogi Chicken
Escagot in Barolo Reduction
Char-Braised Boneless Rib
BLVD's Tapas Trio Sampler

BAR SNACKS

BLVD's Freshly Baked Bread
Papadum
Salsa Dip
Melted Cheese Dip
Salted Edamame Beans
French Fries
Vegetable Samosas
Crispy Vegetable Rolls
Cajun Fries
Potato Wedges with Sour Cream
Nachos with Salsa Dip
Nachos with Melted Cheese
Shishamo with Sea Salt
Chicken Karaage
Shrimp Wantons
Teriyaki Meatballs
Chicken Gyoza
BLVD's Chicken Wings
Spicy Chicken Winglets
Calamari with Garlic Mayo
Prawn Fritters
River Shrimp with Pepper Mayo
Crispy Baby Mackerel
Golden Kunihiro Oyster
Salted Pepper Quail
Soft Shell Crab

EXECUTIVE PLATTER

SNACK PLATTER
CHEESE PLATTER
ANTIPASTI PLATTER
GRILL PLATTER
OCEAN PLATTER
BABY BACK RIBS PLATTER
SEAFOOD PAELLA RICE
TAPAS PLATTER