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# Where East Meets West

A dining experience where cultures converge traditions blend and new Asian flavours emerge. Each dish tells a story of cultural exchange and innovation. BB's presents a revolutionary concept where classic French techniques are infused with Asian ingredients and sensibilities.

Now, allow our team to guide you through our signature dishes for a true Journey with Asian flavours with authentic flavours from our diverse background chefs.

Head Chef Timothy Susanto



Indonesia

Chef Jay Sakda Decharith



Thailand

Chef Kiyong Lee



Korea

Chef Thi Hong Ngan(Selena) Ly



Vietnam

Chef Cynthia Dharmawi



Indonesia

Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

All menu items are subject to change with or without notice

Please note the following surcharges occur: 1.4% on all credit card transactions 10% on Sundays and 15% on all Public Holidays.

## Let Us Feed You!

Can't decide what to order?  
Try our sharing menu for 2, from \$69pp



Garlic onion soft bread (V)

Corn ribs (VG/GF/DF)

Salmon crudo (DF)

Nasi goreng with teriyaki chicken

Riverina reserve striploin 300gram with salad leaves, roasted sesame dressing, lime salsa, and beef Jus (GF/DF)  
Cooked medium rare

Wok fried Asian greens (VG/GF/DF)

Banoffee dessert (V)



Excludes ALL Accor + Explorer discount and event day offerings

## The Journey Starts

**Garlic onion soft bread (V)** 15

**Prawn toast bites 3pcs** 18  
wasabi mayo

## Small Plates

**Salmon crudo (DF)** 28  
ponzu dressing, salmon roe, lotus roots

**Teriyaki chicken skewer 3pcs (GF/DF)** 18  
spring onion, sesame

**Spiced lamb ribs 4pcs (GF/DF)** 20  
cumin, chilli, plum glaze

**Fried tofu (VG/DF)** 26  
sesame sauce, sun-dried tomato relish, oyster mushroom

**Spiced corn ribs (VG/GF/DF)** 18  
coated in our special house rub

## Large Plates

<b>Roasted chicken fillet (GF/DF)</b> coriander onion cucumber salad, kimchi pickle, peanut satay	<b>39</b>
<b>18-hour slow-cooked beef short ribs (DF)</b> kalbi Korean bbq sauce, pickled daikon, radicchio, lettuce, roasted sesame dressing with salad	<b>52</b>
<b>Seared barramundi fillet</b> squid ink noodle, tobiko roe, tom yum bisque	<b>49</b>
<b>Sticky miso eggplant (VG/GF/DF)</b> organic chickpea miso, fermented nut puree, king brown mushroom, scallion oil	<b>39</b>
<b>Pork loin tonkatsu (DF)</b> tender pork loin, lightly seasoned and coated in panko, deep-fried to golden perfection, and paired with a rich tonkatsu sauce & Cabbage slaw	<b>38</b>
<b>Thai beef salad (GF/DF)</b> ground roasted rice, carrot, cucumber, tomato, mixed leaves, Thai dressing, fish sauce, grilled Striploin MSA 2+	<b>38</b>
<b>Nasi goreng (DF)</b> classic Indonesian fried rice with kecap manis, vegetables, and a fried egg. <b>add chicken +\$5</b>	<b>30</b>

## Grilled Selection

Serve with salad leaves, roasted  
sesame dressing, lime salsa, and beef  
jus (DF/GF)

<b>Pinnacle beef scotch fillet</b> MB2+, NSW, 300g	<b>58</b>
<b>Black angus reserve beef striploin</b> Grain Fed, MB2+, NSW, 300g	<b>56</b>

## Sharing Menu

Feeds 2-4 people

Including a choice of 2 sides

Excludes ALL Accor+ Explorer discount and  
event day offerings

<b>500g wagyu beef flank MB6+ (GF/DF)</b> lime salsa and Beef Jus	<b>140</b>
<b>1.2kg mud crab (GF)</b> singapore chilli sauce, fried bun	<b>160</b>

## Sides \$12 each

Salad leaves, roasted sesame dressing (VG)

Wok fried Asian greens, oyster sauce (V/GF)

Fragrant lemongrass rice (VG)

French fries, chicken salt, togarashi

Prawn crackers



## Pre Book your next dining experience with us at Boulevard Brasserie & Bar

2 course \$79pp, ALL Accor+ Explorer \$70pp

Includes shared entrée and individual choice of main



3 course \$89pp, ALL Accor+ Explorer \$80pp

Includes shared entrée, individual choice of main, and dessert



Contact for booking enquires  
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