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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 Kiyoung Lee



Korea

Chef Thi Hong Ngan(Selena) Ly



Vietnam

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 Holiday.



## Let Us Feed You!

Can't decide what to order?  
Try our sharing menu for 2, from \$59pp



Garlic Onion Soft Bread

Teriyaki Chicken Skewer 2pcs

Salmon Crudo

Slow Cooked Lemongrass Pork Neck

Wok Fried Asian Greens

French Fries

Mango Sticky Rice

Not in the mood for pork? swap it for our  
black angus striploin - \$10pp extra



excludes Accor Plus discount and Event Day offerings

## The Journey Starts



**Garlic Onion Soft Bread** 15  
mozzarella cheese

**Prawn toast, wasabi mayo** 🌶️ 24

## Street Snacks



**Seared Beef Betel Leaf 2pcs** 18  
green papaya, crying tiger sauce



**Teriyaki Chicken Skewer 3pcs** 18  
spring onion, sesame

**Spiced lamb ribs 4pcs** 🌶️ 20  
Cumin, chilli, plum glaze



## Small Plates

### **Salmon Crudo (DF)** 28

ponzu dressing, salmon roe, lotus roots

### **Slow Cooked Lemongrass Pork Neck** 26

cabbage kale salad, nuoc cham sauce



### **Braised Duck Leg Balinese** 32

betutu sauce, wombok, green beans

### **Fried Tofu** 26

sesame sauce, sun-dried tomato relish, oyster mushroom, basil

## Large Plates

### **Roasted Chicken Fillet** 39



coriander onion cucumber salad, kimchi pickle, peanut satay

### **18-hour Slow-Cooked Beef Short Ribs Bo Ssam** 52



Kalbi Korean bbq sauce, pickled daikon, nashi pear, lettuce 

### **Seared Barramundi Fillet** 49

squid ink noodle, tobiko roe, tom yum bisque

### **Sticky Miso Eggplant** 39

organic chickpea miso, fermented nut puree, king brown mushroom, scallion oil



## Grilled Selection

served with seasoned sweet soy  
glaze, onion sambal

**Pinnacle Beef Scotch Fillet** 56  
MB2+, NSW, 300g

**Black Angus Reserve Beef Striploin** 52  
Grain Fed, MB2+, NSW, 250g

## 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 (V)

Cassava crackers (VG)

## Sharing Menu

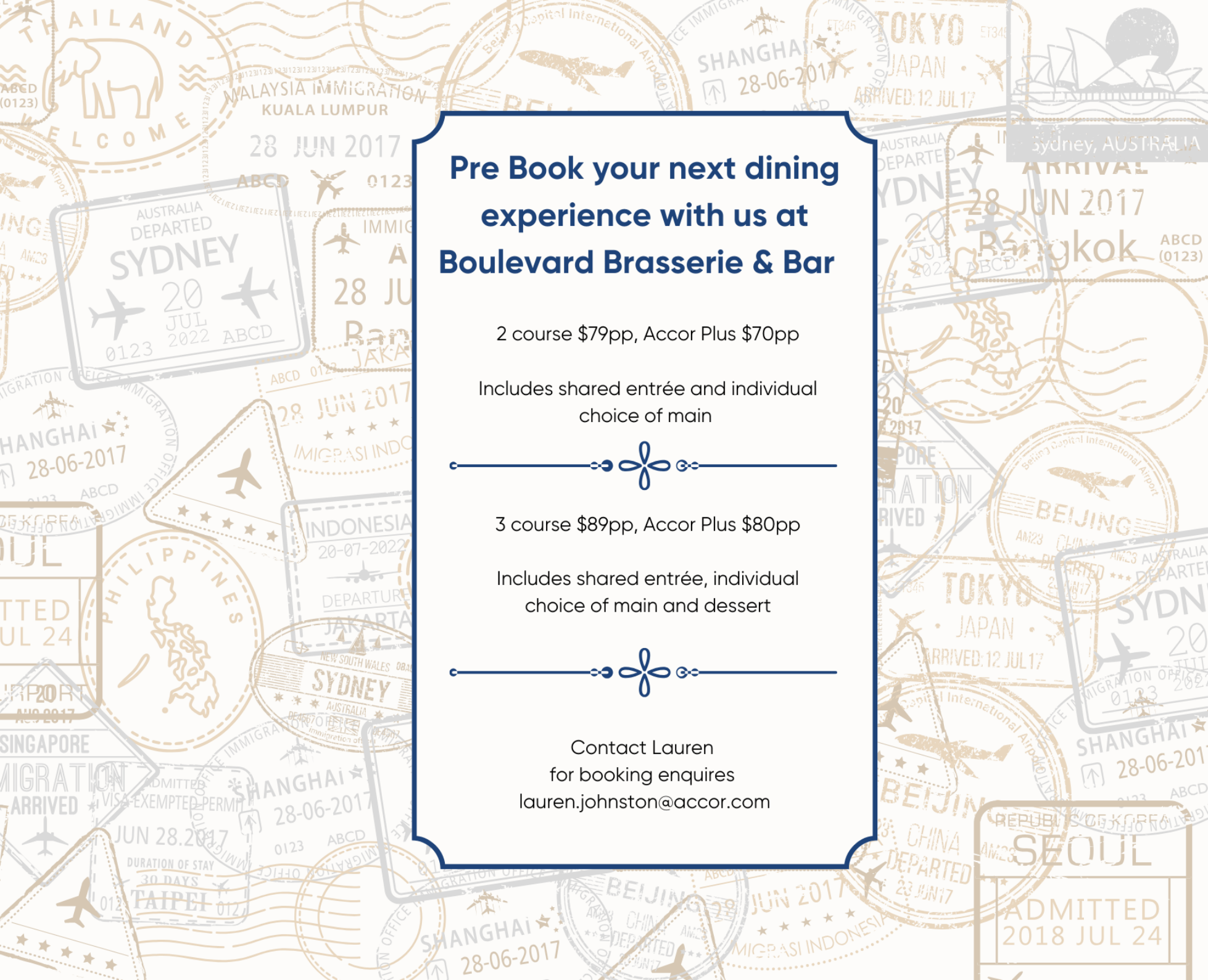
Feeds 2-4 people  
Including a choice of 2 sides

**500g Wagyu Beef Flank MB6+**  
sweet soy glaze, onion sambal, lemongrass  
lime salsa, nuoc cham sauce  
**140**

 **1.2kg Mud Crab**   
Singapore chilli sauce, roti bread  
**160**

excludes Accor Plus discount and Event Day offerings





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

2 course \$79pp, Accor Plus \$70pp

Includes shared entrée and individual  
choice of main



3 course \$89pp, Accor Plus \$80pp

Includes shared entrée, individual  
choice of main and dessert



Contact Lauren  
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