

# RAW

## TARTARE @ 22

AUSTRALIA LIMOUSIN  
200+ DAYS GRASS FED

Capper - Shallot - Gherkins - Parsley

## CARPACCIO @ 18

AUSTRALIA JERSEY  
200+ DAYS GRASS FED

Black Summer Truffle Vinaigrette -  
Pine nut - Ice leaf

# PRIME RIBS CHARCOAL GRILLED

## PRIME ANGUS @ 10/100g

AUSTRALIA, 300+D GRASS FED, MIN 900G PER RIB

## 35 DAYS DRY AGED @ 19/100g

ORGANIC, WELSH, 360+D GRASS FED  
MIN 900G PER RIB

# DESSERT

CHOCO de COCO @ 15

TIRAMISU @ 18

CRÈME BRULEE @ 13

ALL IN @ 40

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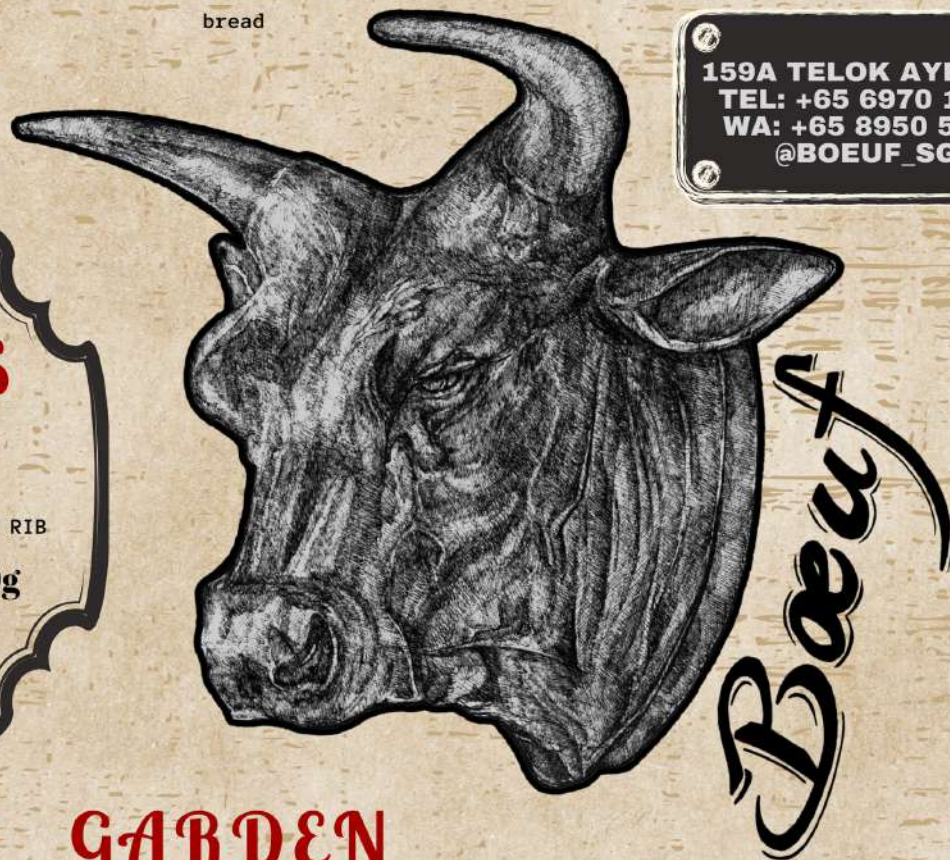
# CURED

## BOARD @ 25

CURED - DRIED - SMOKED

Pastrami - Bresaola Wagyu -  
Air Dried

Olive oil & tomato garlic  
bread



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# GARDEN

RATATOUILLE @ 12

Like the movie...

KENYA BEAN @ 10

Blanched - Olive oil - Shallots

ROCK&ROLL @ 8

Mixed garden green - French Vinaigrette

ROASTED GARLIC @ 5

Baked - Olive oil - Rosemary

# FROMAGE

Selected Cow Cheeses!

3 CHEESES - 150G @ 28

5 CHEESES - 250G @ 45

# FARMED

POTATO GRATIN @ 13

Baked - Rosemary - Garlic

POTATO MASH @ 8

Steamed - Olive oil

FRIES (Hand cut) @ 13

Fresh - Cooked in Beef Fat

# SIGNATURE

## BONE @ 26

BONE MARROW & ROASTED GARLIC

Grilled toast, Porto bello,  
Roasted pine nut, Crumb, Parsley

## SHORT RIBS 200G @ 38

NZ, 360 DAYS GRASS FED

Cinnamon Infused & Slow cooked for  
16 hours, Celeriac puree

## ASADA RIBEYE 200G @ 48

ARGENTINA ABERDEEN BLACK ANGUS  
300+ DAYS GRASS FED

Marinated, Charcoal grill - Roasted  
Sesame - Guacamole - Pomegranate

# NATURAL

## TENDERLOIN 200G @ 38

ARGENTINA ABERDEEN BLACK ANGUS,  
300+ DAYS GRASS FED

## SIRLOIN 200G @ 32

AUSTRALIA ANGUS WAGYU MB3,  
100 DAYS GRAIN FED

## PINCAHA 200G @ 45

AUSTRALIA ANGUS WAGYU MB5,  
300 DAYS GRAIN FED

ALL-IN @ 110

# SAUCES

BEARNAISE @ 7

PEPPER @ 5

GARLIC BUTTER @ 4

ALL IN @ 13