

GLUTEN FREE MENU

APPETISERS

Tableside Prime Steak Tartare (A)	75
Seared Japanese Beef (D) Charred asparagus salad, crispy potato and yuzu soy dressing	85
Chilled Jumbo Prawns (S)	95
Halibut Carpaccio (S) Baby spinach, compressed melon, charred cucumber and Leche de Tigre	65
Charred Tuna Tartare Capers, lemon zest, shallots and crostini	65
Pan-Seared Scallops (D) (S) Green pea puree, bacon powder, amaranth and umami sauce	75
Pan-Seared Duck Liver (A) (D) (N) Marinated with Frangelico, served with rocket, hazelnut salad and lemon curd	80
Oysters On The Half Shell (S) Half Dozen Dozen	115 200
Chilled Seafood Platter (S) (3-2 people)	550

SALADS

BOA Chop Chop (D) (N) Artichokes, chick peas, pepperoncini, tomatoes, olives, toasted pine nuts and aged provolone cheese	50
Tiger Tomato Salad (D) (N) (V) Burrata cheese, tomato bruschetta, fresh basil and aged balsamic vinegar	65
The Wedge (D) (V) Crisp iceberg, vine ripened tomatoes and creamy blue cheese dressing	40
Boston Lobster "Louie" (S) Avocado, cucumber and pickled onion	145
Baby Greens (V) Strawberries, cherry tomatoes and white balsamic vinaigrette	40

SURF

Scottish Salmon	130
Roasted Cod Fillet (D) Chickpea purée, grilled fresh onion, dry plums and potato soufflé	145
Stone Bass (D) Smoked eggplant cream, basil sauce and tomato confit	150
Grilled Prawns (D) (S)	170
Whole Boston Lobster Grilled (D) (S)	385

OTHER FAVORITES

Gluten Free Spaghetti and Beef Ragu (D)	90
Marinated Skirt Steak With balsamic, grilled portobello mushrooms, kale and broccoli	170

TURF

BOA SIGNATURE: US - PRIME BLACK ANGUS, DRY AGED, GRAIN-FED (D)	
35 Day Dry Aged New York Strip 390g	350
Petite 40 Day Dry Aged New York Strip 280g	275
28 Day Dry Aged Bone-In Rib-Eye 450g	425
35 Day Dry Aged Rib-Eye 280g	280
28 Day Dry Aged Porterhouse 670g	495
Australian Blackmore Wagyu Beef Strip 200g (9+marble score)	395
Australian Master Kobe Striploin 225g (9+marble score)	425
Bryansk Prime Black Angus Striploin 280g	220
Bryansk Prime Black Angus Rib-Eye 280g	235
US - Black Angus Tenderloin 225g	225
US - Black Angus Tenderloin 340g	285
Peter's Farm Holland Milk-Fed Veal T-Bone 400g	195
French Corn-Fed Chicken (D) 250g	125

Any turf can surf with:
Lobster Tail (D) (S) 225, King Crab Legs (D) (S) 160
Sea Scallops (D) (S) 60 or Prawns (D) (S) 85

SAUCES, RUBS AND CRUSTS

ALL SELECTIONS OF CUTS COMES WITH YOUR CHOICE OF A RUB OR SAUCE. ADDITIONAL RUB OR SAUCE 10

Our Signature J-1 Sauce
Cabernet (A) (D)
Béarnaise (D)
Chimichurri Sauce (V)
Creamy Horseradish Sauce (D)
Peppercorn Sauce (A) (D)
Mushroom Sauce (D)
Charmoula Sauce
Tri Peppercorn Crust
Blackened Rub
Blue Cheese Crust (D)
Herbed Butter Rub (D)

SIDES

Mashed Potatoes with Roasted Garlic (D) (V)	35
Mashed Potatoes with Smoked Cheddar and Veal Bacon (D)	45
Mashed Potatoes with Basil Pesto (D) (N) (V)	45
Baked Potato with Sour Cream and Chives (D) (V)	35
Lobster Twice Baked Potato (D) (S)	65
Truffle Cheese Fries (D) (V)	35
French Fries (V)	25
Sweet Potato Fries (V)	30
Sautéed Spinach (V)	35
Sautéed Seasonal Mushrooms (V)	40
Sautéed Organic Vegetables (V)	35
Steamed Vegetables (V)	35
Grilled Jumbo Asparagus (V)	40
Sautéed Broccoli (V)	30
Sautéed French Beans (V)	25