

MAISON BOULUD

MARINA BAY SANDS

D I N N E R
M E N U

Chef Daniel Boulud

.. T O S H A R E . .


HUÎTRES

HALF DOZEN 45 | ONE DOZEN 85
Chef's Selection of Seasonal French Oysters

JAMON IBERICO DE BELLOTA (50 GRAMS) 58
Cinco Jotas Ibérico Ham | Pan Con Tomato

CHARCUTERIE 68
Board of House-Made Pâté, Chicken Liver Mousse with Coppa, Dry Saucisson

KALUGA CAVIAR
30 GRAMS 128 | 50 GRAMS 198
Crème Fraîche, Potato Chips, Blinis & Condiments

PLATEAU DE FRUITS DE MER
PETIT 135 | GRAND 245 | ROYAL 355 (includes 30g Caviar)
Market Oysters, Maine Lobster, Clams, Mussels, Prawns & Tartars

.. A P P E T I S E R . .


ASPERGE BLANCHE | GRIBICHE 32 V
Seasonal White Asparagus, Dijon Mustard, Capers, Hard-Boiled Egg Vinaigrette, Black Truffle

CRUSTACÉS | NIÇOISE 36
Seafood Salad, Haricots Verts, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

ANGUILLE | POMME DE TERRE 28
Smoked Eel, Potato Confit in Olive Oil, Pickled Vegetables & Horseradish Cream

HAMACHI | BETTERAVE 32
Gin & Beetroot Cured Yellowtail Kingfish, Radish, Raspberry Vinegar Dressing

HOMARD | BISQUE 38
Maine Lobster Soup, Armagnac, Potato & Leek, Crème Fraîche, Chive Oil

BELLOTA | BURRATA 32
Artisanal Burratina, Jamón Ibérico de Bellota, Green Pea Salad, Lemon Gel

BOEUF | TRUFFE 36
Beef Filet Carpaccio, Black Truffle Dressing, Celery, Arugula & Parmesan

L'OREILLER | PISTACHE 28
Pâté en Croûte, Pork Ibérico, Foie Gras, Armagnac, Dried Fruits & Nuts

AGNOLOTTI | POTIRON 29 V
Butternut Squash Filled Pasta, Sage, Parmesan, Amaretti, Aged Balsamico

FOIE GRAS | MAIS 48
Pan-Seared Duck Liver, Japanese Corn, Scallion, Kumquat Confit, Buckwheat

.. MAIN COURSE ..

LANGOUSTINE | PUTTANESCA 48

Artisanal Spaghetti, Spicy Tomatoes, Taggiasca Olives, Parsley, Langoustine

BAR | BLACK PEPPER 58

Chilean Seabass Confit in Olive Oil, Claypot Rice, Sausage, Black Pepper Sauce

SAUMON | ASPERGE 48

Ora King Salmon, Asparagus, Watercress, Buckwheat Beurre Blanc & Salmon Roe

SOLE | GRENOBLOISE 68

Dover Sole 'Meunière', Parsley, Leek, Kale, Clams, Capers, Lemon, Hollandaise

HOMARD | PERSILLADE 128

Whole Grilled Maine Lobster with Herbs, Sweet Garlic Butter, Vegetables Medley

POULET | VADOUVAN 48

Free Range Chicken 'Rotisserie', Carrot Confit, Mustard Seed, Spätzle with Mushroom, Vadouvan Jus

CANARD | MÛRES 58

Roasted Challans Duck Breast, Daikon, Blackberry, Sakura Leaves & Sansho Pepper Jus

PORC DUO | CHOU FARCI (FOR TWO) 138

Ibérico Pork Loin, Crispy Porchetta, Beetroot in Stuffed Cabbage, Sauce Charcutière

ENTRECÔTE 108

USDA Prime Ribeye (300g)

Broccolini, Shallot Confit, Patatas Bravas, Pimentón Butter

BOEUF | ROSSINI 118

Australian Prime Beef Tenderloin, Creamy Spinach, Pan-Seared Foie Gras, Black Truffle Sauce

SPÄTZLE | CAROTTE 32 V

Carrot Confit, Orange, Mustard Seed, Mushroom, Spätzle, Grilled Broccolini, Shallot Confit

Add on:

Seared Foie Gras 45 | Half Lobster 58 | Kaluga Caviar (10g) 48

.. SIDE DISH ..

16

Creamy Spinach | Gruyère Cheese

Claypot-Rice | Sausage

Ratatouille Provençale

Patatas Bravas | Aioli

Spätzle | Mushroom

.. HIGHLIGHT ..

ASPERGE VERTE | CAVIAR (FOR TWO) 78

Seasonal Green Asparagus from France, Kaluga Caviar, Poached Egg, Hollandaise

AGNEAU | PETIT POIS (FOR TWO) 148

Margaret River Roasted Lamb Rack, Seven Hours Braised Shoulder with Preserved Lemon Cumin & Argan Oil, Green Pea, Gnocchi

. . D E S S E R T . .


PAMPLEMOUSSE | LITCHI 18
Grapefruit Sorbet, Caramelised Puffed Rice, Lychee Espuma

FRAISE | COMBAVA 18
Cameron Highland Chitose Strawberry, Kaffir Lime Mousse, Yuzu Gel

CHOCOLAT | CAFÉ 18
Grand Cru Dark Chocolate Crémeux, Glenfiddich, Caramel Foam, Coffee Ice Cream

CITRON | PISTACHE 18
Ricotta Gelato, Sicilian Pistachio Chantilly, Lemon Gel & Meringue

GLACE | SORBET 16
Ice Cream & Sorbet

MADELEINES 12
Warm Madeleines

MIGNARDISES 12
Chef's Selections of Macarons & Bonbons

FROMAGE 38
Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendant