

# MAISON BOULUD

MARINA BAY SANDS

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Chef Daniel Boulud

VIENNOISERIE

Croissant, Pain Au Chocolat, Jam & Butter



PLATEAU DE FRUITS DE MER +40

Market Oysters, Maine Lobster, Clams, Mussels, Prawns & Tartars



ASPERGE | GRIBICHE

Seasonal White Asparagus, Dijon Mustard, Capers & Hard-Boiled Egg Vinaigrette

CRUSTACÉS | NIÇOISE

Seafood Salad, Tomato, Cruautés Basil Pesto, Black Olive, Anchovy Garlic Dressing

L'OREILLER | PISTACHE

Pâté en Croûte, Pork Ibérico, Foie Gras, Armagnac, Dried Fruits & Nuts

HOMARD | BISQUE

Maine Lobster Soup, Armagnac, Potato & Leek, Crème Fraîche, Chive Oil



POULPE | RISOTTO

Grilled Octopus, Acquarello Rice, Saffron, Parmesan & Preserved Lemon

SAUMON | ASPERGE

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

POULET | VADOUVAN

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

FILET MIGNON

Australian Prime Tenderloin Broccolini, Shallot Confit, Patatas Bravas, Pimentón Butter



FROMAGE

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

CHOCOLAT | COULANT

Molten Chocolate Cake, Warm Raspberry Sauce

TARTE CITRON MERINGUÉE

Lemon Tart, Torched Italian Meringue

GLACE | SORBET

Ice Cream & Sorbet

LA CARTE

HUÎTRES

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

PLATEAU DE FRUITS DE MER

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

KALUGA CAVIAR

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

CHARCUTERIE 68

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

BOEUF | TRUFFE 36

Beef Filet Carpaccio, Black Truffle Dressing, Celery, Arugula & Parmesan

BELLOTA | BURRATA 32

Artisanal Burratina, Jamón Ibérico de Bellota, Green Pea Salad, Lemon Gel

FOIE GRAS | MAIS 48

Pan-Seared Duck Liver, Japanese Corn, Scallion, Kumquat Confit, Buckwheat



OEUF | BENEDICTE 36

Poached Egg, Smoked Salmon, Calamansi Hollandaise

LOBSTER ROLL 48

Maine Lobster, Tarragon Mayonnaise, Brioche Bun, French Fries

LANGOUSTINE | PUTTANESCA 48

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

SOLE | GRENOBLOISE 68

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

PORC DUO | CHOU FARCI 68

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

THE YANKEE BURGER 38

Black Angus Cheeseburger, Lettuce, Tomato, Onion, Pickles & French Fries  
Add-on Pork Belly | 5

ENTRECÔTE 108

USDA Prime Ribeye (300g)  
Broccolini, Shallot Confit, Patatas Bravas, Pimentón Butter

Add-on:

Seared Foie Gras 45 | Grilled 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  
  
HOMARD | PERSILLADE 128  
Whole Grilled Maine Lobster with Herbs,  
Sweet Garlic Butter, Vegetables Medley

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**VIENNOISERIE 16**

Croissant, Pain Au Chocolat, Jam & Butter

**PAIN PERDU 16**

French Toast, Berry Compote, Crème Fraîche

**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