

MAISON BOULUD

MARINA BAY SANDS

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Chef Daniel Boulud



ASPERGE | GRIBICHE

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

CRABE | COCKTAIL

Blue Crab Salad, Apple-Ginger Dressing, Avocado, Cucumber, Sauce Louie

CRUSTACÉS | NIÇOISE

Seafood Salad, Crudités, Basil Pesto, Black Olive, Anchovy Garlic Dressing

BELLOTA | BURRATA

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

L'OREILLER | PISTACHE

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

HOMARD | BISQUE +20

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



ORECCHIETTE | JAMBON

Artisanal Pasta, Seasonal Green Peas, Parisian Ham, Mushroom Cream

BAR | RATATOUILLE

Chilean Seabass Confit in Olive Oil, Ratatouille Provençale, Sauce Verte

SAUMON | ASPERGE

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

COQ AU VIN

Red Wine-Braised Free-Range Chicken, Bacon, Mushrooms, Carrots, Spätzle

THE YANKEE BURGER

Black Angus Cheeseburger, Lettuce, Tomato, Onion, Pickles & French Fries

PORC DUO | LENTILLE +15

Ibérico Pork Chop, Crispy Porchetta, Le Puy Green Lentil a la Lyonnaise, Sauce Charcutière



FROMAGE

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

NOIX DE COCO | ANANAS

Citrus Sponge, Pineapple Compote, Coconut Sorbet

CHOCOLAT | COULANT

Molten Chocolate Cake, Warm Raspberry Sauce

BAKED ALASKA +15

Chocolate Ice Cream, Vanilla Parfait, Cherry Sorbet

GLACE | SORBET

Ice Cream & Sorbet

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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

ASPERGE VERTE | CAVIAR (FOR TWO) 78

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

BOEUF | TRUFFE 36

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

CHARCUTERIE 68

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

AGNOLOTTI | POTIRON 29

Butternut Squash Filled Pasta, Sage, Parmesan, Amaretti, Aged Balsamico

FOIE GRAS | MAIS 48

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



LOBSTER ROLL 48

Maine Lobster, Tarragon Mayonnaise, Brioche Bun, French Fries

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

ENTRECÔTE 108

USDA Prime Ribeye (300g)

Grilled Broccolini, Patatas Bravas, Pimentón Butter

BOEUF | ROSSINI 118

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

Add on:

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

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Creamy Spinach | Gruyère Cheese

Claypot-Rice | Sausage

Ratatouille Provençale

Patatas Bravas | Aioli

Spätzle | Mushroom

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PAMPLEMOUSSE | LITCHI 18

Grapefruit Sorbet, Caramelised Puffed Rice, Lychee Espuma

CHOCOLAT | CAFE 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