



MAISON BOULUD

MARINA BAY SANDS

BASTILLE DAY 

BRUNCH MENU

EXECUTIVE CHEF: REMY CARMIGNANI

@MAISONBOULUDSG

BRUNCH SET MENU | 98

PISSALADIERE

Flat Bread, Onion, Anchovy, Olives



PLATEAU DE FRUITS DE MER +40

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



BURATTA | TOMATE V

Artisanal Burattina, Seasonal Tomato from France, Aged Balsamic Vinegar

THON | PASTEQUE

Mediterranean Tuna Ceviche, Watermelon, Feta Cheese

L'OREILLER | PISTACHE

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

AGNOLOTTI | POTIRON

Butternut Squash Filled Pasta, Sage, Parmesan, Amaretti, Aged Balsamic Vinegar



DORADE | TIAN PROVENÇAL

Pan-Seared Greek Seabream, Slow-Baked Seasonal Vegetables, Sauce Vierge

MOULES | FRITES

Mussels, White Wine & Crème Fraîche Sauce, French Fries

CROQUE | TRUFFE

Grilled Ham & Cheese Sandwich, Manjimup Black Truffle, French Fries

AGNEAU | PANISSE

Roasted Lamb Rack, House Made Chickpea Fries, Chimichurri, Lamb Jus



FROMAGE

Selection of Mature French Cheeses, Dried Fruit Chutney, Pain Mendiante

PECHE | YAOURT

Roasted Yellow Peach from France, Whipped Yoghurt, Osmanthus, Almonds

PROFITEROLES

Choux Puff, Vanilla Ice Cream, Cubebe Pepper Dark Chocolate Sauce

GLACE | SORBET

Ice Cream & Sorbet

V - VEGETARIAN

All prices are subject to 10% service charge and prevailing goods and services tax.