

# MAISON BOULUD

MARINA BAY SANDS

## TERROIRS DE FRANCE: PROVENCE

"Savour Provence:

**Fresh Seasonal Timeless"**

*Available from April 1 - June 30, 2026*

**PISSALADIÈRE | 22**

Flat Bread, Onion, Anchovy, Olives

**WARM WHITE ASPARAGUS SALAD | 28**

Herb Aioli, Frisée, Egg Dressing

**LOUP DE MER | 42**

Sea Bass "Papillote", Artichokes À La Barigoule  
Pesto, Bacon, Carrot, Tomato Confit

**DAUBE PROVENÇALE DE BOEUF | 48**

Beef Stew with Red Wine, Olive, Orange Zest  
Carrot, Pearl Onion, Baby Potato

**TARTE TROPÉZIENNE | 18**

Sugared Brioche, Vanilla Crème Diplomat  
Lemon Curd

## SIP & SAVOUR

*One Glass Add-On at \$100*

**Sparkling Tea**

Blå (Blue) | Lyserød (Rosé) | Lysegrøn (Rosé)

**Jean Loron, Lacrochette, Mâcon-Villages**  
Burgundy, France 2022

**Syrah, Yves Cuilleron, Les Vignes d'à Côté**  
Rhône Valley, France 2023

**COCKTAIL OF THE DAY**

**ÉCLAT DE MYRTELLE | 26**

Infused Rum in Bluberries  
Umeshu, Yuzu

Kindly notify our team of any allergies or dietary restrictions.

Menus are subject to change due to seasonality and product availability.

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

## MENU DU DÎNER

**THREE COURSES | 75**

**LOBSTER BISQUE**

Main Lobster Soup, Armagnac, Potato  
Leek, Crème Fraîche, Chive Oil

**HAMACHI CRUDO** 

Pickled Daikon, Grapefruit, Radish  
Citrus dressing

**PÂTÉ EN CROÛTE**

Pork Ibérico, Foie Gras, Armagnac  
Apricot, Pistachio

**MUSHROOM PENNE** 

Creamy Mushroom Sauce, Parmesan Cheese

**SEA TROUT**

Charred Grilled Trout, Cauliflower &  
Carrot Purée, Seaweed Beurre Blanc

**COQ AU VIN** 

Red Wine-Braised Chicken, Bacon  
Mushrooms, Farfalle

**RIZ AU LAIT** 

Vanilla Rice Pudding, Okinawa Sugar Caramel  
Filo Pastry, Pink Praline

**ASSORTED ICE CREAM & SORBET** 

Chef's Selection

**DUO OF ARTISANAL CHEESES**

Chef's Selection of Two Traditional  
Condiments