

MAISON BOULUD

MARINA BAY SANDS

BRUNCH SET MENU 88

Inclusive of Coffee & Tea



AMUSE BOUCHE

EASTER GREEN PEA SOUP

Crab Meat, Mozzarella Foam, Pea Tendrils

VIENNOISERIE

Croissant, Pain au Chocolat, Jam & Butter

TARTE FLAMBÉE

Fromage Blanc, Bacon, Onions



SIGNATURE SEAFOOD PLATTER +40

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



CRAB & AVOCADO TOAST

Open-Faced Bagel, Crab Salad, Avocado, French Dressing

LOBSTER EGGS BENEDICT

Poached Egg, Lobster, Creamy Spinach, Calamansi Hollandaise, Green Salad

CROQUE MADAME

Ham, Gruyère Cheese, Fried Farm Egg

CONFIT CHILEAN SEA BASS

Ratatouille Provençale, Seaweed Beurre Blanc Sauce

COQ AU VIN

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

FRENCHIE BURGER

Black Angus, Pork Belly, Caramelized Onions, Morbier, Arugula, Cornichons, Fries

NZ EASTER LAMB RACK

House Made Chickpea Fries, Chimichurri Sauce & Lamb Jus



FROMAGE

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

EASTER CHOCOLATE EGG

Mango Passion Confit, Coconut Chantilly, Brown Butter Kataifi "Nest"

MOLTEN CHOCOLATE

Sea Salt Caramel, Coco Nibs Ice Cream

ASSORTED ICE CREAM & SORBET

Chef's Selection



SIGNATURE ICED TEAS 14

BUTTERFLY KISS

Butterfly Pea Tea, Lychee
Yuzu Marmalade, Lemon Juice



TROPICAL PASSION

Chamomile Tea, Agave
Passion Fruit, Lemon Juice



GREEN GODDESS

Matcha, Agave
Lychee Juice

