

# MAISON BOULUD

MARINA BAY SANDS

## HOLIDAY BRUNCH SET MENU 78

*Inclusive of Coffee & Tea*

### 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



### CHOICE OF EGG...

#### SUNNY SIDE UP OR SCRAMBLED EGG

French Tomato Coco Beans, Toulouse Sausage, Bacon  
Charred Grill Farmers Bread, Creamy Spinach

#### LOBSTER EGGS BENEDICT

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

#### MOULES FRITES

Mussels, White Wine, Shallot, Garlic, Parsley, Cream, Fries

#### CONFIT CHILEAN SEA BASS

Ratatouille Provençale, Seaweed Beurre Blanc Sauce

#### COQ AU VIN

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

#### FRENCHIE BURGER

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

#### PETIT FILET MIGNON +18

Aus Black Angus Grain Fed, Patatas Bravas, Peppercorn Sauce



#### FROMAGE

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

#### FRENCH TOAST

Berry Compote, Crème Fraîche


#### TARTE CITRON MERINGUÉE


Lemon Tart, Torched Italian Meringue

#### 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

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.