

MAISON BOULUD

MARINA BAY SANDS

PLATS DU JOUR

SAINT-JACQUES

Marinated Diver Sea Scallop, Caviar
Broccoli Chutney, Dill- Gin Emulsion
38

AGNOLOTTI

Butternut Squash, Agnolotti, Sage
Parmesan Foam, Aged Balsamic
32

CHOUROUTE GARNIE

Pork Chop, Smoked Bacon, Smoked Beef
Sausage, Potatoes, Turnips &
Housemade Sauerkraut
108

WAGYU STRIPLOIN

Bibb Lettuce Salad, French Fries
Bearnaise Sauce
128

WINES BY THE GLASS

'Hill' Pinot Grigio , Nals Margreid,
Alto Adige, Italy 2024
19

Syrah, Yves Cuilleron, Les Vignes d'à Côté
Rhône Valley, France 2023
19

Champagne Duval-Leroy, Brut Réserve, NV
19

EXPRESS LUNCH MENU

TWO COURSES | 56

THREE COURSES | 65

Sands LifeStyle Members 3-Courses | 56

MUSHROOM SOUP

Celery Variation, Olive Oil

PÂTÉ EN CROÛTE

Pork Ibérico, Foie Gras, Armagnac
Apricot, Pistachio

TROUT TARTARE

Avocado, Daikon, Seaweed, Sesame
Soy & Yuzu Dressing

ORECCHIETTE

Roasted Zucchini Purée, Confit Tomato
Ricotta Cheese, Olive Powder

CONFIT CHILEAN SEA BASS

Cauliflower Variations
Buckwheat Beurre Blanc Sauce

BEEF DUO +10

Wagyu Striploin, Red Wine-Braised
Short Ribs, Spinach Subric, Potato Gratin

PEAR AND PISTACHIO GATEAU

Spiced Red Wine Poached Pear
Pistachio Mascarpone Mousse
Buckwheat Sponge, Pomegranate Sauce

ASSORTED ICE CREAM & SORBET

Chef's Selection

DUO OF ARTISANAL CHEESES

Chef's Selection of Two Traditional
Condiments

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.