

MAISON BOULUD

MARINA BAY SANDS

PLATS DU JOUR

GREEN PEA SOUP

Lobster & Mushroom Pasta, Pea Tendrils
22

LAMB RACK

Gratin Dauphinois, Rosemary Lamb Jus
42

WAGYU STRIPLOIN

Bibb Lettuce Salad, French Fries
Bearnaise Sauce
128

WINES BY THE GLASS

'Hill' Pinot Grigio, Nals Margreid,
Alto Adige, Italy 2023
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

PUMPKIN SOUP (V)

Pumpkin Seed, Celery Variations

TROUT TARTARE

Avocado, Daikon, Seaweed
Sesame, Soy & Yuzu Dressing

KUROBUTA PORK CROQUETTES

Spinach Salad, Walnut Dressing

ROASTED ORGANIC

MEDLEY VEGETABLE (V)

Cauliflower, Red Cabbage
Espelette Lemon Vinaigrette

FUSSILI PASTA (V)

Glazed Creamy Green Peas
Fresh Ricotta

SLOW STEAMED CHILEAN SEA BASS

Roasted Zucchini Purée
Black Olive Powder, Sauce Vierge

U.S. BEEF SHORT RIBS

Coleslaw, Japanese Corn
Barbeque Sauce

CHOCOLATE BUCKWHEAT TART

Salted Caramel, Sobacha
Vanilla Ice Cream

ASSORTED ICE CREAM & SORBET

Chef's Selection

DUO OF ARTISANAL CHEESES

Chef's Selection of Two Traditional
Condiments

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.