

MAISON  BOULUD

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Chef Daniel Boulud

Rediscover the joys of French cuisine, rooted in the family traditions that shaped Chef Daniel Boulud and refined by the experiences of an extraordinary culinary legacy.

Savour French dining at its most heartfelt, with timeless, well-loved flavours and thoughtful wine that will make you feel right at home.






RAW BAR

ALASKAN KING CRAB LEGS 88
DIJONNAISE

SEASONAL OYSTERS
CHEF'S SELECTION OF SEASONAL OYSTERS
HALF DOZEN | 45 ONE DOZEN | 85

SIGNATURE SEAFOOD PLATTER 
MARKET OYSTERS, MAINE LOBSTER
CLAMS, MUSSELS, PRAWNS, TARTARE
PETIT | 155 GRAND | 268
ROYAL | 388 (INCLUDES 30G CAVIAR)

KALUGA CAVIAR
CRÈME FRAÎCHE, POTATO CHIPS
BLINIS & CONDIMENTS
30G | 128 50G | 198

STARTERS

TUNA & WATERMELON 25
MEDITERRANEAN TUNA CEVICHE
FETA CHEESE, ALMONDS

SHRIMP COCKTAIL 34 
HORSERADISH, COCKTAIL SAUCE, LEMON

JUMBO LUMP CRAB CAKE 36
CELERY ROOT SLAW, CHILLI AIOLI

LOBSTER ROLL 48 
LOBSTER & AVOCADO ON A BUTTERED ROLL

JAMÓN IBÉRICO DE BELLOTA (50G) 52
CINCO JOTAS IBÉRICO HAM, PAN CON TOMATE


PAN-SEARED FOIE GRAS 32 
JAPANESE CORN, BUCKWHEAT TUILE

SOUPS & SALADS

FRENCH ONION SOUP 24 
BEEF CONSOMMÉ, BAKED AGED GRUYÈRE, CROÛTONS

LOBSTER BISQUE 32
MAINE LOBSTER SOUP ARMAGNAC, POTATO, LEEK
CRÈME FRAÎCHE, CHIVE OIL

BELGIAN & BLUE 25 
ENDIVE, APPLE, CANDIED WALNUT, BLUE CHEESE DRESSING


TOMATO & BURRATA 26 
ARTISANAL BURRATA, HEIRLOOM TOMATO
AGED BALSAMIC VINEGAR

CAESAR SALAD 38
(FOR TWO, SERVED TABLESIDE)
ROTISSERIE CHICKEN, LETTUCE, PARMESAN
GARLIC & ANCHOVY DRESSING



MAISON CLASSICS

TARTE FLAMBÉE 22
FROMAGE BLANC, BACON, ONIONS

ESCARGOTS 26 
BURGUNDY SNAILS, PUFF PASTRY, GARLIC
PARSLEY, ALMOND BUTTER

BEEF TARTARE
AP 29 | MC 42
AUSTRALIAN GRAIN-FED BLACK ANGUS, GREEN SALAD

PÂTÉ EN CROÛTE 27
PORK IBÉRICO, FOIE GRAS, ARMAGNAC
APRICOT, PISTACHIO

CHARCUTERIE 38
HOUSE-MADE PÂTÉ, CHICKEN LIVER MOUSSE
PÂTÉ EN CROUTE, COPPA, DRY SAUCISSON


POTATO GNOCCHI 26 
ROASTED ZUCCHINI, POMODORO SAUCE, FRESH RICOTTA

MOULES FRITES 38
MUSSELS, WHITE WINE, SHALLOTS, GARLIC, PARSLEY
CREAM, FRENCH FRIES

 Recommended

 Vegetarian

 Certified Sustainable Seafood

 Regionally Sourced

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.



SEAFOOD

SPAGHETTI NERO 38

BABY CALAMARI, CHILLI, SAFFRON, PARMESAN & PEPPER CREAM

SEA TROUT 38

CHARRED GRILLED TROUT, CAULIFLOWER & CARROT PURÉE, SEAWEED BEURRE BLANC

CHARRED SPANISH OCTOPUS 42

STEWED SWEET PEPPER
ROMESCO SAUCE, CRISPY GARLIC

GRILLED LOBSTER 118 CSS

WHOLE GRILLED MAINE LOBSTER, HERBS
GARLIC BUTTER, VEGETABLES

SHARING DISHES

ROTISSERIE CHICKEN 88

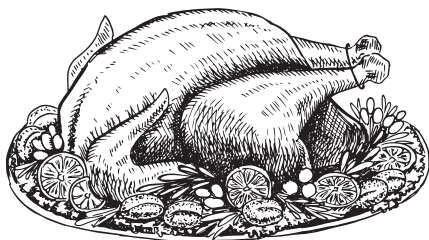
(FOR TWO)
ROASTED HERBS, NATURAL JUS

BOUILLABAISSE 128

(FOR TWO)
MARKET FISH, SCALLOPS, PRAWNS, ROUILLE SAUCE

WAGYU CÔTE DE BOEUF 338 ✦

GRAIN FED (1.2KG)
SERVED WITH A CHOICE OF
TWO VEGETABLE SIDE DISHES, AND A CHOICE OF
BÉARNAISE OR PEPPERCORN SAUCE



MEATS

FRENCHIE BURGER 32

BLACK ANGUS, PORK BELLY, CARAMELISED ONIONS
MORBIER, ARUGULA, CORNICHONS

COQ AU VIN 42

RED WINE-BRAISED FREE-RANGE CHICKEN
BACON, MUSHROOMS, FARFALLE

DUCK CONFIT 38 ✦

BRAISED RED CABBAGE, TURNIPS, CARROTS
PEARL ONIONS, DUCK JUS



ROSSINI 98

AUSTRALIAN PRIME BEEF TENDERLOIN
CREAMY SPINACH, PAN-SEARED FOIE GRAS
BLACK TRUFFLE SAUCE

NZ LAMB RACK 48

HOUSE-MADE CHICKPEA FRIES, CHIMICHURRI, LAMB JUS

ENTRECOTE 88

USDA PRIME CORN-FED RIBEYE (300G)
SERVED WITH A CHOICE OF
BÉARNAISE OR PEPPERCORN SAUCE

ADD-ONS

PAN-SEARED FOIE GRAS 28

CAVIAR (10G) 48

GRILLED HALF LOBSTER 48 CSS

SIDES

PATATAS BRAVAS 14 V

FRENCH FRIES 14 V

GNOCCHI & MUSHROOMS 16 V

CREAMY SPINACH 16 V RS

RATATOUILLE 16 V

BRUSSELS SPROUTS & BACON 16

LOBSTER & CAULIFLOWER GRATIN 28 CSS



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ARTISANAL CHEESES V

ONE PIECE 8 | THREE PIECES 21
FIVE PIECES 38

SAINT-NECTAIRE, AUVERGNE

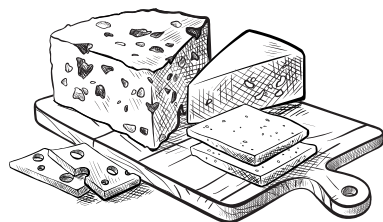
BRILLAT-SAVARIN, NORMANDY

ROQUEFORT, ROQUEFORT-SUR-SOULZON

ÉPOISSES, BURGUNDY

COMTÉ, FRANCHE-COMTÉ

SERVED WITH A SELECTION OF CONDIMENTS



DESSERTS

DURIAN "ROYALE" SOUFFLÉ 22 V RS

"MAO SHAN WANG" DURIAN
COCONUT SORBET

EXOTIC MANGO 18 ✦ V RS

OPALYS FROMAGE BLANC MOUSSE, EXOTIC FRUITS
MANGO SORBET, CITRUS HERB SAUCE

FRENCH COFFEE TRIFLE 20 ✦ V

AMERETTO COFFEE SPONGE, COFFEE PARFAIT
MASCARPONE ESPUMA, COFFEE ICE CREAM

STRAWBERRY CHEESECAKE 18 V

STRAWBERRY & YOGHURT SORBET, YUZU GELÉE
VANILLA CHANTILLY

CITRON PISTACHE 18 V

RICOTTA GELATO, SICILIAN PISTACHIO CHANTILLY
CITRUS VARIATION, MERINGUE

MOLTEN CHOCOLATE 18 V

SEA SALT CARAMEL, COCOA NIBS ICE CREAM

WARM MADELEINES (TO SHARE) 10 V

LEMON SCENTED



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