

# MAISON BOULUD

MARINA BAY SANDS

## PLATS DU JOUR

**WAGYU STRIPIOIN**  
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  
28

## SIP. SAVOR. SMILE

COCKTAIL

GENTLEMAN'S TOAST

Whisky Black Label, Pineau, Nonino Amaro  
26

## EXPRESS LUNCH MENU

TWO COURSES | 56

THREE COURSES | 65

Sands LifeStyle Members 3-Courses | 56

MARGO  
AMBERJACK & CANTALOUPE   
Cucumber & Basil Granita

MAISON BOULUD  
FOIE GRAS TORCHON +8  
Rhubarb & Grape Marmalade, Sauternes Gelée  
Candied Walnut, Delicate Brioche

MAISON BOULUD  
SEASONAL VEGETABLE TARTLET  
Eggplant, Green Pea, Roasted Tomato  
Beetroot Balsamic Sorbet

MARGO  
TRUFFLED HAM AGNOLOTTI  
Garlic Blossoms & Pork Floss

MAISON BOULUD  
BOUILLABAISSE  
Chilean Seabass, Octopus, Scallop  
Baby Fennel, Rouille Sauce

MARGO  
WAGYU BEEF TENDERLOIN +12   
Marinated in Black Garlic & Koji  
Comté & Yellow Wine Sauce

MARGO  
72% CHOCOLATE DELIGHT    
Black Truffle & Hazelnut Praliné

MAISON BOULUD  
HONEY ROASTED APRICOT  
Apricot Lemon Thyme Jam, Almond Ice Cream

MAISON BOULUD  
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.

 Recommended  Vegetarian  Vegan  
 Certified Sustainable Seafood  Regionally Sourced