

Fact Sheet



Maison Boulud

Introduction

Maison Boulud is a French restaurant founded by celebrity chef Daniel Boulud, featuring soulful French cuisine grounded in the rhythm of the seasons and inspired by his travels. It marks the award-winning concept's second international outlet after opening in Montreal in 2012.

Expect a unique dining experience featuring creative, seasonal, and soulful French dishes such as the *seafood salad*, featuring an ensemble of succulent seafood, crisp haricots verts and juicy tomatoes, served with rich and savoury basil and black olive pesto and an anchovy garlic dressing that adds an additional burst of umami, or a Mediterranean-inspired *claypot rice* where a confit Chilean seabass drizzled in a black pepper squid ink sauce takes centre stage. Diners can also look forward to an exclusive selection of beloved classics from db Bistro & Oyster Bar, in addition to its distinctive seafood platter, and pair with over 410 selections of wines.

Designed by the award-winning Joyce Wang Studio, Maison Boulud's ambience is a celebration of the essence of the French Riviera, immersing diners in flavours reminiscent of its cuisine and the timeless charm of elegant Mediterranean-inspired interiors. Drawing inspiration from the name of Maison Boulud, the restaurant's design harmoniously blends rustic charm and coastal opulence, creating a warm and inviting atmosphere. The two-storey restaurant is housed along the waterfront promenade of The Shoppes at Marina Bay Sands, offering diners breathtaking views of the picturesque Singapore skyline.

The Team

Daniel Boulud

Originally from Lyon, Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities. Since arriving in New York City in 1982, he has continually evolved his cuisine and expanded his reach to properties across the U.S., as well as Toronto, Montreal, Dubai, Singapore, and The Bahamas. From his flagship, DANIEL, to his properties across the globe, Chef Boulud's signature remains the contemporary appeal he brings to soulful dishes rooted in the French tradition.

Chef Boulud's culinary empire has brought him many accolades, yet his inspiration remains grounded in the rhythm of the seasons. The accolades include James Beard Foundation awards for "Outstanding Restaurateur", "Best Chef of New York City" and "Outstanding Chef of the Year". He was also named "Best Restaurateur in the World" by the prestigious Les Grandes Tables du Monde in 2021. In 2015, the World's 50 Best Restaurants awarded Chef Boulud its Lifetime Achievement Award for his success as a restaurateur, businessman, and chef who is revered as one of the world's finest. Chef Boulud has also authored nine books and created three seasons of the television series *After Hours with Daniel*.

Fast Facts on Maison Boulud

- Maison Boulud is located at L1-83 and B1-15 of The Shoppes at Marina Bay Sands.
- Designed by Joyce Wang Studio, the 146-seater restaurant occupies two levels, including a stylish bar and lounge by the waterfront on the first floor, and a 12-pax private dining room on basement 1.
- Maison Boulud offers lunch and dinner daily, alongside brunch during weekends. The opening hours are as follows:

As of March 2024

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<p>Lunch (Mon - Fri) Level B1: 12.00pm – 2.00pm (last seating)</p> <p>Lunch (Mon-Thu) Level 1: 12.00pm – 5.00pm (last seating, 2.30pm – 5.00pm drinks menu only)</p> <p>Lunch (Fri) Level 1: 12.00pm – 4.30pm (last seating, 2.30pm – 4.30pm afternoon menu only)</p> <p>Weekend Brunch (Sat & Sun) Level B1: 11.30am – 2.15pm (last seating)</p> <p>Level 1: 11.30am – 4.45pm (last seating, 2.30pm to 5pm afternoon menu only)</p>	<p>Dinner (Sun – Thu) Level B1 & Level 1: 5.30pm – 9.30pm (last seating)</p> <p>Dinner (Fri & Sat) Level B1 & Level 1: 5.30pm – 10pm (last seating)</p>
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- For reservations, visit www.marinabaysands.com/restaurants/maison-boulud.html. Follow the conversations on social [@maisonbouludsg](https://www.instagram.com/maisonbouludsg).