

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.

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.

Expect a unique dining experience featuring creative, seasonal, and soulful French dishes such as the *Coq Au Vin* with red wine-braised chicken; *Moules Frites*, classic steamed mussels served with crisp fries; and the *Bouillabaisse*, showcasing the freshest seafood with a traditional rouille sauce. Diners can also look forward to Chef Boulud's distinctive seafood platter, and an extensive selection of wines that pays homage to all the great wine regions in France as well as around the globe to showcase the diversity and richness of the world's vineyards. Notably, Maison Boulud offers wine degustation experience for guests to try a flight of highly curated red, white and sparkling wines alongside the exquisite cuisine.

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,



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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, including 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 139-seater restaurant occupies two levels, including a stylish bar and lounge by the waterfront on the first floor, and a 14-pax private dining room on basement 1.
- Maison Boulud offers lunch and dinner daily, alongside brunch during weekends.
- For reservations, visit <http://www.marinabaysands.com/restaurants/maison-boulud.html>. Follow the conversations on social [@maisonbouludsg](https://www.instagram.com/maisonbouludsg).
- Maison Boulud's accolades include:
 - Wine Spectator 2024-2025 Awards – Best of Award of Excellence
 - Listed in Tatler Dining Guide 2025
 - Trip.Best Gourmet Award 2024 – Fine Dining Platinum
 - Singapore Michelin Guide 2024 – New Michelin Selected