

MAISON BOULUD

MARINA BAY SANDS

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Chef Daniel Boulud



TWO-COURSE PRIX FIXE | 62

THREE-COURSE PRIX FIXE | 72

ASPERGE | GRIBICHE

Seasonal White Asparagus, Dijon Mustard, Capers & Hard-Boiled Egg Vinaigrette

BELLOTA | BURRATA

Artisanal Burratina, Jamón Iberico de Bellota, Green Pea Salad, Lemon Gel

L'OREILLER | PISTACHE

Pâté en Croûte, Pork Ibérico, Foie Gras, Armagnac, Dried Fruits & Nuts

HOMARD | BISQUE +20

Maine Lobster Soup, Armagnac, Potato & Leek, Crème Fraîche, Chive Oil



POULPE | RISOTTO

Grilled Octopus, Acquarello Rice, Saffron, Parmesan & Preserved Lemone

BAR | BLACK PEPPER

Chilean Seabass Confit in Olive Oil, Claypot Rice "Style", Black Pepper Sauce

POULET | VADOUVAN

Free Range Chicken 'Rotisserie', Carrot Confit, Mustard Seed,
Spätzle with Mushroom, Vadouvan Jus

PORC DUO | CHOU FARCI +15

Ibérico Pork Chop, Crispy Porchetta, Beetroot in Stuffed Cabbage, Sauce Charcutière



FROMAGE

Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendant

NOIX DE COCO | ANANAS

Citrus Sponge, Pineapple Compote, Coconut Sorbet

CHOCOLAT | COULANT

Molten Chocolate Cake, Warm Raspberry Sauce

FRAISE | COMBAVA +10

Cameron Highland Chitose Strawberry, Kaffir Lime Mousse, Yuzu Gel

.. . A L A C A R T E . . .

HUÎTRES

HALF DOZEN 45 | ONE DOZEN 85

Chef's Selection of Seasonal French Oysters

PLATEAU DE FRUITS DE MER

PETIT 135 | GRAND 245 | ROYAL 355 (includes 30g Caviar)

Market Oysters, Maine Lobster, Clams, Mussels, Prawns & Tartars

CRUSTACÉS | NIÇOISE 36

Seafood Salad, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

BOEUF | TRUFFE 36

Beef Filet Carpaccio, Black Truffle Dressing, Celery, Arugula & Parmesan

CHARCUTERIE 68

Board of House-Made Pâté, Chicken Liver Mousse with Coppa, Dry Saucisson

AGNOLOTTI | POTIRON 29

Butternut Squash Filled Pasta, Sage, Parmesan, Amaretti, Aged Balsamico

FOIE GRAS | MAIS 48

Pan-Seared Duck Liver, Japanese Corn, Scallion, Kumquat Confit, Buckwheat



SAUMON | ASPERGE 48

Ora King Salmon, Asparagus, Watercress, Buckwheat Beurre Blanc & Salmon Roe

SOLE | GRENOBLOISE 68

Dover Sole 'Meunière', Parsley, Leek & Kale, Clams, Capers, Lemon, Hollandaise

LOBSTER ROLL 48

Maine Lobster, Tarragon Mayonnaise, Brioche Bun, French Fries

CANARD | MÛRES 58

Roasted Challans Duck Breast, Daikon, Blackberry, Sakura Leaves & Sansho Pepper Jus

FILET MIGNON 78 or ENTRECÔTE 108

Choice of Australian Prime Tenderloin (160g) or USDA Prime Ribeye (300g)

Broccolini, Shallot Confit, Patatas Bravas, Pimentón Butter

THE YANKEE BURGER 38

Black Angus Cheeseburger, Lettuce, Tomato, Onion, Pickles & French Fries

Add Pork Belly | 5

Add on:

Seared Foie Gras 45 | Grilled Half Lobster 58 | Kaluga Caviar (10g) 48

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Creamy Spinach | Gruyère Cheese

Claypot-Rice | Sausage

Ratatouille Provençale

Patatas Bravas | Aioli

Spätzle | Mushroom

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ASPERGE VERTE | CAVIAR (FOR TWO) 78

Seasonal Green Asparagus from France,
Kaluga Caviar, Poached Egg, Hollandaise

HOMARD | PERSILLADE 128

Whole Grilled Maine Lobster with Herbs,
Sweet Garlic Butter, Vegetables Medley

... D E S S E R T


PAMPLEMOUSSE | LITCHI 18

Grapefruit Sorbet, Caramelised Puffed Rice, Lychee Espuma

CHOCOLAT | CAFE 18

Grand Cru Dark Chocolate Crémeux, Glenfiddich, Caramel Foam, Coffee Ice Cream

CITRON | PISTACHE 18

Ricotta Gelato, Sicilian Pistachio Chantilly, Lemon Gel & Meringue

GLACE | SORBET 16

Ice Cream & Sorbet

MADELEINES 12

Warm Madeleines

MIGNARDISES 12

Chef's Selections of Macarons & Bonbons