

MAISON BOULUD

MARINA BAY SANDS

HOLIDAY BRUNCH SET MENU 88

Includes a choice of coffee, tea, or juice

VIENNOISERIE

Croissant, Pain au Chocolat, Jam & Butter

TARTE FLAMBÉE

Fromage Blanc, Bacon, Onions



SIGNATURE SEAFOOD PLATTER +40

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



LOBSTER EGGS BENEDICT

Poached Egg, Lobster, Creamy Spinach, Calamansi Hollandaise, Green Salad

CRAB & AVOCADO TOAST

Open-Faced Bagel, Crab Salad, Avocado, French Dressing

CONFIT CHILEAN SEA BASS

Ratatouille Provençale, Seaweed Beurre Blanc Sauce

COQ AU VIN

Red Wine-Braised Chicken, Bacon, Mushrooms, Carrots, Farfalle

FRENCHIE BURGER

Black Angus, Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Fries

NZ ROASTED LAMB RACK

House Made Chickpea Fries, Chimichurri Sauce & Lamb Jus



FROMAGE

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

STICKY DATE PUDDING

Okinawa Sugar Caramel, Caramelized Pecan, Vanilla Ice Cream

TARTE CITRON MERINGUÉE

Lemon Tart, Torched Italian Meringue

SOFT SERVE ICE CREAM & SORBET

Chef's Selection

SIGNATURE ICED TEAS 14

BUTTERFLY KISS

Butterfly Pea Tea, Lychee
Yuzu Marmalade, Lemon Juice

TROPICAL PASSION

Chamomile Tea, Agave
Passion Fruit, Lemon Juice

GREEN GODDESS

Matcha, Agave
Lychee Juice

 Recommended  Vegetarian  Certified Sustainable Seafood

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.