

MAISON BOULUD

MARINA BAY SANDS

PLATS DU JOUR

CLASSIC PÂTÉ EN CROÛTE
Duck, Venison, Pork, Girolle Mushroom
22

CONFIT CHILEAN SEA BASS
Grenaille Potatoes, Leek, Tomato
Sauce Bouillabaisse
38

WAGYU STRIPLOIN
Bibb Lettuce Salad, French Fries
Bearnaise Sauce
128

WINES BY THE GLASS

'Hill' Pinot Grigio, Nals Margreid,
Alto Adige, Italy 2023
19

Syrah, Yves Cuilleron, Les Vignes d'à Côté
Rhône Valley, France 2023
19

Champagne Duval-Leroy, Brut Réserve, NV
19

EXPRESS LUNCH MENU

TWO COURSES | 56

THREE COURSES | 65

Sands LifeStyle Members 3-Courses | 56

ROASTED TOMATO SOUP (V)
Sundried Tomato, Celery Variations

MARINATED HAMACHI
Mango & Avocado Chutney
Lime & Dill Dressing

PÂTÉ EN CROÛTE
Pork Ibérico, Foie Gras, Armagnac
Apricot, Pistachio

ROASTED ORGANIC
MEDLEY VEGETABLE (V)
Cauliflower, Red Cabbage
Espelette Lemon Vinaigrette

POTATO GNOCCHI (V)
Roasted Zucchini, Pomodoro Sauce
Fresh Ricotta

GRILLED KING SALMON
Carrot, Cauliflower
Seaweed Beurre Blanc Sauce

BRAISED ANGUS BEEF
Roasted Baby Potato, Bacon
Light Garlic Cream

MANGO TROPICAL
Coconut Sponge, Passion Fruit Jelly
Mango Sorbet, Yogurt Foam

ASSORTED ICE CREAM & SORBET
Chef's Selection

DUO OF ARTISANAL CHEESES
Chef's Selection of Two Traditional
Condiments

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.