

BOULUDSUD

MÉDITERRANÉE

LA TABLE

To Share

PLATEAU DE FRUITS DE MER

Chef's Selection of Fresh Oysters, Lobster

Jumbo Prawns, Mussels & Tartares

Petit 125. | Grand 175. | Royal 275.

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters

Served with Lemon, Mignonette & Cocktail Sauce

Half Dozen 40. | One Dozen 75.

MEDITERRANEAN MEZZE

Sun-Dried Tomato Hummus

Baba Ganoush, Tzatziki

20.

CRISPY ARTICHOKE "À LA ROMANA"

Amalfi Lemon Aioli

22.

PÂTÉ EN CROÛTE

Duck, Foie Gras, Peppercorns

Pickles & Mustard

22.

HERB FALAFEL

Cucumber, Red Onion

Harrissa Yogurt

20.

PISSALADIÈRE

Caramelized Onion, Anchovy & Olive

Mediterranean Flatbread

18.

TURKISH FLATBREAD

Herb Spiced Beef, Roasted Peppers

Ricotta Salata

28.



LE MARCHÉ

From The Market

BEET & GOAT CHEESE SALAD 18.

Candied Walnuts, Baby Sorrel

MAINE LOBSTER SALAD "TROPÉZIENNE" 39.

Artichoke & Fennel Salad, Amalfi Lemon

SPANISH OMELETTE 22.

Sweet Peppers, Potatoes, Arugula, Farm Cheese

TRADITIONAL RATATOUILLE 22.

Basil Pesto

PATES FRAICHES

House-Made Pasta

SAFFRON TAGLIOLINI AP 28. | MC 36.

Lemon, Chili, Garlic, Bottarga

RIGATONI POMODORO AP 28. | MC 36.

Spicy Fennel Sausage

LA TERRE

From The Land

MOROCCAN CHICKEN TAGINE 39

Olives, Turnips, Lemon, Couscous

TUSCAN SPICED RIBEYE 85

Salsa Verde

LA MER

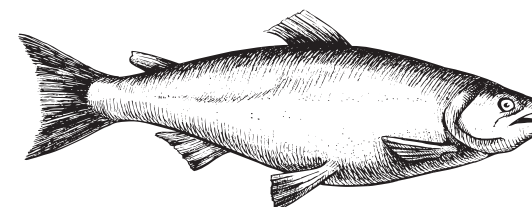
From The Sea Side

TUNA CRUDO 30

Cucumber, Celery, Olive, Amalfi Lemon

MOULES FRITES 44.

Garlic & White Wine Broth, French Fries



LES POISSONS DU JOUR

Catch Of The Day

(subject to availability)

Salt Baked Branzino
For Two
98.

Catch of the Day
45.

MEDITERRANEAN FEAST

Leave yourself in the hands of our Chef & enjoy a menu featuring classic & seasonal dishes served for the table to share.



95.++ per person

LE JARDIN

From The Garden

Olive Oil Crushed Potatoes 12.

Sautéed Kale 12.

Lemon Couscous 12.

Charred Broccolini 15.

Sliced Heirloom Tomatoes 15.



@BOULUDSUD

DESSERT MENU

GRAPEFRUIT GIVRÉ

Rose Loukum, Sesame Halva, Grapefruit Sorbet

12.

MINT CHOCOLATE PAVÉ

Mint Mousse, Flourless Chocolate Cake, Chocolate Sorbet

12.

SOLLIÈS FIG TART

Vanilla Sable, Mascarpone Cream, Red Wine Sorbet

12.

BOULUD SUD MIGNARDISES

Rose Loukum, Pistachio Baklava, Amalfi Lemon Macaron

Orange-Saffron Marshmallow, Turkish Coffee Truffle

12.