MAISON ✦ BOULUD

MARINA BAY SANDS

LUNCH MENU

Chef Daniel Boulud

Available every Monday to Friday
from 12:00PM to 2:15PM

...PRIX FIXE...

TWO-COURSE PRIX FIXE | 62

THREE-COURSE PRIX FIXE | 72

HUITRES (THREE PIECES) +18
Chef's Selection of Seasonal Oysters

CRUSTACES | NICOISE
Seafood Salad, Crudités, Basil Pesto, Black Olive, Anchovy Garlic Dressing

POULPE | AVOCAT
Octopus Carpaccio, Mango & Avocado Chutney, Lime & Dill Dressing

CREVETTE | COCKTAIL
Jumbo Shrimp, Spicy Cocktail Sauce & Lemon

ESCARGOTS | PERSILLADE
Burgundy Snails, Garlic & Parsley Almond Butter, Puff Pastry

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

LINGUINE | PALOURDES
Marinière Style Clams Linguine Pasta, Lemon, Saffron, Fennel, Arugula

BAR | HARICOTS
Chilean Seabass, Paprika Crust, Seasonal Bean Fricassée, Croûte Basquaise

MOULES | FRITES
Mussels, White Wine, Shallot, Garlic, Parsley, Cream, French Fries

AGNEAU | NAVARIN
Braised Spring Lamb Shoulder Navarin, Carrot, Daikon, Potato

THE YANKEE BURGER
Black Angus Cheeseburger, Lettuce, Tomato, Onion, Pickles & French Fries
Add On: Pork Belly +5

PORC DUO | LENTILLE +15
Ibérico Pork Loin, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise, Sauce Charcutière

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

FIGUE | YAOURT
Solliès Figs, Whipped Yogurt, Almond Financier, Red Wine-Raspberry Sorbet

CHOCOLAT | CARAMEL
Milk Chocolate Crémeux, Praline Croustillant, Hazelnut Nougatine

BAKED ALASKA +15
Moroccan Ice Cream, Mixed Berries Sorbet
Flourless Chocolate Cake, Grand Marnier Flambée

GLACE | SORBET
Ice Cream & Sorbet

Executive Chef: Remy Carmignani

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...ALA CARTE...

HUITRES
HALF DOZEN 45 | ONE DOZEN 85
Chef's Selection of Seasonal Oysters

PLATEAU DE FRUITS DE MER
PETIT 135 | GRAND 245 | ROYAL 355 (includes 30g Caviar)
Market Oysters, Maine Lobster, Clams, Mussels, Prawns & Tartars

CRABE | CELERI 36
Japanese Snow Crab Salad, Celeriac Rémoulade, Oyster Mayonnaise, Pear Textures

CHARCUTERIE 48
Board of House-Made Pâté, Chicken Liver Mousse with Coppa, Dry Saucisson

AGNOLOTTI | RICOTTA 29 V
Ricotta Di Pecora Filled Pasta, Japanese Corn, Sage-Lemon Butter, Pickled Jalapeño

FOIE GRAS | HARICOT 48
Pan-Seared Duck Liver, Coco de Paimpol, Cranberry, Mixed Nuts, Argan & Hibiscus Oil

LOBSTER ROLL 48
Maine Lobster, Tarragon Mayonnaise, Brioche Bun, French Fries

BAR | BLACK PEPPER 46
Chilean Seabass Confit in Olive Oil, Claypot Rice, Sweet Sausage, Black Pepper Sauce

LOTTE | ARTICHAUT 58
Braised Monkfish Osso Buco, Artichoke Barigoule, Padron Peppers, Picholine Olives

POULET | BASQUAISE 46
Free Range Chicken 'Rotisserie', Piperade, Panisse, Taggiasca Olives, Muhammara

ENTRECOTE 98
USDA Prime Ribeye (300g)
Grilled Broccolini, Patatas Bravas, Pimentón Butter

BOEUF | ROSSINI 118
Australian Prime Beef Tenderloin, Creamy Spinach, Pan-Seared Foie Gras, Black Truffle Sauce

Add on:
Seared Foie Gras 38 | Grilled Half Lobster 48 | Kaluga Caviar (10g) 48

...SIDE DISH...

16

Creamy Spinach | Gruyere Cheese

Claypot-Rice | Sausage

Ratatouille Provencale

Patatas Bravas | Aioli

Mushroom | Gnocchi

All prices are subject to 10% service charge and prevailing goods and services tax.

...DESSERT...

BAKED ALASKA (FOR TWO) 28
Moroccan Mint Ice Cream, Mixed Berries Sorbet
Flourless Chocolate Cake, Strawberry Liqueur

COING | FROMAGE BLANC 18
Cheesecake, Quince Variations, Granny-Smith Apple, Caramelized Pecan Nuts

CHOCOLAT | NOISETTE 18
Dark Chocolate Fondant, Coffee & Praline Croustillant, Pepper Dark Chocolate Sauce

CITRON | PISTACHE 18
Ricotta Gelato, Sicilian Pistachio Chantilly, Lemon Gel & Meringue

MADELEINES 12
Warm Madeleines

MIGNARDISES 12
Chef's Selections of Macarons & Bonbons

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