



Welcome to Maison Boulud, a soulful reinterpretation of French classics, steeped in rich culinary tradition and inspired by the rhythm of the seasons. Drawing from Chef Daniel's childhood memories growing up in Lyon, of honest home-cooked meals prepared with an abundance of love. The meticulously curated menu is a culmination of the freshest harvest and finest ingredients available all year round.

Signatures include the *Hamachi Betterave*, yellowtail kingfish cured in gin & beetroot served with hibiscus & raspberry dressing, and *Porc Chou Farci*, a 120-day acorn-fed Ibérico pork rack roasted in porchetta lechon style served with beetroot & cabbage.

Spanning two levels and artfully designed by pre-eminent interior designer Joyce Wang, the restaurant is reminiscent of the glamorous French Riviera. Dine by the idyllic waterfront promenade over handcrafted cocktails, or share intimate moments at the cosy booths in the dining room.





MAIN DINING AREA

Seating Capacity

Seated: 66 guests

Private Room: 12 guests

Standing: 100 guests



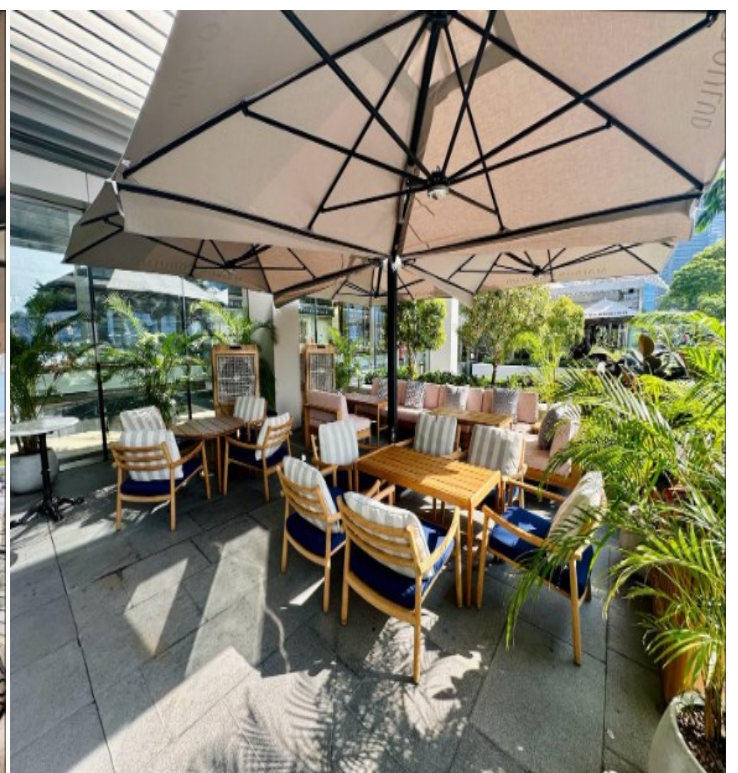


UPPER DINING AREA

Seating Capacity

Seated Inside : 36 guests
Alfresco : 18 guests | 10 guests

Standing Inside : 30 guests
Alfresco : 15 guests | 20 guests



LUNCH

THREE COURSES

\$98

HOMARD | BISQUE

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

Or

CRUSTACÉS | NIÇOISE

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



LANGOUSTINE | ARRABBIATA

Artisanal Fusilli Pasta, Spicy Tomatoes, Taggiasca Olives, Parsley, Langoustine

Or

POULET | VADOUVAN

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



FRAMBOISE | ROSE

Raspberry Compote, Ispahan Sorbet, Meringue

Or

CHOCOLAT | COULANT

Molten Chocolate Cake, Orange Variations

Menu items are subject to change & availability

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

LUNCH

FOUR COURSES

\$128

SOUPE DU JOUR

Daily Made Chef's Seasonal Soup of The Day



HOMARD | NIÇOISE

Maine Lobster Salad, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

Or

L'OREILLER | PISTACHE

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



BAR | RATATOUILLE

Chilean Seabass Confit in Olive Oil, Ratatouille Provençale, Sauce Verte

Or

PORC DUO | LENTILLE

Ibérico Pork Chop, Crispy Porchetta, Le Puy Green Lentil a la Lyonnaise, Sauce Charcutière



FROMAGE

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

Or

CHOCOLAT | COULANT

Molten Chocolate Cake, Orange Variations

Menu items are subject to change & availability

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

LUNCH & DINNER

FOUR COURSES

\$148

GOUGERE

French Cheese Puff, Black Truffle Mornay

HAMACHI | BETTERAVE

Gin & Beetroot Cured Yellowtail Kingfish, Radish, Raspberry Vinegar Dressing

Or

BOEUF | TRUFFE

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



AGNOLOTTI | POTIRON

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



SAUMON | ASPERGE

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

Or

PORC DUO | LENTILLE

Ibérico Pork Chop, Crispy Porchetta, Le Puy Green Lentil a la Lyonnaise, Sauce Charcutière



FROMAGE

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

Or

PAMPLEMOUSSE | LITCHI

Grapefruit Sorbet, Caramelized Puffed Rice, Lychee Espuma

Menu items are subject to change & availability

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

LUNCH & DINNER

FIVE COURSES

\$188

GOUGERE

French Cheese Puff, Black Truffle Mornay

HOMARD | BISQUE

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



HAMACHI | BETTERAVE

Gin & Beetroot Cured Yellowtail Kingfish, Radish, Raspberry Vinegar Dressing

Or

L'OREILLER | PISTACHE

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



AGNOLOTTI | POTIRON

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



HOMARD | PERSILLADE

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

Or

BOEUF | ROSSINI

Australian Prime Beef Tenderloin, Creamy Spinach, Pan-Seared Foie Gras, Black Truffle Sauce



CITRON | PISTACHE

Ricotta Gelato, Sicilian Pistachio Chantilly, Lemon Gel & Meringue

Or

CHOCOLAT | CAFÉ

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

Menu items are subject to change & availability

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