

MAISON BOULUD

MARINA BAY SANDS

A L A C A R T E M E N U

Chef Daniel Boulud

Rediscover the joys of French cuisine, rooted in the family traditions that shaped Chef Daniel Boulud and refined by the experiences of an extraordinary culinary legacy.

Savour French dining at its most heartfelt, with timeless, well-loved flavours and thoughtful wine that will make you feel right at home.





RAW BAR

ALASKAN KING CRAB LEGS 88
DIJONNAISE

SEASONAL OYSTERS
CHEF'S SELECTION OF SEASONAL OYSTERS
HALF DOZEN | 48 ONE DOZEN | 88

SIGNATURE SEAFOOD PLATTER ✦
MARKET OYSTERS, MAINE LOBSTER
CLAMS, MUSSELS, PRAWNS, TARTARE
PETIT | 155 GRAND | 268
ROYAL | 388 (INCLUDES 30G CAVIAR)

KALUGA CAVIAR
CRÈME FRAÎCHE, POTATO CHIPS
BLINIS & CONDIMENTS
30G | 128 50G | 198

STARTERS

TUNA & WATERMELON 26
MEDITERRANEAN TUNA CEVICHE
FETA CHEESE, ALMONDS

SHRIMP COCKTAIL 36 **RS**
HORSERADISH, COCKTAIL SAUCE, LEMON

JUMBO LUMP CRAB CAKE 38
CELERY ROOT SLAW, CHILLI AIOLI

LOBSTER ROLL 48 **CSS**
LOBSTER & AVOCADO ON A BUTTERED ROLL

JAMÓN IBÉRICO DE BELLOTA (50G) 52
CINCO JOTAS IBÉRICO HAM, PAN CON TOMATE

PAN-SEARED FOIE GRAS 32 ✦
BRAISED JERUSALEM ARTICHOKE PURÉE
PINEAPPLE CHUTNEY

FOIE GRAS TORCHON 32
DUCK LIVER TERRINE, CRANBERRY MARMALADE
PISTACHIO AND DELICATE BRIOCHE



✦ Recommended

● Vegetarian

● CSS Certified Sustainable Seafood

● RS Regionally Sourced



SOUPS & SALADS

FRENCH ONION SOUP 26 ✦
BEEF CONSOMMÉ, BAKED AGED GRUYÈRE, CROÛTONS

LOBSTER BISQUE 34
MAINE LOBSTER SOUP ARMAGNAC, POTATO, LEEK
CRÈME FRAÎCHE, CHIVE OIL

BELGIAN & BLUE 25 ●
ENDIVE, APPLE, CANDIED WALNUT, BLUE CHEESE DRESSING

TOMATO & MOZZARELLA 25 ●
HEIRLOOM TOMATO, AGED BALSAMIC PEARL
GAZPACHO

CAESAR SALAD 38
(FOR TWO, SERVED TABLESIDE)
ROTISSERIE CHICKEN, LETTUCE, PARMESAN
GARLIC & ANCHOVY DRESSING



MAISON CLASSICS

TARTE FLAMBÉE 22
FROMAGE BLANC, BACON, ONIONS

ESCARGOTS 27 ✦
BURGUNDY SNAILS, PUFF PASTRY, GARLIC
PARSLEY, ALMOND BUTTER

BEEF TARTARE
AP 29 | MC 42
AUSTRALIAN GRAIN-FED BLACK ANGUS, GREEN SALAD

PÂTÉ EN CROÛTE 27
PORK IBÉRICO, FOIE GRAS, ARMAGNAC
APRICOT, PISTACHIO

CHARCUTERIE 38
HOUSE-MADE PÂTÉ, CHICKEN LIVER MOUSSE
PÂTÉ EN CROUTE, COPPA, DRY SAUCISSON

POTATO GNOCCHI 29 ●
ROASTED ZUCCHINI, POMODORO SAUCE, FRESH RICOTTA

MOULES FRITES 38
MUSSELS, WHITE WINE, SHALLOTS, GARLIC, PARSLEY
CREAM, FRENCH FRIES



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.



SEAFOOD

SPAGHETTI NERO 42

JUMBO LUMP CRAB, SPICY LOBSTER SAUCE

SEA TROUT 39

CHARRED GRILLED TROUT, CAULIFLOWER & CARROT PURÉE, SEAWEED BEURRE BLANC

ROASTED BIG PRAWNS 42

TRI-COLOR CAULIFLOWER, CHORIZO SAFFRON-CHILLI SAUCE

GRILLED LOBSTER 118 CSS

WHOLE GRILLED MAINE LOBSTER, HERBS GARLIC BUTTER, VEGETABLES

SHARING DISHES

ROTISSERIE CHICKEN 88

(FOR TWO)

ROASTED HERBS, NATURAL JUS

BOUILLABAISSÉ 128

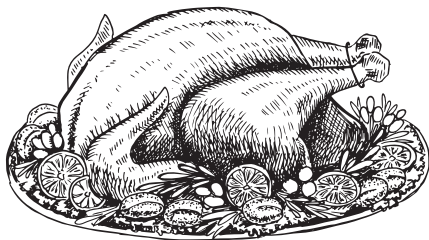
(FOR TWO)

MARKET FISH, SCALLOPS, PRAWNS, ROUILLE SAUCE

WAGYU CÔTE DE BOEUF 338 ✦

GRAIN FED (1.2KG)

SERVED WITH A CHOICE OF TWO VEGETABLE SIDE DISHES, AND A CHOICE OF BÉARNAISE OR PEPPERCORN SAUCE



MEATS

FRENCHIE BURGER 34

BLACK ANGUS, PORK BELLY, CARAMELISED ONIONS MORBIER, ARUGULA, CORNICHONS

COQ AU VIN 42

RED WINE-BRAISED CHICKEN BACON, MUSHROOMS, FARFALLE

DUCK CONFIT 38

BRAISED RED CABBAGE, TURNIPS, CARROTS PEARL ONIONS, DUCK JUS



NZ LAMB RACK 49

HOUSE-MADE CHICKPEA FRIES, CHIMICHURRI, LAMB JUS

ROSSINI 98 ✦

AUSTRALIAN PRIME BEEF TENDERLOIN CREAMY SPINACH, PAN-SEARED FOIE GRAS BLACK TRUFFLE SAUCE

ENTRECÔTE 92

USDA PRIME CORN-FED RIBEYE (300G) SERVED WITH A CHOICE OF BÉARNAISE OR PEPPERCORN SAUCE

ADD-ONS

PAN-SEARED FOIE GRAS 28

CAVIAR (10G) 48

GRILLED HALF LOBSTER 48 CSS

SIDES

PATATAS BRAVAS 14 V

FRENCH FRIES 14 V

GNOCCHI & MUSHROOMS 16 V

CREAMY SPINACH 16 V RS

RATATOUILLE 16 V

BRUSSELS SPROUTS & BACON 16

LOBSTER & CAULIFLOWER GRATIN 28 CSS



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ARTISANAL CHEESES V

ONE PIECE 8 | THREE PIECES 22
FIVE PIECES 38

COMTÉ, BURGUNDY

HARD | RAW COW'S MILK | 20+ MONTHS
FIRM & LIGHTLY CRYSTALLINE WITH RICH FLAVORS
OF CARAMEL, BROWND BUTTER & TOASTED NUTS

BRILLAT-SAVARIN, BURGUNDY

TRIPLE-CREAM | PASTEURIZED COW'S MILK
DECADENTLY RICH & BUTTERY, SMOOTH LIKE CLOTTED
CREAM WITH FRESH LACTIC BRIGHTNESS
HINT OF MUSHROOM

SAINT-NECTAIRE, AUVERGNE

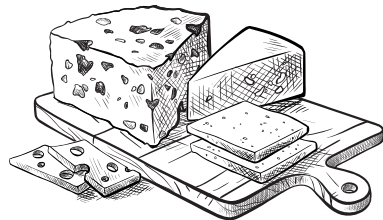
SEMI-SOFT | RAW COW'S MILK
EARTHY & SUPPLE WITH A VELVETY RIND, GENTLE
CRÈME FRAÎCHE TANG & DELICATE HAZELNUT NOTES

ROQUEFORT, OCCITANIA

BLUE | RAW SHEEP'S MILK
MOIST & CRUMBLY WITH A SWEET-SALTY
BLUE CHARACTER, LAYERED WITH
CARAMELIZED MILK & SAVORY SPICE

ÉPOISSES, BURGUNDY

SOFT WASHED RIND | RAW COW'S MILK
LUSCIOUSLY CREAMY WITH A BOLD AROMA & SAVORY
DEPTH, SHOWING NOTES OF
SMOKY BACON & ROASTED NUTS



DESSERTS

DURIAN "ROYALE" SOUFFLÉ 22 V RS
"MAO SHAN WANG" DURIAN
COCONUT SORBET

EXOTIC MANGO 18 V RS
OPALYS FROMAGE BLANC MOUSSE, EXOTIC FRUITS
MANGO SORBET, CITRUS HERB SAUCE

FRENCH COFFEE TRIFLE 20 V
AMERETTO COFFEE SPONGE, COFFEE PARFAIT
MASCARPONE ESPUMA, COFFEE ICE CREAM

CITRON PISTACHE 18 V
RICOTTA GELATO, SICILIAN PISTACHIO CHANTILLY
CITRUS VARIATION, MERINGUE

MOLTEN CHOCOLATE 18 V
SEA SALT CARAMEL, COCOA NIBS ICE CREAM

WARM MADELEINES (TO SHARE) 10 V
LEMON SCENTED

SOFT SERVE SUNDAE (TO SHARE) 28 V

Serve with:

MARSHMALLOW
MERINGUE KISSES
RAINBOW SPRINKLE
CHOCOLATE PEARL CRUMBLE
OKINAWA SUGAR TOFFEE SAUCE

Choice of:

VANILLA
BERRY SORBET
VANILLA BERRY SWIRL



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