MAISON ⚜ BOULUD

MARINA BAY SANDS



CELEBRATE THE ULTIMATE AMERICAN FEAST OF THANKSGIVING

Thursday, 26th November 2026

TASTING MENU | 98
WINE PAIRING | 68

ROASTED PUMPKIN SOUP 26
Duck Confit, Celery, Pumpkin Seeds

Chardonnay, Domaine Drouhin, Rose Rock, Eola-Amity Hills , Oregon, USA 2022 $25

DUO OF FREE-RANGE TURKEY (FOR TWO) 128
Herb-Roasted Breast, Chipolata Sausage-Stuffed Legs
Brussels Sprouts, Cornbread & Chestnut Stuffing
Black Pepper-Cranberry Sauce, Natural Gravy

Cabernet Sauvignon, Decoy, California, USA 2022 $23

PUMPKIN PIE 18
Vanilla Chantilly, Cinnamon Ice Cream

Chenin Blanc, Coteaux Du Layon, Moulin Touchais, Loire Valley, France 1994 $23

CHOCOLATE PECAN PIE 18
Dark Chocolate Cream, Bourbon Ice Cream

Port, Graham's 10 Year Old Tawny, Douro, Portugal $22





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.