

Press Release



FOR IMMEDIATE RELEASE

Michelin-starred chef Daniel Boulud unveils his latest culinary destination at Marina Bay Sands

Maison Boulud opens its second international location in Singapore

Singapore (8 February 2024) – Maison Boulud Singapore officially opens its doors at Marina Bay Sands today, bringing a unique dining experience by internationally acclaimed chef and restaurateur Daniel Boulud to the iconic integrated resort. Like its award-winning sister concept in Montreal, the French restaurant is poised to enhance the dining experience in Singapore through Chef Daniel Boulud’s signature style of cooking – soulful French cuisine grounded in the rhythm of the seasons and inspired by his travels.



Maison Boulud Singapore showcases Chef Daniel Boulud’s soulful French cuisine grounded in the rhythm of the seasons and inspired by his travels

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The grand opening of Maison Boulud Singapore took place last night, where over 100 esteemed guests joined Chef Boulud in an evening that gave a taste of the elevated cuisine at the restaurant, accompanied by live music and the breathtaking views of the Singapore skyline at the two-storey restaurant housed along the waterfront promenade.



Maison Boulud's grand opening party was graced by guests including singer Iman Fandi, actress Julie Tan, TV host Hossan Leong, radio deejays Glenn Ong and Angelique Teo

Paul Town, Chief Operating Officer, Marina Bay Sands, said, "Chef Daniel Boulud is synonymous with an unwavering commitment to culinary excellence and a pursuit of perfection. We have had the privilege of working with Chef Daniel since Marina Bay Sands opened in 2010, and have witnessed his commitment to his craft and his dedication in nurturing the next generation of culinary talent. Today, we proudly open the doors to his newest culinary gem that not only bears his name but embodies his passion for hospitality. We look forward to elevating our guests' experiences with the addition of Maison Boulud to our family of distinctive dining options at Marina Bay Sands."

Chef Boulud said, "I am excited to showcase the warmth and charm of Maison Boulud to the vibrant restaurant scene of Singapore, a city that holds a special place in my heart. It is an exciting melting pot where diverse palates converge to create something magical. My team at Maison Boulud Singapore and I warmly invite guests to embark on a journey through the rich tapestry of French cuisine."

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Savour Newest Creations by Chef Daniel Boulud

The menu is a showcase of Chef Boulud’s creative interpretations of classic French dishes, paired with the freshest seasonal ingredients, with a touch of inspiration fueled by his travels around the world.



*Savour Chef Boulud’s latest creations at Maison Boulud Singapore
(L to R: seafood salad, lobster pastilla, Citron Pistache vacherin)*

Start the meal with a medley of fresh ingredients in the *seafood salad*, featuring an ensemble of succulent seafood, crisp haricots verts and juicy tomatoes, served with rich and savoury basil and black olive pesto and an anchovy garlic dressing that adds an additional burst of umami, and dive into the *signature seafood platter*, featuring the finest treasures of oysters, Maine lobsters, prawns, and tartars – a crowd favourite at db Bistro & Oyster Bar. Indulge in a crispy pillow of *pastilla* enveloping a perfectly succulent lobster, served alongside confit fennel and preserved lemon and topped with a burst of Moroccan spices in the chermoula sauce, or a Mediterranean-inspired *claypot rice* where a confit Chilean seabass drizzled in a black pepper squid ink sauce takes centre stage. A sweet masterpiece of *Citron Pistache vacherin* – an iconic French dessert – awaits at the end of the meal, where the harmonious blend of luxurious ricotta gelato crowned with delicate Sicilian pistachio chantilly and refreshing burst of zesty lemon gel and meringue culminate to a sublime conclusion.

Diners can also look forward to a selection of wines sourced from France and around the world, as well as a mixology programme that features classic and original aromatic aperitifs that are crafted to complement the culinary creations of the restaurant such as the *Queen Potion* that marries the crispness of vodka, the nutty warmth of amaretto and a burst of citrusy freshness.

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Chef Boulud with Maison Boulud Singapore's Executive Chef Rémy Carmignani

Maison Boulud Singapore is helmed by Executive Chef Rémy Carmignani, an accomplished chef in French cuisine following stints at award-winning restaurants including Guy Savoy Paris and Singapore, and Le Français at the iconic Hotel La Mamounia in Marrakech. He is assisted by Executive Sous Chef Vincent Yong, who led the talented brigade from the former db Bistro & Oyster Bar. Chef Mandy Pan, a virtuoso in the world of sweets and a protégé of Chef Boulud, rejoins Marina Bay Sands as the Executive Pastry Chef of Maison Boulud.

Located at B1-15 and L1-83 of The Shoppes at Marina Bay Sands (South Promenade), the 146-seater restaurant features cosy seating indoors on both levels and an outdoor terrace on the upper level. Lunch and dinner will be served daily, alongside a casual alfresco menu that features crowd favourites from db Bistro such as the *Original db Burger*.

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Opening Hours

Lunch (Mon - Fri):

Level B1: 12pm – 3.30pm (last order at 2.15pm)

Level 1: 1pm – 5.30pm (last order at 5.15pm)

Brunch (Sat & Sun):

Level B1: 11.30am – 3.30pm (last order at 2.15pm)

Level 1: 11.30am – 5.30pm (last order at 5.15pm)

Dinner (Sun – Thur):

Level B1 & Level 1: 5.30pm – 11pm (last order at 9.45pm)

Dinner (Fri & Sat):

Level B1 & Level 1: 5.30pm – 11pm (last food order at 10.15pm, last drinks order at 11pm)

For more details, please visit www.marinabaysands.com/restaurants/maison-boulud.html.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with approximately 1,850 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs more than 11,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com.

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