

MAISON

BOULUD

MARINA BAY SANDS

“An Iconic Journey of Flavor and Celebration”

..B E V E R A C E ..

Choice of Two (2) Beverages per person

COCKTAIL: FANTASTIC MOON
Black Label, Umeshu, Drambuie, Soda Water

ZERO EDIT: BLÅ
Delicate aromas of jasmine, chamomile and a hint of citrus, followed by the round taste of white teas complexity from the green teas and darjeeling

WINE BY THE GLASS
CHAMPAGNE : Duval-Leroy, Brut Réserve, NV

WHITE WINE: Chardonnay-Domaine William Fèvre Petit Chablis 2024
Burgundy France

RED WINE: Pinot Noir- Edouard Delaunay, Septembre
Burgundy, 2023

M E N U ..

Four Course Menu

GOUGÈRE
Black Truffle Mornay



SAINT JACQUES SCALLOPS
Marinated Hokkaido Scallop, Caviar
Charred Broccolini, Dill- Gin Emulsion



SLOW COOKED CHILEAN SEABASS
Leek Custard, Black Pepper Sauce



AUSTRALIAN BEEF TENDERLION
Potato Pavé, Kale, Truffle Beef Jus



CHOCOLATE COFFEE CRÉMEUX
Chocolate Sponge, Piedmont Hazelnut, Croissant Ice Cream

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.