

MAISON BOULUD

MARINA BAY SANDS

NEW YEAR EVE DINNER CELEBRATION

Celebrate the Vibes of New Year Featuring

Dishes Inspired by The Season

Available on December 31, 2025



TASTING MENU | 198++

DUVAL LEROY CHAMPAGNE | 120++

A refined expression of French elegance.

Refreshing with notes of citrus, green apple, and brioche.

Perfect for a festive toast in style.

GOUGERE

French Cheese Puff, Black Truffle Mornay



SAINT - JACQUES 48

Larinated Hokkaido Scallop, Sea Urchin, Radishes

Caviar, Dill- Champagne Emulsion



SOUPE VGE "ELYSEE 1975" 48

Chicken, Foie Gras & Root Vegetables Broth

Baked in Pastry Crust, Périgord Winter Black Truffle



ROCK LOBSTER THERMIDOR 44 | 88

Creamy Spinach



JAPANESE STRIPLOIN WAGYU BEEF 128

Potato Gratin, Black Garlic Sauce



CHESTNUT CITRUS PAVLOVA

Clementine Compote, Meringue Shell

Chestnut Rum Ice Cream

Mascarpone Vanilla 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.