

MAISON BOULUD

MARINA BAY SANDS

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Chef Daniel Boulud

Available from 11:30AM to 2:30PM



NEW YEAR'S DAY CELEBRATION

Celebrate the Vibes of New Year Featuring Dishes Inspired by The Season

BRUNCH SET MENU | 118

HOMARD | BISQUE

Maine Lobster Soup, Armagnac, Potato & Leek, Crème Fraîche, Chive Oil



PLATEAU DE FRUITS DE MER +40

French Oysters, Maine Lobster, Crab, Clams, Mussels, Prawns & Tartars



SAUMON FUME

Loch Fyne Smoked Salmon, Cucumber-Dill, Seaweed Crisp, Caraway-Yogurt

CRABE | CELERI

Alaskan King Crab, Celery Remoulade, Granny-Smith Apple, Hazelnut, Lime Gel
Green Goddess Dressing

FOIE GRAS | HARICOT

Pan-Seared Duck Liver, Coco de Paimpol, Cranberry, Mixed Nuts, Argan & Hibiscus Oil



HOMARD | PASTILLA

Brittany Blue Lobster 'Pastilla', Confit Fennel, Chermoula, Armoricaine Sauce
Preserved Lemon

CABILLAUD | CAVIAR

Nordic Cod Fish, Scandinavian Potato & Leek, Seaweed Beurre Blanc, Kaluga Caviar

BOEUF | POMME DE TERRE

Japanese Striploin Wagyu Beef, Black Garlic Sauce, Home Fries



FROMAGE | TRUFFE

Brillat-Savarin Cheese Stuffed with Périgord Winter Black Truffle
Dried Fruit Chutney & Pain Mèdiant

FRAMBOISE | ROSE

Raspberry Sorbet, French Meringue, Lychee Gel, Rose Chantilly

TIRAMISU

Mascarpone Ice-Cream, Biscuit Cuillère, Coffee Foam, Hazelnut

... A LA CARTE ...



HUITRES

HALF DOZEN 45 | ONE DOZEN 85
Chef's Selection of Seasonal Oysters

JAMON IBERICO DE BELLOTA (50 GRAMS) 58
Cinco Jotas Ibérico Ham | Pan Con Tomate

CHARCUTERIE 48
Board of House-Made Pâté, Chicken Liver Mousse with Coppa, Dry Saucisson

KALUGA CAVIAR
30 GRAMS | 128 50 GRAMS | 198
Crème Fraîche, Potato Chips, Blinis & Condiments

PLATEAU DE FRUITS DE MER
PETIT 135 | GRAND 245 | ROYAL 355 (includes 30g Caviar)
Market Oysters, Maine Lobster, Clams, Mussels, Prawns & Tartars

CRUSTACES | NICOISE 36
Seafood Salad, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

SAINT-JACQUES | CAVIAR 38
Marinated Hokkaido Diver Scallop, Caviar, Grilled Broccolini Chutney, Dill-Gin Emulsion



LOBSTER ROLL 48
Maine Lobster, Tarragon Mayonnaise, Brioche Bun, French Fries

BAR | BLACK PEPPER 46
Chilean Seabass Confit in Olive Oil, Claypot Rice, Sweet Sausage, Black Pepper Sauce

CARABINEIROS | LINGUINE 58
Mediterranean Deep-Sea Prawn, Artisanal Linguine Pasta, Puttanesca Sauce

PORC DUO | LENTILLE (for two) 138
Ibérico Pork Presa, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise, Sauce Charcutière

ENTRECOTE 98
USDA Prime Ribeye (300g)
Grilled Broccolini, Patatas Bravas, Pimentón Butter

BOEUF | ROSSINI 118
Australian Prime Beef Tenderloin, Creamy Spinach, Pan-Seared Foie Gras, Black Truffle Sauce

Add On:
Seared Foie Gras 38 | Grilled Half Lobster 48 | Kaluga Caviar (10g) 48

... SIDE DISH ...



16

- Creamy Spinach | Gruyere Cheese
- Claypot-Rice | Sausage
- Ratatouille Provencale
- Patatas Bravas | Aioli
- Mushroom | Gnocchi

... D E S S E R T
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FRAMBOISE | ROSE 18

Raspberry Sorbet, French Meringue, Lychee Gel, Rose Chantilly

TIRAMISU 16

Mascarpone Ice-Cream, Biscuit Cuillère, Coffee Foam, Hazelnut

GLACE | SORBET 16

Ice Cream & Sorbet

MADELEINES 12

Warm Madeleines

MIGNARDISES 12

Chef's Selections of Macarons & Bonbons

FROMAGE 38

Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendant