

MAISON BOULUD

MARINA BAY SANDS

BRUNCH MENU

Chef Daniel Boulud

Available every Saturday & Sunday
from 11:30AM to 2:30PM

VIENNOISERIE

Croissant, Pain au Chocolat, Jam & Butter



PLATEAU DE FRUITS DE MER +40

Market Oysters, Maine Lobster, Clams, Mussels, Prawns & Tartars



BURRATA | TOMATE V

Artisanal Burrata, Seasonal Tomato from France, Aged Balsamic Vinegar

CRUSTACÉS | NIÇOISE

Seafood Salad, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

BOEUF | TARTARE

USDA Prime Sirloin Steak Tartare, Green Salad

HOMARD | BISQUE

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



SHRIMP | ARRABBIATA

Artisanal Fusilli Pasta, Spicy Tomatoes, Taggiasca Olives, Parsley, Shrimp

DORADE | TIAN PROVENÇAL

Pan-Seared Greek Seabream, Slow-Baked Seasonal Vegetables, Sauce Vierge

AGNEAU | PANISSE

Roasted Lamb Loin, House Made Chickpea Fries, Chimichurri Sauce & Lamb Jus

FILET MIGNON

Australian Prime Tenderloin Broccoli, Patatas Bravas, Pimentón Butter



FROMAGE

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

PÊCHE | YAOURT

Roasted Yellow Peach from France, Whipped Yogurt, Osmanthus, Almonds

PROFITEROLES

Choux Puff, Vanilla Ice Cream, Cubeb Pepper Dark Chocolate Sauce

GLACE | SORBET

Ice Cream & Sorbet

... A LA CARTE ...

HUÎTRES

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

PLATEAU DE FRUITS DE MER

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

KALUGA CAVIAR

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

HAMACHI | BETTERAVE 32

Gin & Beetroot Cured Yellowtail Kingfish, Radish, Raspberry Vinegar Dressing

CHARCUTERIE 68

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

BOEUF | TRUFFE 36

Beef Filet Carpaccio, Black Truffle Dressing, Celery, Arugula & Parmesan

FOIE GRAS | MAIS 48

Pan-Seared Duck Liver, Japanese Corn, Scallion, Kumquat Confit, Buckwheat



OEUF | BENEDICTE 36

Poached Egg, Smoked Salmon, Calamansi Hollandaise

LOBSTER ROLL 48

Maine Lobster, Tarragon Mayonnaise, Brioche Bun, French Fries

LANGOUSTINE | PUTTANESCA 48

Artisanal Spaghetti, Spicy Tomatoes, Taggiasca Olives, Parsley, Langoustine

SOLE | GRENOBLOISE 68

Dover Sole Meunière, Parsley, Leek & Kale, Clams, Capers, Lemon, Hollandaise

PORC DUO | LENTILLE 68

Ibérico Pork Loin, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise, Sauce Charcutière

THE YANKEE BURGER 38

Black Angus Cheeseburger, Lettuce, Tomato, Onion, Pickles & French Fries

Add Pork Belly | 5

ENTRECÔTE 108

USDA Prime Ribeye (300g)

Grilled Broccolini, Patatas Bravas, Pimentón Butter

Add On:

Seared Foie Gras 45 | Grilled Half Lobster 58 | Kaluga Caviar (10g) 48

... SIDE DISH ...

16

Creamy Spinach | Gruyère Cheese

Claypot-Rice | Sausage

Ratatouille Provençale

Patatas Bravas | Aioli

Spätzle | Mushroom

... HIGHLIGHT ...

HOMARD | PERSILLADE 128

Whole Grilled Maine Lobster with Herbs,
Sweet Garlic Butter, Vegetables Medley

... D E S S E R T
..



VIENNOISERIE 16

Croissant, Pain au Chocolat, Jam & Butter

PAIN PERDU 16

French Toast, Berry Compote, Crème Fraîche

TARTE CITRON MERINGUÉE 16

Lemon Tart, Torched Italian Meringue

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