

# MAISON BOULUD

MARINA BAY SANDS

D I N N E R  
M E N U

Chef Daniel Boulud

.. T O S H A R E . .  


HUÎTRES

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 Tomato

CHARCUTERIE 68  
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

.. A P P E T I S E R . .  


CREVETTE | COCKTAIL 38  
Jumbo Shrimp, Spicy Cocktail Sauce & Lemon

CRUSTACÉS | NIÇOISE 36  
Seafood Salad, Haricots Verts, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

HAMACHI | BETTERAVE 32  
Gin & Beetroot Cured Yellowtail Kingfish, Radish, Raspberry Vinegar Dressing

HOMARD | BISQUE 38  
Maine Lobster Soup, Armagnac, Potato & Leek, Crème Fraîche, Chive Oil

BOEUF | TRUFFE 36  
Beef Filet Carpaccio, Black Truffle Dressing, Celery, Arugula & Parmesan

L'OREILLER | PISTACHE 28  
Pâté en Croûte, Pork Ibérico, Foie Gras, Armagnac, Dried Fruits & Nuts

AGNOLOTTI | POTIRON 29 V  
Butternut Squash Filled Pasta, Sage, Parmesan, Amaretti, Aged Balsamico

FOIE GRAS | MAIS 48  
Pan-Seared Duck Liver, Japanese Corn, Scallion, Kumquat Confit, Buckwheat

.. MAIN COURSE ..

LANGOUSTINE | PUTTANESCA 48

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

BAR | BLACK PEPPER 58

Chilean Seabass Confit in Olive Oil, Claypot Rice, Sausage, Black Pepper Sauce

SAUMON | ASPERGE 48

Ora King Salmon, Asparagus, Watercress, Buckwheat Beurre Blanc & Salmon Roe

SOLE | GRENOBLOISE 68

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

POULET | VADOUVAN 48

Free Range Chicken 'Rôtisserie', Carrot Confit, Mustard Seed, Spätzle with Mushroom, Vadouvan Jus

CANARD | MÛRES 58

Roasted Challans Duck Breast, Daikon, Blackberry, Sakura Leaves & Sansho Pepper Jus

PORC DUO | LENTILLE (FOR TWO) 138

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

ENTRECÔTE 108

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

SPÄTZLE | CAROTTE 32 V

Carrot Confit, Orange, Mustard Seed, Mushroom, Spätzle, Grilled Broccolini

Add on:

Seared Foie Gras 45 | 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 . .  


**BAKED ALASKA (FOR TWO) 30**  
Chocolate Ice Cream, Vanilla Parfait, Cherry Sorbet

**PAMPLEMOUSSE | LITCHI 18**  
Grapefruit Sorbet, Caramelised Puffed Rice, Lychee Espuma

**CHOCOLAT | CAFÉ 18**  
Grand Cru Dark Chocolate Crèmeux, Glenfiddich, Caramel Foam, Coffee Ice Cream

**CITRON | PISTACHE 18**  
Ricotta Gelato, Sicilian Pistachio Chantilly, Lemon Gel & 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