

# MAISON BOULUD

## MARINA BAY SANDS

### BRUNCH SET MENU 68

Inclusive of Coffee & Tea



**EASTER GREEN PEA SOUP**  
Lobster & Mushroom Pasta, Pea Tendrils

**VIENNOISERIE**  
Croissant, Pain au Chocolat, Jam & Butter

**TARTE FLAMBÉE**  
Fromage Blanc, Bacon, Onions



**SIGNATURE SEAFOOD PLATTER +40**  
Market Oysters, Maine Lobster, Clams, Mussels, Prawn & Tartars



**CHOICE OF EGG...**  
**SUNNY SIDE UP OR SCRAMBLED EGG**  
French Tomato Coco Beans, Toulouse Sausage, Bacon, Charred Grill Farmers Bread, Creamy Spinach

**LOBSTER EGGS BENEDICT**  
Poached Egg, Lobster, Creamy Spinach, Calamansi Hollandaise, Green Salad

**MOULES FRITES**  
Mussels, White Wine, Shallot, Garlic, Parsley, Cream, Fries

**CONFIT CHILEAN SEA BASS**  
Ratatouille Provençale, Seaweed Beurre Blanc Sauce

**COQ AU VIN**  
Red Wine-Braised Free-Range Chicken, Bacon, Mushrooms, Carrots, Gnocchi

**FRENCHIE BURGER**  
Black Angus, Pork Belly, Caramelized Onions, Morbier, Arugula, Cornichons, Fries

**PETIT FILET MIGNON +18**  
Aus Black Angus Grain Fed, Patatas Bravas, Peppercorn Sauce

**NZ EASTER LAMB RACK +18**  
Gratin Dauphinois, Rosemary Lamb Jus



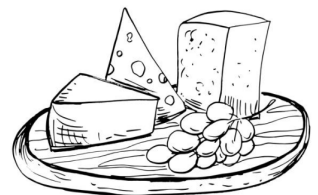
**FROMAGE**  
Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendiant

**FRENCH TOAST**  
Berry Compote, Crème Fraîche

**TARTE CITRON MERINGUÉE**  
Lemon Tart, Torched Italian Meringue


**EASTER CHOCOLATE EGG**  
Mango Passion Confit, Vanilla Chantilly

**ASSORTED ICE CREAM & SORBET**  
Chef's Selection



### SIGNATURE ICED TEAS 14

**BUTTERFLY KISS**   
Butterfly Pea Tea, Lychee  
Yuzu Marmalade, Lemon Juice

**TROPICAL PASSION**   
Chamomile Tea, Agave  
Passion Fruit, Lemon Juice

**GREEN GODDESS**   
Matcha, Agave  
Lychee Juice