

MAISON BOULUD

MARINA BAY SANDS

A L A C A R T E M E N U

Chef Daniel Boulud



RAW BAR

ALASKAN KING CRAB LEGS 88
DIJONNAISE

SEASONAL OYSTERS
CHEF'S SELECTION OF SEASONAL OYSTERS
HALF DOZEN | 45 ONE DOZEN | 85

SIGNATURE SEAFOOD PLATTERS
MARKET OYSTERS, MAINE LOBSTER,
CLAMS, MUSSELS, PRAWNS & TARTARS
PETIT | 135 GRAND | 245
ROYAL 355 (includes 30g Caviar)

KALUGA CAVIAR
CRÈME FRAÎCHE, POTATO CHIPS
BLINIS & CONDIMENTS
30 GRAMS | 128 50 GRAMS | 198



STARTERS

BLUEFIN TUNA 24
TUNA TARTARE, CUCUMBER, CELERY, OLIVES
GREEN CHILI

SHRIMP COCKTAIL 32
HORSERADISH, COCKTAIL SAUCE & LEMON

JUMBO LUMP CRAB CAKE 32
CELERY ROOT SLAW, CHILI AIOLI

LOBSTER ROLL 48
LOBSTER & AVOCADO ON A BUTTERED ROLL

JAMON IBERICO DE BELLOTA (50 GRAMS) 52
CINCO JOTAS IBÉRICO HAM, PAN CON TOMATE

PAN-SEARED FOIE GRAS 28
ROASTED APPLE, QUINOA, NATURAL JUS



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SOUPS & SALADS

FRENCH ONION SOUP 22
BEEF CONSOMMÉ, BAKED AGED GRUYÈRE
CROÛTONS

LOBSTER BISQUE 32
MAINE LOBSTER SOUP, ARMAGNAC,
POTATO & LEEK, CRÈME FRAÎCHE, CHIVE OIL

TUNA NICOISE 24
TUNA, CRUDITÉE, BASIL PESTO, OLIVES
EGG, LEMON DRESSING

BEETS & BURRATA 22
HARICOTS VERTS, PICKLED ONIONS
TOASTED HAZELNUTS, MUSTARD DRESSING

CAESAR SALAD FOR TWO 32
(SERVED TABLESIDE)
ROTISSERIE CHICKEN, LETTUCE
PARMESAN, GARLIC & ANCHOVY DRESSING

MAISON CLASSICS

TARTE FLAMBÉE 22
FROMAGE BLANC, BACON, ONIONS

ESCARGOTS 22
BURGUNDY SNAILS, PUFF PASTRY GARLIC &
PARSLEY ALMOND BUTTER

BEEF TARTARE AP 26 | MC 42
AUS BLACK ANGUS GRAIN FED STEAK TARTARE
GREEN SALAD

PÂTÉ EN CROÛTE 26
PORK IBÉRICO, FOIE GRAS, ARMAGNAC
APRICOT, PISTACHIO

CHARCUTERIE 42
HOUSE-MADE PÂTÉ, CHICKEN LIVER MOUSSE
PÂTÉ EN CROUTE, COPPA, DRY SAUCISSON

POTATO GNOCCHI 26 (V)
ROASTED ZUCCHINI, POMODORO SAUCE
FRESH RICOTTA

MOULES FRITES 38
MUSSELS, WHITE WINE, SHALLOT, GARLIC
PARSLEY, CREAM, FRENCH FRIES



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.



SEAFOODS

LINGUINE PASTA 38
JUMBO LUMP CRAB, SPICY LOBSTER SAUCE

SEA TROUT 38
BRUSSELS SPROUTS MARMALADE
LEMON CHICKEN JUS

CHARRED SPANISH OCTOPUS 42
STEWED SWEET PEPPER, ROMESCO SAUCE
CRISPY GARLIC

GRILLED LOBSTER 108
WHOLE GRILLED MAINE LOBSTER
HERB & GARLIC BUTTER, VEGETABLES

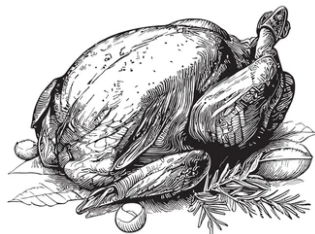
SHARING DISHES

ROTISSERIE CHICKEN (FOR TWO) 88
ROASTED HERBS FARMED CHICKEN
NATURAL JUS

PORK DUO (FOR TWO) 108
PORK PRESA, CRISPY PORCHETTA
GREEN LENTIL À LA LYONNAISE

WAGYU CÔTE DE BOEUF 325
GRAIN FED (1.2KG)

*SERVED WITH A CHOICE OF TWO VEGETABLE SIDE DISHES
BÉARNAISE or PEPPERCORN SAUCE*



MEATS

FRENCHIE BURGER 32
BLACK ANGUS, PORK BELLY, CARAMELIZED
ONIONS, MORBIER, ARUGULA, CORNICHONS

COQ AU VIN 40
RED WINE-BRAISED FREE-RANGE CHICKEN
BACON, MUSHROOMS, GNOCCHI

DUCK CONFIT 38
BRAISED RED CABBAGE, TENDER TURNIPS
CARROTS, PEARL ONIONS, DUCK JUS



ROSSINI 98
AUSTRALIAN PRIME BEEF TENDERLOIN,
CREAMY SPINACH, PAN-SEARED FOIE GRAS,
BLACK TRUFFLE SAUCE

PETIT FILET MIGNON 68
AUS BLACK ANGUS GRAIN FED (160G)

ENTRECOTE 88
USDA PRIME RIBEYE CORN FED (300G)

*SERVED WITH A CHOICE OF
BÉARNAISE or PEPPERCORN SAUCE*

ADD ONS

PAN-SEARED FOIE GRAS 25

10GMS CAVIAR 48

GRILLED HALF LOBSTER 48

SIDES

PATATAS BRAVAS 14

FRENCH FRIES 12

GNOCCHI & MUSHROOMS 15

CREAMY SPINACH 15

RATATOUILLE 15

BRUSSEL SPROUT & BACON 15

LOBSTER CAULIFLOWER GRATIN 25





ARTISANAL CHEESES

ONE PIECE 8 | THREE PIECES 21
FIVE PIECES 38

SAINT-NECTAIRE, AUVERGNE

BRILLAT-SAVARIN, NORMANDY

ROQUEFORT,
ROQUEFORT-SUR-SOULZON

ÉPOISSES, BURGUNDY

COMTÉ, FRANCHE-COMTÉ





DESSERTS

DURIAN "ROYALE" SOUFFLÉ 22
"MAO SHAN WANG" DURIAN
COCONUT SORBET

BAKED ALASKA FOR TWO 28
PINEAPPLE & COCONUT SORBET
FLOURLESS SPONGE CAKE, JAMAICAN RUM FLAMBE

MOLTEN CHOCOLATE CAKE 18
SEA SALT CARAMEL,
COCOA NIBS ICE CREAM

CITRON PISTACHE 18
RICOTTA GELATO, SICILIAN PISTACHIO CHANTILLY
LEMON GEL & MERINGUE

STRAWBERRY CHEESECAKE 16
STRAWBERRY & YOGHURT SORBET, CHEESECAKE
VANILLA CHANTILY

WARM MADELEINES 8

ICE CREAMS & SORBETS
5 EACH

GUANAJA

VANILLA

MANGO

STRAWBERRY

YOGHURT

