

★
MAISON BOULUD

— MARINA BAY SANDS —

À LA CARTE

— ★ —
Chef Daniel Boulud

MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

À LA CARTE

RAW BAR

Alaskan King Crab Legs Dijonnaise	88
Seasonal Oysters Chef's Selection of Seasonal Oysters. Half Dozen 48, One Dozen 88	48/88
Signature Seafood Platter ♦ Market Oysters, Maine Lobster, Clams, Mussels, Prawns, Tartare. Petit 155, Grand 268, Royal 388 (Includes 30g Caviar)	155/268/388
Kaluga Caviar Crème Fraîche, Potato Chips, Blinis & Condiments. 30g 128, 50g 198	128/198

STARTERS

Tuna & Watermelon (RS) Mediterranean Tuna Ceviche, Feta Cheese, Almonds	26
Shrimp Cocktail Horseradish, Cocktail Sauce, Lemon	36
Jumbo Lump Crab Cake (CSS) Celery Root Slaw, Chilli Aioli	38
Lobster Roll Lobster & Avocado on a Buttered Roll	48
Jamón Ibérico de Bellota 50g Cinco Jotas Ibérico Ham, Pan con Tomate	52
Pan-Seared Foie Gras ♦ Roasted Apple, Quinoa, Natural Jus	32



VEGETARIAN



SIGNATURE

(CSS) Certified Sustainable Seafood • (RS) Regionally Sourced

Kindly notify our team of any allergies or dietary restrictions.

Menus are subject to change due to seasonality and product availability.

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SOUPS & SALADS

	French Onion Soup ♦ Beef Consommé, Baked Aged Gruyère, Croûtons	26
	Lobster Bisque Maine Lobster Soup Armagnac, Potato, Leek Crème Fraîche, Chive Oil	34
■	Belgian & Blue Endive, Apple, Candied Walnut, Blue Cheese Dressing	25
■	Tomato & Mozzarella Heirloom Tomato, Aged Balsamic Pearl Gazpacho	25
	Caesar Salad For Two, Served Tableside. Rotisserie Chicken, Lettuce, Parmesan, Garlic & Anchovy Dressing	38

MAISON CLASSICS

	Tarte Flambée Fromage Blanc, Bacon, Onions	22
	Escargots ♦ Burgundy Snails, Puff Pastry, Garlic, Parsley, Almond Butter	27
	Beef Tartare AP 29 MC 42. Australian Grain-Fed Black Angus, Green Salad	29/42
	Pâté en Croûte Pork Ibérico, Foie Gras, Armagnac Apricot, Pistachio	27
	Charcuterie House-Made Pâté, Chicken Liver Mousse, Pâté en Croute, Coppa, Dry Saucisson	38
■	Potato Gnocchi Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta	29
	Moules Frites Mussels, White Wine, Shallots, Garlic, Parsley Cream, French Fries	38



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SEAFOOD

Spaghetti Nero	42
Jumbo Lump Crab, Spicy Lobster Sauce	
Pan-Seared Trout	39
Japanese Corn Succotash, Charred Tomato Sauce	
Roasted Big Prawns	42
Tri-Color Cauliflower, Chorizo Saffron-Chilli Sauce	
Grilled Lobster (CSS)	118
Whole Grilled Maine Lobster, Herbs Garlic Butter, Vegetables	

SHARING DISHES

Rotisserie Chicken	88
For Two	
Roasted Herbs, Natural Jus	
Bouillabaisse	128
For Two	
Market Fish, Scallops, Prawns, Rouille Sauce	
Wagyu Côte de Boeuf ★	338
Grain Fed, 1.2kg	
Served with a Choice of Two Vegetable Side Dishes, and a Choice of Béarnaise or Peppercorn Sauce	

MEATS

Frenchie Burger	34
Black Angus, Pork Belly, Caramelised Onions Morbier, Arugula, Cornichons	
Coq au Vin	42
Red Wine-Braised Chicken Bacon, Mushrooms, Farfalle	
Duck Confit	38
Braised Red Cabbage, Turnips, Carrots Pearl Onions, Duck Jus	



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MEATS • CONTINUED

NZ Lamb Rack	49
House-Made Chickpea Fries, Chimichurri, Lamb Jus	
Rossini ★	98
Australian Prime Beef Tenderloin Creamy Spinach, Pan-Seared Foie Gras Black Truffle Sauce	
Entrecote	92
USDA Prime Corn-Fed Ribeye, 300g	
Served with a Choice of Béarnaise or Peppercorn Sauce	

ADD-ONS

Pan-Seared Foie Gras	28
Caviar	48
10g	
Grilled Half Lobster (CSS)	48

SIDES

■ Patatas Bravas	14
■ French Fries	14
■ Gnocchi & Mushrooms	16
■ Creamy Spinach (RS)	16
■ Ratatouille	16
Brussels Sprouts & Bacon	16
Lobster & Cauliflower Gratin (CSS)	28



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ARTISANAL CHEESES

ONE PIECE 8 | THREE PIECES 22 | FIVE PIECES 38

Comté, Burgundy

Hard | Raw Cow's Milk | 20+ Months. Firm & lightly crystalline with rich flavors of caramel, browned butter & toasted nuts

Brillat-Savarin, Burgundy

Triple-Cream | Pasteurized Cow's Milk. Decadently rich & buttery, smooth like clotted cream with fresh lactic brightness, hint of mushroom

Saint-Nectaire, Auvergne

Semi-Soft | Raw Cow's Milk. Earthy & supple with a velvety rind, gentle crème fraîche tang & delicate hazelnut notes

Roquefort, Occitania

Blue | Raw Sheep's Milk. Moist & crumbly with a sweet-salty blue character, layered with caramelized milk & savory spice

Époisses, Burgundy

Soft Washed Rind | Raw Cow's Milk. Lusciously creamy with a bold aroma & savory depth, showing notes of smoky bacon & roasted nuts

DESSERTS

- | | |
|--|----|
| ■ Durian "Royale" Soufflé <i>(RS)</i> | 22 |
| "Mao Shan Wang" Durian, Coconut Sorbet | |
| ■ Exotic Mango <i>(RS)</i> ★ | 18 |
| Opalys Fromage Blanc Mousse, Exotic Fruits Mango Sorbet, Citrus Herb Sauce | |
| ■ French Coffee Trifle ★ | 20 |
| Ameretto Coffee Sponge, Coffee Parfait Mascarpone Espuma, Coffee Ice Cream | |
| ■ Citron Pistache | 18 |
| Ricotta Gelato, Sicilian Pistachio Chantilly Citrus Variation, Meringue | |
| ■ Molten Chocolate | 18 |
| Sea Salt Caramel, Cocoa Nibs Ice Cream | |



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DESSERTS • CONTINUED

- | | | |
|---|---|----|
|  | Warm Madeleines | 10 |
| | To Share | |
| | Lemon Scented | |
|  | Soft Serve Sundae | 28 |
| | To Share | |
| | Serve with: Marshmallow, Meringue Kisses, Madeleine Cake Cubes, Chocolate Pearl Crumble, Chocolate Sauce. | |
| | Choice of: Vanilla, Peach Sorbet, Vanilla Peach Swirl | |



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