

# MAISON BOULUD

MARINA BAY SANDS

B  
R  
U  
N  
C  
H  
M  
E  
N  
U

Chef Daniel Boulud

Available from 11:30AM to 2:30PM



## CHRISTMAS DAY CELEBRATION

Celebrate the Vibes of Christmas Featuring Dishes Inspired by The Season

### BRUNCH SET MENU | 118

#### HOMARD | BISQUE

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



#### PLATEAU DE FRUITS DE MER +40

French Oysters, Maine Lobster, Crab, Clams, Mussels, Prawns & Tartars



#### SAUMON FUME

Loch Fyne Smoked Salmon, Cucumber-Dill, Seaweed Crisp, Caraway-Yogurt

#### POIREAUX VINAIGRETTE

Seasonal Leek from France, Dijon Mustard Vinaigrette, Poached Egg  
Perigord Winter Black Truffle

#### FOIE GRAS | HARICOT

Pan-Seared Duck Liver, Coco de Paimpol, Cranberry, Mixed Nuts, Argan & Hibiscus Oil



#### BLACK TIE SCALLOP

Wrapped in Spinach, Baked in Pastry Crust, Sauce Périgueux, Perigord Winter Black Truffle

#### HOMARD

Maine Lobster, Swiss Chard, Seaweeds, Lobster Civet, Bordeaux Red Wine Sauce

#### PITHIVIER

Chicken, Pork, Venison & Foie Gras Baked in Pastry Crust, Périgord Winter Black Truffle Sauce



#### MONT-BLANC

Corsican Chestnut Cream, Blueberry Confit, Citrus Meringue Drop, Vanilla Ganache

#### CHOCOLAT & CAFE

Grand Cru Dark Chocolate Crèmeux, Glenfiddich, Caramel Foam, Coffee Ice Cream

#### TIRAMISU

Mascarpone Ice-Cream, Biscuit Cuillère, Coffee Foam, Hazelnut

... A LA CARTE ...

HUITRES

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 Tomate

CHARCUTERIE 48  
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

CRUSTACES | NICOISE 36  
Seafood Salad, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

SAINT-JACQUES | CAVIAR 38  
Marinated Hokkaido Diver Scallop, Caviar, Grilled Broccolini Chutney, Dill-Gin Emulsion



LOBSTER ROLL 48  
Maine Lobster, Tarragon Mayonnaise, Brioche Bun, French Fries

BAR | BLACK PEPPER 46  
Chilean Seabass Confit in Olive Oil, Claypot Rice, Sweet Sausage, Black Pepper Sauce

CARABINEIROS | LINGUINE 58  
Mediterranean Deep-Sea Prawn, Artisanal Linguine Pasta, Puttanesca Sauce

PORC DUO | LENTILLE (for two) 138  
Ibérico Pork Presa, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise, Sauce Charcutière

ENTRECÔTE 98  
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

Add On:  
Seared Foie Gras 38 | Grilled Half Lobster 48 | Kaluga Caviar (10g) 48

... SIDE DISH ...

16

Creamy Spinach | Gruyere Cheese  
Claypot-Rice | Sausage  
Ratatouille Provencale  
Patatas Bravas | Aioli  
Mushroom | Gnocchi

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



**MONT-BLANC 18**

Corsican Chestnut Cream, Blueberry Confit, Citrus Meringue Drop, Vanilla Ganache

**CHOCOLAT & CAFÉ 18**

Grand Cru Dark Chocolate Crémeux, Glenfiddich, Caramel Foam, Coffee Ice Cream

**TIRAMISU 16**

Mascarpone Ice-Cream, Biscuit Cuillère, Coffee Foam, Hazelnut

**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