

MAISON BOULUD

MARINA BAY SANDS

PLATS DU JOUR

DOVER SOLE FILLET

Braised Fennel and Baby Potato
Black Garlic and Squid Ink Sauce
38

FRENCH ROASTED PIGEON

Potato Galette & Braised Salsify
58

WINES BY THE GLASS

'Hill' Pinot Grigio, Nals Margreid,
Alto Adige, Italy 2023
19

Syrah, Yves Cuilleron, Les Vignes d'à Côté
Rhône Valley, France 2023
19

Champagne Duval-Leroy, Brut Réserve, NV
19

EXPRESS LUNCH MENU

TWO COURSES | 56

THREE COURSES | 65

SANDS MEMBER EXCLUSIVE THREE-COURSES | 56

WILD MUSHROOM SOUP (V)

Celery Variations, Olive Oil

MARINATED HAMACHI

Mango & Avocado Chutney
Lime & Dill Dressing

CLASSIC PÂTÉ EN CROÛTE

Duck, Venison, Pork, Girolle Mushroom

ROASTED ORGANIC MEDLEY VEGETABLE (V)

Cauliflower, Red Cabbage
Espelette Lemon Vinaigrette

CONFIT CHILEAN SEA BASS

Ratatouille Provençale
Seaweed Beurre Blanc Sauce

BRAISED ANGUS BEEF

Roasted Baby Potato, Bacon
Light Garlic Cream

CHOCOLATE BANANA

Guanaja Ice Cream, Banana Cake
Coffee Foam, Roasted Pecan

ASSORTED ICE CREAM & SORBET

Chef's Selection

DUO OF ARTISANAL CHEESES

Chef's Selection of Two Traditional
Condiments

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.