

MAISON ✦ BOULUD

MARINA BAY SANDS

AFTERNOON MENU

Available: Monday to Sunday

.. 2 3 0 P M T O 1 0 P M . .



ALASKAN KING CRAB LEGS 88

DIJONNAISE

SEASONAL OYSTERS

CHEF'S SELECTION OF SEASONAL OYSTERS

HALF DOZEN | 48 ONE DOZEN | 88

SIGNATURE SEAFOOD PLATTERS

MARKET OYSTERS, MAINE LOBSTER,
CLAMS, MUSSELS, PRAWNS & TARTARS

PETIT | 155 GRAND | 268

ROYAL 388 (includes 30g Caviar)

KALUGA CAVIAR

CRÈME FRAÎCHE, POTATO CHIPS
BLINIS & CONDIMENTS

30 GRAMS | 128 50 GRAMS | 198



SHRIMP COCKTAIL 36 **RS**

HORSERADISH, COCKTAIL SAUCE & LEMON

LOBSTER ROLL 48 **CSS**

LOBSTER & AVOCADO ON A BUTTERED ROLL

TARTE FLAMBÉE 22

FROMAGE BLANC, BACON, ONIONS

CHARCUTERIE 38

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

FRENCHIE BURGER 32

BLACK ANGUS, PORK BELLY, CARAMELIZED
ONIONS, MORBIER, ARUGULA, CORNICHONS



Recommended



Vegetarian



Certified Sustainable Seafood



Regionally Sourced

Kindly notify our team of any allergies or dietary restrictions.

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.

DESSERTS



MOLTEN CHOCOLATE CAKE 18 **V**

SEA SALT CARAMEL,
COCOA NIBS ICE CREAM

CITRUS GARDEN 18 **V**

YUZU CREAM, POMELO & GRAPEFRUIT, YUZU GELEE
SHISO OIL, SUNFLOWER GRANOLA, YOGURT SHERBET

EXOTIC MANGO 18 **V**

OPALYS FROMAGE BLANC MOUSSE, EXOTIC FRUITS
MANGO SORBET, CITRUS HERB SAUCE

FRENCH COFFEE TRIFLE 20 **V**

AMERETTO COFFEE SPONGE, COFFEE PARFAIT
MASCARPONE ESPUMA, COFFEE ICE CREAM

WARM MADELEINES 10 **V**

CHEESES



ONE PIECE 8 | THREE PIECES 22

FIVE PIECES 38 **V**

SAINT-NECTAIRE, AUVERGNE

BRILLAT-SAVARIN, NORMANDY

ROQUEFORT,
ROQUEFORT-SUR-SOULZON

ÉPOISSES, BURGUNDY

COMTÉ, FRANCHE-COMTÉ



Recommended **V** Vegetarian **CSS** Certified Sustainable Seafood **RS** Regionally Sourced

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K I D S M E N U . . .



SMOKED SALMON 22
CRÈME FRAÎCHE & BLINIS

FUSILLI PASTA 21
CHOICE OF: POMODORO OR BUTTER

SEA TROUT 28
RATATOUILLE PROVENÇALE, LEMON

CHEESE BURGER 28
BEEF PATTY & FRENCH FRIES
ADD PORK BELLY 5

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