

# MAISON BOULUD

MARINA BAY SANDS

## BRUNCH SET MENU 78

*Includes a choice of coffee, tea, or juice*

### VIENNOISERIE

Croissant, Pain au Chocolat, Jam & Butter

### TARTE FLAMBÉE

Fromage Blanc, Bacon, Onions



### SIGNATURE SEAFOOD PLATTER +40

Alaskan King Crab, Maine Lobster, Clams, Mussels, Prawn & Tartars



### LOBSTER EGGS BENEDICT

Poached Egg, Lobster, Creamy Spinach, Calamansi Hollandaise, Green Salad

### CRAB & AVOCADO TOAST

Open-Faced Bagel, Crab Salad, Avocado, French Dressing

### CONFIT CHILEAN SEA BASS

Ratatouille Provençale, Seaweed Beurre Blanc Sauce

### COQ AU VIN

Red Wine-Braised Chicken, Bacon, Mushrooms, Carrots, Farfalle

### FRENCHIE BURGER

Black Angus, Pork Belly, Caramelized Onions, Morbier  
Arugula, Cornichons, Fries

### NZ ROASTED LAMB RACK

House Made Chickpea Fries, Chimichurri Sauce & Lamb Jus



### FROMAGE

Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendiant

### STICKY DATE PUDDING

Okinawa Sugar Caramel, Caramelized Pecan, Vanilla Ice Cream

### TARTE CITRON MERINGUÉE

Lemon Tart, Torched Italian Meringue

### ASSORTED ICE CREAM & SORBET

Chef's Selection

## SIGNATURE ICED TEAS 14

### BUTTERFLY KISS




Butterfly Pea Tea, Lychee  
Yuzu Marmalade, Lemon Juice

### TROPICAL PASSION

Chamomile Tea, Agave  
Passion Fruit, Lemon Juice

### GREEN GODDESS

Matcha, Agave  
Lychee Juice

 Recommended  Vegetarian  Certified Sustainable Seafood

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.