



Welcome to Maison Boulud, a soulful reinterpretation of French classics, steeped in rich culinary tradition and inspired by the rhythm of the seasons. Drawing from Chef Daniel's childhood memories growing up in Lyon, of honest home-cooked meals prepared with an abundance of love. The meticulously curated menu is a culmination of the freshest harvest and finest ingredients available all year round.

Signatures include the L'Oreiller Pistache, a Pâté en Croûte with Pork Ibérico, Foie Gras, Armagnac, Dried Fruits & Nuts, and *Porc Duo Lentille*, a 120-day acorn-fed Ibérico pork rack roasted in porchetta lechon style served with Le Puy Green Lentil à la Lyonnaise.

Spanning two levels and artfully designed by pre-eminent interior designer Joyce Wang, the restaurant is reminiscent of the glamorous French Riviera. Dine by the idyllic waterfront promenade over handcrafted cocktails, or share intimate moments at the cosy booths in the dining room.







## MAIN DINING AREA

**Seating Capacity**

**Seated: 66 guests**

**Private Room: 12 guests**

**Standing: 100 guests**







### UPPER DINING AREA

#### Seating Capacity

**Seated Inside : 36 guests**

**Alfresco : 18 guests | 10 guests**

**Standing Inside : 30 guests**

**Alfresco : 15 guests | 20 guests**



# LUNCH

## THREE COURSES

\$98

### HOMARD | BISQUE

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

Or

### CRUSTACÉS | NIÇOISE

Seafood Salad, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing



### CREVETTE | ARRABBIATA

Artisanal Fusilli Pasta, Spicy Tomatoes, Taggiasca Olives, Parsley, Prawn

Or

### POULET | BASQUAISE

Free Range Chicken 'Rotisserie', Piperade, Panisse, Taggiasca Olives, Muhammara



### FIGUE | YAOURT

Roasted Figs from France, Whipped Yogurt, Almond Financier, Red Wine-Raspberry Sorbet

Or

### CHOCOLAT | CARAMEL

Milk Chocolate Crèmeux, Praline Croustillant, Hazelnut Nougatine

Menu items are subject to change & availability

All prices are subject to 10% service charge and prevailing goods and services tax

# LUNCH

## FOUR COURSES

\$128

### SOUPE DU JOUR

Daily Made Chef's Seasonal Soup of The Day



### HOMARD | NIÇOISE

Maine Lobster Salad, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

Or

### L'OREILLER | PISTACHE

Pâté en Croûte, Pork Ibérico, Foie Gras, Armagnac, Dried Fruits & Nuts



### BAR | BLACK PEPPER

Chilean Seabass Confit in Olive Oil, Claypot Rice "Style", Black Pepper Sauce

Or

### PORC DUO | LENTILLE

Ibérico Pork Chop, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise, Sauce Charcutière



### FROMAGE

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

Or

### CHOCOLAT | CARAMEL

Milk Chocolate Crémeux, Praline Croustillant, Hazelnut Nougatine

Menu items are subject to change & availability

All prices are subject to 10% service charge and prevailing goods and services tax

# LUNCH & DINNER

## FOUR COURSES

\$148

### GOUGERE

French Cheese Puff, Black Truffle Mornay

### SAINT-JACQUES | CAVIAR

Marinated Hokkaido Diver Scallop, Caviar, Grilled Broccolini Chutney, Dill-Gin Emulsion

Or

### POULPE | AVOCAT

Octopus Carpaccio, Mango & Avocado, Lime & Dill Dressing



### FOIE GRAS | HARICOT

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



### LOTTE | ARTICHAUT

Braised Monkfish Osso Buco, Artichoke Barigoule, Padron Peppers, Picholine Olives

Or

### PORC DUO | LENTILLE

Ibérico Pork Chop, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise, Sauce Charcutière



### FROMAGE

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

Or

### CITRON | PISTACHE

Ricotta Gelato, Sicilian Pistachio Chantilly, Lemon Gel & Meringue

Menu items are subject to change & availability

All prices are subject to 10% service charge and prevailing goods and services tax

# LUNCH & DINNER

## FIVE COURSES

\$188

### GOUGERE

French Cheese Puff, Black Truffle Mornay

### HOMARD | BISQUE

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



### CRABE | CELERI

Japanese Snow Crab Salad, Celeriac Rémoulade, Oyster Mayonnaise, Pear Textures

Or

### L'OREILLER | PISTACHE

Pâté en Croûte, Pork Ibérico, Foie Gras, Armagnac, Dried Fruits & Nuts



### AGNOLOTTI | RICOTTA

Ricotta Di Pecora Filled Pasta, Japanese Corn, Sage-Lemon Butter, Pickled Jalapeño



### HOMARD | PERSILLADE

Grilled Maine Lobster with Herbs, Sweet Garlic Butter, Vegetables Medley

Or

### BOEUF | ROSSINI

Australian Prime Beef Tenderloin, Creamy Spinach, Pan-Seared Foie Gras, Black Truffle Sauce



### FIGUE | YAOURT

Roasted Figs from France, Whipped Yogurt, Almond Financier, Red Wine-Raspberry Sorbet

Or

### CHOCOLAT | NOISETTE

Dark Chocolate Fondant, Coffee & Praline Croustillant, Pepper Dark Chocolate Sauce

Menu items are subject to change & availability

All prices are subject to 10% service charge and prevailing goods and services tax