

MAISON BOULUD

MARINA BAY SANDS

TERROIRS DE FRANCE: PROVENCE

Available from April 1 - June 30, 2026

PISSALADIÈRE | 22

Flat Bread, Onion, Anchovy, Olives

WARM WHITE ASPARAGUS SALAD | 28

Herb Aioli, Frisée, Egg Dressing

LOUP DE MER | 42

Sea Bass "Papillote", Artichokes À La Barigoule
Pesto, Bacon, Carrot, Tomato Confit

DAUBE PROVENÇALE DE BOEUF | 48

Beef Stew with Red Wine, Olive, Orange Zest
Carrot, Pearl Onion, Baby Potato

TARTE TROPÉZIENNE | 18

Sugared Brioche, Vanilla Crème Diplomat
Lemon Curd

COCKTAIL OF THE DAY

ÉCLAT DE MYRTILLE | 26

Infused Rum in Blueberries
Umeshu, Yuzu

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.

MENU DU DÎNNER

THREE COURSES | 75

With a glass of White or Red Wine | 100

JEAN LORON, LACROCHETTE, MÂCON-VILLAGES

Burgundy, France 2022

DOMAINE MARATRAY-DUBREUIL

Bourgogne Côte-d'Or, France 2024

LOBSTER BISQUE

Main Lobster Soup, Armagnac, Potato
Leek, Crème Fraîche, Chive Oil

SAINT-GERMAIN DU NORD SALAD

Smoked Salmon, Tarama
Petit Pois, Endive

PÂTÉ EN CROÛTE

Pork Ibérico, Foie Gras, Armagnac
Apricot, Pistachio

MUSHROOM PENNE

Creamy Mushroom Sauce, Parmesan Cheese

SEA TROUT

Charred Grilled Trout, Cauliflower &
Carrot Purée, Seaweed Beurre Blanc

COQ AU VIN

Red Wine-Braised Chicken, Bacon
Mushrooms, Farfalle

GARIGUETTE STRAWBERRY TRIFLE

Gariguette Strawberry Variation
Genoise Sponge, Vanilla Mascarpone Espuma

SOFT SERVE ICE CREAM & SORBET

Chef's Selection

DUO OF ARTISANAL CHEESES

Chef's Selection of Two Traditional
Condiments