

MAISON BOULUD

MARINA BAY SANDS

PLATS DU JOUR

WAGYU STRIPLOIN

Bibb Lettuce Salad, French Fries
Bearnaise Sauce
128

WINES BY THE GLASS

'Hill' Pinot Grigio, Nals Margreid
Alto Adige, Italy 2024
19

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

Champagne Duval-Leroy, Brut Réserve, NV
28

COCKTAIL OF THE DAY

ÉCLAT DE MYRTILLE

Infused Rum in Blueberries
Umeshu, Yuzu
26

EXPRESS LUNCH MENU

TWO COURSES | 56

THREE COURSES | 65

Sands LifeStyle Members 3-Courses | 56

ROASTED TOMATO SOUP

Sundried Tomato, Celery Variations

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

PAN SEARED SALMON

Asparagus, Watercress, Haricot Verts
Ikura Beurre Blanc

DAUBE PROVENÇALE DE BOEUF

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

GARIGUETTE STRAWBERRY TRIFLE

Gariguette Strawberry Variation
Genoise Sponge, Vanilla Mascarpone Espuma

ASSORTED ICE CREAM & SORBET

Chef's Selection

DUO OF ARTISANAL CHEESES

Chef's Selection of Two Traditional
Condiments

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.