

# MAISON BOULUD

MARINA BAY SANDS

## NEW YEAR EVE DINNER CELEBRATION

Celebrate the Vibes of New Year Featuring  
Dishes Inspired by The Season



Available on December 31, 2025

### TASTING MENU | 198 BEVERAGE PACKAGE | 98

Free flow of Champagne, White Wine, Red Wine, Beer & Softdrinks  
for 2 hours

#### GOUGERE

French Cheese Puff, Black Truffle Mornay



#### SAINT - JACQUES 48

Marinated Hokkaido Scallop, Sea Urchin,  
Radishes Caviar, Dill- Champagne Emulsion



#### SOUPE VGE "ELYSEE 1975" 48

Chicken, Foie Gras & Root Vegetables Broth  
Baked in Pastry Crust, Périgord Winter Black Truffle



#### ROCK LOBSTER THERMIDOR 44 | 88

Creamy Spinach



#### JAPANESE STRIPLOIN WAGYU BEEF 128

Potato Gratin, Black Garlic Sauce



#### CHESTNUT CITRUS PAVLOVA

Clementine Compote, Meringue Shell  
Chestnut Rum Ice Cream  
Mascarpone Vanilla Cream



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.