

MAISON BOULUD



MARINA BAY SANDS

CHRISTMAS EVE DINNER CELEBRATION

Celebrate the Vibes of Christmas Featuring
Dishes Inspired by The Season

Wednesday, December 24, 2025

TASTING MENU | 168

GOUGERE

French Cheese Puff, Black Truffle Mornay



SAINT - JACQUES 48

Marinated Hokkaido Scallop, Sea Urchin, Caviar
Radishes, Dill- Gin 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



DUO OF FREE-RANGE TURKEY 48

Herb-Roasted Breast, Chipolata Sausage-Stuffed Leg
Brussels Sprouts, Cornbread & Chestnut Stuffing
Black Pepper-Cranberry Sauce, Natural Gravy



WHITE WINE POACHED PEAR 18

Vanilla Pâte Sablée, Poire William Gel
Jasmine Pear Infusion, Pear Sorbet

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.