

MAISON BOULUD

MARINA BAY SANDS

BRUNCH SET MENU 68

Inclusive of Coffee & Tea



EASTER GREEN PEA SOUP
Lobster & Mushroom Pasta, Pea Tendrils

VIENNOISERIE
Croissant, Pain au Chocolat, Jam & Butter

TARTE FLAMBÉE
Fromage Blanc, Bacon, Onions



SIGNATURE SEAFOOD PLATTER +40
Market Oysters, Maine Lobster, Clams, Mussels, Prawn & Tartars



CHOICE OF EGG...
SUNNY SIDE UP OR SCRAMBLED EGG
French Tomato Coco Beans, Toulouse Sausage, Bacon, Charred Grill Farmers Bread, Creamy Spinach

LOBSTER EGGS BENEDICT
Poached Egg, Lobster, Creamy Spinach, Calamansi Hollandaise, Green Salad

MOULES FRITES
Mussels, White Wine, Shallot, Garlic, Parsley, Cream, Fries

CONFIT CHILEAN SEA BASS
Ratatouille Provençale, Seaweed Beurre Blanc Sauce

COQ AU VIN
Red Wine-Braised Free-Range Chicken, Bacon, Mushrooms, Carrots, Gnocchi

FRENCHIE BURGER
Black Angus, Pork Belly, Caramelized Onions, Morbier, Arugula, Cornichons, Fries

PETIT FILET MIGNON +18
Aus Black Angus Grain Fed, Patatas Bravas, Peppercorn Sauce

NZ EASTER LAMB RACK +18
Gratin Dauphinois, Rosemary Lamb Jus



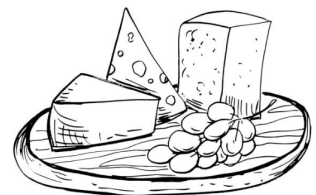
FROMAGE
Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendant

FRENCH TOAST
Berry Compote, Crème Fraîche

TARTE CITRON MERINGUÉE
Lemon Tart, Torched Italian Meringue


EASTER CHOCOLATE EGG
Mango Passion Confit, Vanilla Chantilly

ASSORTED ICE CREAM & SORBET
Chef's Selection



SIGNATURE ICED TEAS 14

BUTTERFLY KISS 
Butterfly Pea Tea, Lychee
Yuzu Marmalade, Lemon Juice

TROPICAL PASSION 
Chamomile Tea, Agave
Passion Fruit, Lemon Juice

GREEN GODDESS 
Matcha, Agave
Lychee Juice