



TWO TRADITIONS, ONE TABLE: A FOUR-HANDS AFFAIR

Two nights. Two culinary powerhouses.
Maison Boulud opens its doors to an extraordinary culinary encounter — a rare four-hands collaboration with Chef Riccardo La Perna of the newly unveiled Prada Mi Shang, Shanghai. In a celebration of cross-cultural mastery, the refined elegance of French gastronomy meets the harmonious vibrance of Italian-Chinese flair. Each dish is a dialogue between culinary masters.

\$188++ per person

Enhance your journey with a Wine Pairing \$48++

Includes 3 glasses of Sicilian wines, paying tribute to Chef Riccardo’s home-town in Italy

Thursday, December 4, 2025

AMUSE-BOUCHE

WHIPPED MOZZARELLA, TOMATO ESSENCE
SICILIAN OLIVE OIL, MOUNTAIN OREGANO



TUNA CRUDO & CAVIAR

CHEF’S CAVIAR SELECTION, BURNT EGGPLANT PURÉE
BRIGHT CITRUS EMULSION



GENTLY POACHED LANGOUSTINES

SEASONAL GARDEN VEGETABLES, DELICATE LANGOUSTINE
SABAYON, ESSENCE OF THE SEA



TAGLIOLINI AL TARTUFO BIANCO D’ ALBA

FRESH HEN EGG PASTA GENTLY COOKED IN AROMATIC BROTH
LIGHT MUSHROOM COULIS, SHAVINGS OF ALBA WHITE TRUFFLE



TAJIMA BEEF TENDERLOIN

WRAPPED IN GOLDEN CRISP BREAD, GARDEN VEGETABLE
“GIARDINETTO”, SHAVED BLACK TRUFFLE
ROSEMARY INFUSED VEAL JUS



SICILIAN PISTACHIO & PIEDMONTE HAZELNUT SEMIFREDDO

WHIPPED CHANTILLY CREAM, WARM CHOCOLATE SAUCE

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.