



MAISON BOULUD

MARINA BAY SANDS



Maison Boulud welcomes Chef Masashi Horiuchi of Entier for an exclusive four hands celebrating terroir and timeless elegance. This is a rare opportunity to savour artistry in tandem and the cuisine of one of the world's most celebrated chefs.

5 & 6 NOVEMBER 2025
12PM

TWO COURSE 56 **THREE COURSE 65**

PAN-SEARED FOIE GRAS

SEMI-DRIED FIGS, FIG CHIPS, BALSAMIC JELLY
MULBERRY COMPOTE, PINE NUTS
BENTONG GINGER, VANILLA CREAM

BUTTERNUT SQUASH AGNOLOTTI

BLACK TRUFFLE, SAGE, PARMESAN
CHANTERELLE MUSHROOM



JAPANESE KINMEDAI

RISOTTO & PRAWN BISQUE

OMI WAGYU & ABALONE

WATERCRESS SAUCE, PÉRIGUEUX SAUCE
TRUFFLE POMME PURÉE



MALAYSIAN CACAO **DARK CHOCOLATE TARTS**

CAVIAR, KOJI FERMENTED CACAO SORBET
CHOCOLATE COATED RICE PUFFS
FROM SARAWAK

CARAMELISED FILO APPLE

GOLDEN DELICIOUS APPLE COMPOTE
SALTED CARAMEL SAUCE, VANILLA ICE CREAM