





Domaine Clarence Dillon

For one night only, experience an extraordinary culinary collaboration between Maison Boulud and Chef Masashi Horiuchi from Entier, Kuala Lumpur, featuring a curation of vintages by Domaine Clarence Dillon, one of Bordeaux's most revered wine dynasties.

Founded in 1935, the Domaine is custodian to some of the region's most iconic estates, including the legendary Château Haut-Brion, the oldest of Bordeaux's five First Growths.

Today, the Domaine is presided over by Prince Robert of Luxembourg whose stewardship blends tradition with innovation and an unwavering commitment to quality.

The wines presented during this event, spanning from the approachable elegance of Clarendelle to the profound depth of Château Haut-Brion, embody the spirit of the Domaine: a celebration of heritage, refinement and the enduring allure of Bordeaux's terroir.

Welcome to an intimate encounter with the finest of French gastronomy and viticulture.

6 NOVEMBER 2025 THURSDAY, 5.30PM 450 PER GUEST

CAVIAR MACARON

DASHI, MALAYSIAN CAVIAR

CRISPY SCAMPI

FRESH TARRAGON & CHIVE AÏOLI

VEGETABLE TARTLET

BEETROOT, CARROT, CAULIFLOWER

2023 Clarendelle Blanc by Haut-Brion



PAN-SEARED FOIE GRAS

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

2021 La Clarté de Haut-Brion



JAPANESE KINMEDAI

RISOTTO & PRAWN BISQUE

2017 La Clarté de Haut-Brion

BUTTERNUT SQUASH AGNOLOTTI

BLACK TRUFFLE, SAGE, PARMESAN CHANTERELLE MUSHROOM

2019 Clarendelle Rouge by Haut-Brion (served from a 5L Jeroboam)

OMI WAGYU & ABALONE

WATERCRESS SAUCE, PÉRIGUEUX SAUCE TRUFFLE POMME PURÉE

> 2020 Le Clarence de Haut-Brion 2016 Château Haut-Brion



MALAYSIAN CACAO DARK CHOCOLATE TARTS

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

CANELÉ & CHOCOLATE TRUFFLE