



TWO TRADITIONS, ONE TABLE: A FOUR-HANDS AFFAIR

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.

December 3- 4, 2025

TWO COURSES | 56
THREE COURSES | 65

ORGANIC SOFT BOILED EGG
BROCCOLI PURÉE, CRISPY GUANCIALE, FRESH BLACK TRUFFLE

TUNA CRUDO & CAVIAR
CHEF’S CAVIAR SELECTION, BURNT EGGPLANT PURÉE
CITRUS EMULSION

PÂTÉ EN CROÛTE
PORK IBÉRICO, FOIE GRAS, ARMAGNAC
APRICOT, PISTACHIO



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

HERB ROASTED SEABREAM
CHORIZO RICE, BLACK PEPPER SAUCE



SICILIAN PISTACHIO & PIEDMONTE HAZELNUT SEMIFREDDO
WHIPPED CHANTILY CREAM, WARM CHOCOLATE SAUCE

CITRUS ILE FLOTTANTE
CITRUS VARIATION, VANILLA FROZEN PARFAIT
ORANGE BLOSSOM ANGLAISE

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.