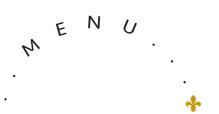
TWO TRADITIONS, ONE TABLE: A FOUR-HANDS AFFAIR

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