

M E N U

Margo

MAISON
BOULUD

IN THE KITCHEN
WITH MARGO

A Special Collaboration with Chef Wilfrid Hocquet of Margo
Michelin Guide Thailand 2026's "Opening of the Year".
Savour Margo's Modern Bistro Specials in concert with
Maison Boulud's heritage cuisine

"À La Carte — Featuring Chef Wilfrid Hocquet's Signature Creations"

AMBERJACK CANTALOUPE | 28
Cucumber, Basil Granita

TRUFFLED HAM AGNOLOTTI | 38
Garlic Blossoms & Pork Floss

WAGYU BEEF TENDERLOIN | 68
Marinated in Black Garlic & Koji,
Comté and Yellow Wine Sauce

72% CHOCOLATE DELIGHT | 20
Black Truffle & Hazelnut Praliné

Tuesday, July 21, 2026
Wednesday, July 22, 2026

A refined Four Hands dinner collaboration between
Maison Boulud and Margo Bangkok.
5-course set menu at \$128 per guest.

AMUSE-BOUCHE

MARGO
UNI DEVEILED EGG
Smoked Haddock & Wasabi

MARGO
TOMATO & CORIANDER
Parmesan & Black Olive Cookie, Goat Cheese

MAISON BOULUD
SWEET CORN & PETIT POIS TARTLET
Green Pea, Parma Ham



MAISON BOULUD
FOIE GRAS TORCHON
Rhubarb & Grape Marmalade, Sauternes Gelée
Candied Walnut, Delicate Brioche



MARGO
TRUFFLED HAM AGNOLOTTI
Garlic Blossoms & Pork Floss



MAISON BOULUD
AUSTRALIAN PRIME BEEF TENDERLOIN
Creamy Spinach, Morel
Black Truffle



MARGO
72% CHOCOLATE DELIGHT
Black Truffle & Hazelnut Praliné

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.