



IN THE KITCHEN WITH MARGO

A Special Collaboration with Chef Wilfrid Hocquet of Margo—recipient of the Michelin Guide Thailand 2026 “Opening of the Year”—this exclusive four-hands dinner brings together Margo’s modern bistro sensibility in concert with Maison Boulud’s heritage cuisine for a one-night-only experience, where each dish is thoughtfully paired with Bordeaux wines, taking guests on a journey through the region’s diverse appellations.

From the crisp, coastal freshness of Bordeaux Blanc to the aromatic precision of Sauternes in both dry and sweet expressions, and from the structured, Cabernet-driven wines of the Left Bank to the plush, Merlot-dominant styles of the Right Bank, each course uncovers a different facet of Bordeaux’s complexity. Thoughtfully paired to complement Chef Wilfrid’s creations, the wines enhance every dish in a seamless exploration of style, texture, and balance.

Together, the evening brings to life the richness, elegance, and timeless character of one of the world’s most celebrated wine regions.

Tuesday, July 21, 2026
7:00 p.m.

5 Course Menu | 188 per guest

WELCOME DRINK

Les Légendes R Bordeaux Blanc 2024

AMUSE-BOUCHE

MARGO

UNI DEVEILED EGG

Smoked Haddock & Wasabi

TOMATO & CORIANDER

Parmesan & Black Olive Cookie, Goat Cheese

MAISON BOULUD

SWEET CORN & PETIT POIS TARTLET

Green Pea, Parma Ham

R de Rieussec 2024 – Bordeaux Blanc



MAISON BOULUD

FOIE GRAS TORCHON

*Rhubarb & Grape Marmalade, Sauternes Gelée
Candied Walnut, Delicate Brioche*

Carmes de Rieussec 2023 – Sauternes



MARGO

TRUFFLED HAM AGNOLOTTI

Garlic Blossoms & Pork Floss

Château de Pez 2021 – Saint-Estèphe

Clos du Marquis 2014 – Saint-Julien



MAISON BOULUD

AUSTRALIAN PRIME BEEF TENDERLOIN

*Creamy Spinach, Morel
Black Truffle*

Château Gazin 2020 – Pomerol

Château Canon 2012 – Saint-Émilion



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.