



MAISON
BOULUD

MARINA BAY SANDS



MAISON 
DUNAND

FOUR - H A N D S D I N N E R 

10 OCTOBER

EXECUTIVE CHEF: RÉMY CARMIGNANI

@MAISONBOULUDSG

FOUR - HANDS DINNER.

10 OCTOBER 2024
5.30PM – 10.00PM

MAISON BOULUD X MAISON DUNAND | 225

CANAPÉ SELECTIONS

MAISON DUNAND
Mushroom, Black Garlic, Yellow Wine

MAISON BOULUD
Onion Tart, Epoisse, Quail Egg



MAISON DUNAND

MAQUEREAU | AUBERGINE
Sake-marinated Brittany Mackerel, Eggplant Caviar, Cocoa Nib Vinaigrette



MAISON DUNAND

HOMARD BLEU | ORANGE
Roasted Blue Lobster, Bisque, Claw in French Marigold Jelly, Orange Sabayon



MAISON BOULUD

TURBOT | GIROLLES
Brittany Turbot en Meurette, Red Chard,
Chanterelles Mushroom, Piedmont Hazelnut "Viennoise"



MAISON DUNAND

MIÉRAL PIGEON | FIGUES
Pigeon Cooked on the Bone, Roasted Solliès Figs,
Pumpkin Variation, Jus with Fig Leaves



MAISON BOULUD

CHOCOLAT | CAFÉ
Grand Cru Dark Chocolate Crémeux, Glenfiddich, Caramel Foam, Coffee Ice Cream