



MAISON  
BOULUD

MARINA BAY SANDS



MAISON   
DUNAND

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

11 OCTOBER

EXECUTIVE CHEF: RÉMY CARMIGNANI

@MAISONBOULUDSG

FOUR - HANDS DINNER.

11 OCTOBER 2024  
5.30PM – 10.00PM

MAISON BOULUD X MAISON DUNAND | 225

CANAPÉ SELECTIONS

MAISON DUNAND

Kale, Herbs, Eel

MAISON BOULUD

Barbajuan, Ricotta, Swiss chard



MAISON BOULUD

SAINT-JACQUES | CAVIAR

Marinated Hokkaido Diver Scallop, Kaluga Caviar,  
Grilled Broccolini Chutney, Dill-Gin Emulsion



MAISON DUNAND

CHAMPIGNONS SAUVAGES | CAVIAR KRISTAL

Mushroom Tempura, Herbs, Dashi Beurre Blanc, Caviar



MAISON DUNAND

OMBLE CHEVALIER | CAROTTE

Spruce-steamed Omble Chevalier, Buttermilk, Smoked Pike Perch Roe, Carrot



MAISON BOULUD

CANARD | MÛRES

Roasted Challans Duck Breast, Daikon, Blackberry,  
Sakura Leaves & Sansho Pepper Jus



MAISON BOULUD

PAMPLEMOUSSE | LITCHI

Grapefruit Sorbet, Caramelised Puffed Rice, Lychee Espuma