

Michelin Star

4-Hands Dinner

*An Exclusive Culinary Collaboration between
Michelin-starred **Guest Chef Olivier Limousin**
& Award-Winning Chef Eric Berrigaud*

Saturday, 26 September 2026

MENU

Amuse-Bouche

Royale de Foie Gras, Joël Robuchon Style

By Chef Olivier Limousin 

Octopus | Bell Pepper

By Chef Eric Berrigaud

Champagne Henriot Brut Souverain, France



Monte Carlo-Style Prawn Salad | Curcuma Vegetables | Lemon

By Chef Olivier Limousin 

Laurent Delaunay, Les Grappillages, France



Deep-Sea Scallop Tartare | Cauliflower & Dashi Cream | Avruga Pearls Egg

By Chef Eric Berrigaud

Pascal Jolivet, Sancerre Blanc, France



Caramelized Black Cod Fish / Black Kampot Pepper / Baby Spinach Leaves

By Chef Olivier Limousin 

Dominique Piron, Morgon Côte du Py, France



Beef Medallion / Red Wine Sauce / Robuchon-Style Ratte Potato Purée

By Chef Eric Berrigaud

Château Lagrange, Les Fiefs de Lagrange, Saint-Julien, France



Passion / Banana / Rum Granite

By Chef Olivier Limousin 

