

BLANC × WHITEGRASS × entier

A FLAVOURFUL ODYSSEY
SIX-HANDS DINNER

12 September 2025, 7pm - 10pm



Chef Benny Yeoh
Restaurant Blanc, Penang



Chef Takuya Yamashita
Whitegrass, Singapore



Chef Masashi Horiuchi
Entier, Kuala Lumpur

The final leg of the six-hands collaboration brings together three Michelin Guide recognised restaurants — Blanc, Entier, and Whitegrass. For one night only, three chefs unite to present a single menu that captures each of their distinctive styles. A flavourful odyssey, all in one evening.

RM700 nett per person
Wine pairing RM198 nett per person

RESTAURANT BLANC PENANG | 228 Macalister Road, 10400 Penang, Malaysia
T +6019 239 9818 E enquiry@restaurantblanc.com.my W www.restaurantblanc.com.my



MICHELIN
2025

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A FLAVOURFUL ODYSSEY
SIX-HANDS DINNER MENU

12 September 2025, 7pm - 10pm

AMUSE BOUCHE

Mushroom Beignet, Zucchini Tart,
Maple Leaf Duck Pâté Croquette, Sichuan Pepper Madeleine,
Oyster Tartare with Thai Coriander Dashi, Iberian Caviar Taco with Potato Sour Cream

1ST COURSE

Maguro

Thon à la Basquaise | Interprétation froide | Piperade | Smoked potato foam | Piment fumé

2ND COURSE

Angel Prawn Shiso

Ceviche | Avocado | Trout roe | Shiso consommé

3RD COURSE

Stuffed Chicken Wings Coq au Vin

Celeriac | Chicken skin tuile | Port wine

4TH COURSE

Amadai

Maitake à la barigoule | Thyme | Cashew nut |
Bouillon corsé de champignons | Jerusalem artichoke purée

MAIN COURSE

Ōmi Wagyu A5

Sautéed abalone | Baby lettuce | Watercress | Black truffle sauce

PRE-DESSERT

Apple Roses

Fuji apple | Lime Yoghurt Nitro | Champagne | Caviaroli

MAIN DESSERT

Forest Logs

Honey dates | Espresso | Pistachio | Milk pebble

SWEET ENDING

Mignardise

RM700 nett per person

Wine pairing RM198 nett per person

