



INTERCONTINENTAL.
DANANG SUN PENINSULA RESORT

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The Cuisine of Pierre Gagnaire. A Culinary Hypothesis.

As one who cooks in the now, a cuisinier de l'immédiat, the chef turns his instincts into moments of Race. In the kitchen, as an alchimiste aux fourneaux, he transcends the raw material to reveal its true substance. Guided by the pull of un principe d'émotions, Pierre Gagnaire has made cuisine a means of expression, a language, one he prefers to be frank and direct, in with dishes that replace words in reaching straight to the heart. Nothing duplicitous, no affectation... simply a daily commitment to the instruments of his trade, conducting his kitchen orchestra in a score of virtuoso savoir-faire.

The cuisine of Pierre Gagnaire is art. It is love. It is technique.*

* A book by Pierre Gagnaire is entitled *La cuisine c'est de l'amour, de l'art, de la technique* in French.

ESPRIT PIERRE GAGNAIRE

*Crab

Jumbo Crab & Thai grapefruit dressed in kumbawa veil

Leeks

Grilled leeks, shellfish and smoked duck foie gras
Beetroot syrup

Lobster

Poached lobster with local herbs,
Carrot mousseline and yellow mango; fresh coconut
Green apple sorbet/ passion fruits, roasted banana chantilly

*Cabillaud

Roasted Cabillaud, sweet onion fondue with green curry
Parmesan pesto

*Beef

Coeur de filet de boeuf breaded with *poivre noir des cimes*
Pochas, tomato confit, black olives and chorizo, Bearnaise sauce with rice vinegar

*The Pierre Gagnaire Grand Dessert

Dragon fruit syrup with star anise, *Joconde* biscuit with kirsch,
pineapple sorbet and Italian meringue
Pomegranates, *Kinh-Gioi* coated with velvety mango, passion fruits and lime mousse
Arlette sunflower seeds, Buddha hand jam, cinnamon,
mascarpone and muscovado sugar
Strawberries and raspberries macerated in red jelly, red sorbet and red marshmallows
Sablé sankara vanilla mousseline, almond paste, Guanaja Gananche
Kumbawa leaves cream, rambutan, watermelon, apple and orange

Coffee or Tea

Petit fours

3,688- 4 course menu

4,388- 6 course menu

All prices are in '000VND and subject to 5% service charge and 10% VAT.

DESSERTS

The Pierre Gagnaire Grand Dessert

Dragon fruit syrup with star anise, *Joconde* biscuit with kirsch, pineapple sorbet and Italian meringue

Pomegranates, *Kinh-Gioi* coated with velvety mango, passion fruits and lime mousse

Arlette sunflower seeds, Buddha hand jam, cinnamon, mascarpone and muscovado sugar

Strawberries and raspberries macerated in red jelly, red sorbet and red marshmallows

Sablé sankara vanilla mousseline, almond paste, Guanaja Ganache

Kumbawa leaves cream, rambutan, watermelon, apple and orange

888

Fresh Fruits

Declination of fresh and semi-candied fruits, assorted sorbets

Caramelized local banana, shortbread macaronnade, strawberry jam with dark rum

Bourbon vanilla ice cream, sweet wine granité, almond cream / apple compote

625

Chocolate

Chocolate biscuit / vanilla / raspberry / nougatine

Creamy ganache, chocolate ice cream, crispy leaves

Pan-seared cherries with amaretto, almonds Polignac

Blackcurrant sorbet, Breton crumble

588

Coconut soufflé

Coconut soufflé, coconut / Malibu ice cream

Lemongrass jelly infusion, exotic fruits

Crispy fillo pastry cake, fresh coconut chips, aloe vera, coffee parfait

kumbawa wind crystal, milk mousse sprinkled with Vietnamese pepper

688

Pierre Gagnaire Cheese Selection

799

All prices are in '000VND and subject to 5% service charge and 10% VAT.

APPETIZER

Pâté en croûte et Bellota

Pâté en croûte, mustard ice cream, endive and fresh soya

Bellota on toast with capers

Galician style Croquetas, tomato sorbet with l'huile d'ail

899

Foie Gras

Terrine of duck foie gras, *Dulcey* chocolate, diced yellow mango flavored with mango vinegar

Lettuce salad stuffed with duck rillettes, green beans salad

Croquettes *Lucullus*, red cabbage cubes, Cremona mustard

988

Saveurs du Vietnam

Crispy quail egg on Tomato *Otti*

Ignam Hérison, chestnut, ginger & lemongrass sorbet with bell pepper syrup

Roasted pumpkin caramelized with Dalat honey, almond turmeric cream, watercress salad

Citrus salad, pumpkin ice cream, popcorn and orange caramel

725

Bourride

Fish soup jelly with aioli sauce - sea bass, red mullet, mackerel and dragon fish

Eggplant caviar perfumed with smoked paprika, cuttlefish carpaccio

Vegetables minestrone, potato ice cream spiced with saffron

788

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FROM THE SEA

Turbot

Searched Turbot with citrus and mint leaves
Coated with a velvety green soup and raspberry
Black soufflé bread: Octopus stew, Wakame, confit lemon

1,899

Salmon/Shrimp

Poached Salmon in court-bouillon, steamed vegetables
Crêpe de riz with beurre Nantais
Chantilly *Lace*, fried shrimp and bisque

1,099

FROM THE FIELD

Grenouille

Frogs in 3 ways:

Frogs tempura with green curry mayonnaise
Frogs sauce Poulette with mushrooms, small onions
Frogs à la Provençal on grilled cabbage leaf
Purée de pommes de terre flavored with rice vinegar and local herbs

1,199

FROM THE LAND

Challans Duck

Roasted whole duck from Challans, coated with cocoa and grinded dragees

Potato *Bilou*

Eggplant cannelloni

Duck's leg rilette coated with beetroot syrup

2,699 (for two persons)

Bœuf Wagyu

Wagyu beef rib eye with lentilles vertes du Puy, caramelized banana and bone marrow

Potato Cracotte and Parisian toast

Sauce Champs-Élysées

2,188

Chicken

Roasted chicken breast with Jura yellow wine sauce, farce fine

spinach fondue with walnuts

Sweet and sour crispy thigh

Polenta ravioli and morels sauce flavored with Dalat coffee

1,688

Lamb

Roasted rack of lamb flavored with aromatics

Pochas, blond raisins, dried tomatoes, ratatouille with black olives

Potatoes Paillasson, romaine salad ribs, garlic flower and cloves coated with shortbread

Lamb jus thickened aioli

1,755