



**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

### <sup>TT</sup> **Velouté**

Chestnut velouté, fresh figs and Ossau-Iraty, duck foie gras chantilly  
Panettone

### **Raviole**

Pork and snail raviole with herbs

### <sup>TT</sup> **Hamachi**

Hamachi macerated with wild local herbs and steamed  
Slice of roasted pineapple

### **Lobster**

Diced lobster with ginger, bisque with coconut milk  
Manchurian wild rice

### <sup>TT</sup> **Beef**

Cœur de filet de bœuf Wagyu, red fruits bigarade, butternut velouté

### <sup>TT</sup> **The Pierre Gagnaire Grand Dessert**

Dragon fruit syrup spiced with ginger; pineapple brunoise, jack fruit, lime sorbet

Litchi as trompe l'oeil

Frozen bomb flavoured with coffee, milk jam, coffee blossom honey

Rhubarb purée, strawberry sorbet, almond paste veil

Rice cake Impératrice

Ganache with banana, cristal de vent, yellow mango coulis

### **Coffee or Tea**

Petits fours

<sup>TT</sup> 3,688- 4 course menu

4,388- 6 course menu

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

## CAVIAR DE DALAT

(Origine et méthode Russe)

### **Mackerel**

Mackerel, Crab, Pochas and celery salad  
Lemon vodka *Wurtz*, cottage cheese sorbet

888

### **Poached egg**

63o Poached egg, sautéed shrimp, cabbage and cauliflower velouté

799

### **Wagyu beef**

Coeur de Wagyu beef filet  
Banh Xeo, beans sprout salad

2,288

### **The Pierre Gagnaire Grand Dessert**

Dragon fruit syrup spiced with ginger; pineapple brunoise, jack fruit, lime sorbet

Rhubarb purée, strawberry sorbet, almond paste veil

Ganache with banana, cristal de vent, yellow mango coulis

### **Coffee or Tea**

Petits Fours

4 course menu – 3,999

TT

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## APPETIZER

### **Pâté en croûte et Bellota**

Pâté en Croûte Lyonnais, Pickles flavoured with Yuzu,  
Bellota Ham, Fried Capers  
Toasted bread with Anchovy butter, tomato jam, green olives

899

### **Saveurs du Vietnam**

Suckling Pig Terrine  
La Maison chutney, fruits frais au sel and toast  
Spring roll  
Tao Meo sorbet, green apple salt and sugar

725

### **Bouillon de Champignons**

Seasonal mushroom, grilled leeks, edamame, tofu,  
Vegetal pot au feu broth flavoured with local  
aromatics

525

## FROM THE SEA

### **Sole**

Filet of sole meunière on spinach fondue with chorizo  
Crispy mustard leaves  
Cassolette of morels and onions  
Rice pilaf galette with local herbs, green velouté

1,899

### **Lobster**

Canadian Lobster poached with clarified butter  
Herbs salad fondue, green mango, pink grapefruit and fresh Thai ginger  
Vanilla carrot royale  
Sweet potato gnocchi, mozzarella veil

2,299

### **Squid & Jumbo Prawn**

Vegetable stuffed squid, Squid ring fried with garlic and chili,  
carrots and green cabbage leaf  
Roussillon jumbo prawn, green lentils, fresh soy, pineapple  
Me oi Cucumber

1,699

## FROM THE LAND

### **Duck Barbarie**

Roasted duck breast, bigarade with honey from Vietnam

Crushed dragée, bitter chocolate ganache

*Pommes de terre Bilou*

Negroni and exotic sorbet

2,899 (for two persons)

### **Sweetbread Pie**

Pie of sweetbreads / foie gras / black truffle.

Endive leaf with orange, raisins

Jus de veau with tamarind

Gâteau of red cabbage

Tamarillo sorbet, caramelised vinegar and Porto

1,888

### **Beef Filet**

Beef coated with Poivre noir des Cîmes, flambé with Cognac, Sauce Crème

Pan fried potatoes and mushroom with shallots

2,199

### **Yellow Chicken**

Chicken breast stuffed with lemongrass under the skin

Roasted with foamy butter and lime zest

Crispy thigh, eggplant Stiletto

Croquettes au curry

1,699

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## DESSERTS

### **The Pierre Gagnaire Grand Dessert**

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Litchi as trompe l'oeil

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Ganache with banana, cristal de vent, yellow mango coulis

888

### **Vacherin**

Vacherin raspberries, bourbon vanilla from Madagascar

Heart filled in with jasmin tea, vanilla infusion

Red sorbet, mango coulis

650

### **Chocolate soufflé**

Biscuit, tonka beans parfait and ganache

Banana/Rum small tart

Dulcey chocolate leaf

688

### **Fruits from Vietnam**

A mosaïque, herbs salad seasoned with passion fruits/olive oil

Spicy pineapple velvety soup, coconut panna cotta, tuile blanche

Frosted lime, aloé-vera

588

Kindly pre- order all above dessert 20 minutes in advance

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