



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> **Salmon**

La Maison smoked Salmon, grapefruit gel with dill

Cottage cheese sorbet with horseradish

Cauliflower cream

### **Terrine**

Terrine of duck foie gras, milk chocolate leaf

Sweet onion fondue with green curry

### **Truffle Raviole**

Melanosporum black truffle raviole

Brunoise of Artichoke / Cuttlefish / Daikon radish

### <sup>TT</sup> **Cod**

Roasted Black cod, coated with bigarade black garlic

Mint leaves, shrimps, pork belly dices

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

Coeur de Wagyu beef fillet,

Pumpkin purée and crispy capers

Béarnaise sauce with aromatic and Danang pepper

Potato Dauphine

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

Baba bouchon with old rum, chestnut ice-cream

Frozen cinnamon Parfait from Vietnam, cheesecake mousse

Banana / passion sorbet, Buddha's hand jam, exotic crumble

Victoria pineapple carpaccio with fresh coriander, sorbet flavored with Kumbawa

Chocolate soup: salted butter caramel, chocolate-hazelnut rocher, blackcurrant sorbet

Coconut milk: avocado, orange, tapioca, candied ginger, lime

### **Coffee or Tea**

Petit 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

63<sup>0</sup> Poached egg, sautéed shrimp, cabbage and cauliflower velouté  
Cold shrimp consommé

799

### Wagyu beef

Coeur de Wagyu beef fillet  
*Banh Xeo*, beans sprout salad

2,288

### Pierre Gagnaire Grand Dessert

Baba bouchon with old rum, chestnut ice-cream  
Victoria Pineapple carpaccio with fresh coriander, sorbet flavored with Kumbawa  
Chocolate soup: salted butter caramel, chocolate-hazelnut rocher, Blackcurrant sorbet

### Coffee or Tea

Petits Fours

4 course menu – 3,999

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

## VEGETARIAN/VEGAN

### <sup>TT</sup> Avocado veloute

Mango, tomato, cubes of avocado with *Piment d'espelette*  
Passion fruit and coriander sorbet

### <sup>TT</sup> Butternut Squash

Roasted butternut squash with almond and turmeric cream  
Watercress salad, pistachio, Buddha hand confit

### Apple

Apple ice cream, grapefruit marmalade Cremona mustard, orange syrup

### <sup>TT</sup> Ratatouille

Sweet onion ravioli, French basil and spinach cream

### Légumes du moment

*Sautéed* vegetables, *bouillon de légumes* flavored with balsamic

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

Victoria pineapple carpaccio with fresh coriander, sorbet flavored with Kumbawa  
Coconut milk: Avocado, orange, tapioca, candied ginger, lime  
Banana / passion sorbet, Buddha's hand jam, passion coulis  
Chocolate-hazelnut, blackcurrant sorbet  
Pink Thai grapefruit marmalade flavored with coffee flower honey  
Segment of pear roasted with *Phu-Quoc* pepper, sorbet of Pear / Passion fruits

### Coffee or Tea

Petits Fours

<sup>TT</sup> 4-course menu – 1,999

6-course menu – 2,488

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

## APPETIZER

### **Pâté en croûte et Bellota**

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

Bellota on toast with capers

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

899

### **Saveurs du Vietnam**

Almond cream with turmeric, cube and ice cream of roasted pumpkin with Dalat honey

Popcorn and citrus fruits salad

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

*Tomato Otti* and coconut

725

### **Champignons**

Seasonal mushroom, grilled leeks, edamame, tofu,

Vegetal pot au feu broth flavored with local aromatics

525

## FROM THE SEA

### **Turbot**

Seared Turbot with citrus and mint leaves

Green velouté

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)

### Foie gras

Panseared Duck Foie gras coated with black currant bigarade

Seasonal fruit chutney, braised baby vegetables,

Smoked eggplant

Carrot and turnips Vietnamese style salad

1,499

### Bœuf Wagyu

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

Sauce *Champs-Elysées*

Caramelized onion

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

## DESSERTS

### The Pierre Gagnaire Grand Dessert

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Victoria pineapple carpaccio with fresh coriander, sorbet flavored with Kumbawa

Chocolate soup: salted butter caramel, chocolate-hazelnut rocher, blackcurrant sorbet

Coconut milk: avocado, orange, tapioca, candied ginger, lime

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### Coffee / Chocolate

Velouté de cacao Pampelune – churros

Frozen parfait coffee / Baileys / Irish whisky / Kahlua, *Dulcey* chocolate leaf

Pink Thai grapefruit marmalade flavored with coffee flower honey

Caramelized dried nuts, Guanaja chocolate sorbet, Caribbean ganache

550

### Millefeuille brut

Caramelized feuilletage

Bourbon vanilla crème paresseuse and eau-de-vie de Poire Williams, almonds Polignac

Roasted pear segment with *Phu-Quoc* pepper, pear / passion fruits sorbet

599

### Soufflé 1888

Green lime Soufflé, Burrata cheese with old rum ice-cream

Exotic fruits marmalade coated with dragon fruits syrup, sorbet like a Mojito

Petit lemon biscuit infused with lemongrass and *Poivre des cîmes*

688

### Pierre Gagnaire Cheese Selection

799