

Menu Inspiration

Foie Gras – Wagyu Beef / Truffle
The Pierre Gagnaire Grand Dessert

3 course set menu unveiling French gastronomy

2,299

Menu Origine

Foie Gras – Hokkaido Scallops / Da Lat Caviar – Wagyu Beef / Truffle
The Pierre Gagnaire Grand Dessert

4 course set menu inspired by local flavours

3,299

TT Menu Esprit Pierre Gagnaire

5 course set menu revealing the alchemy of Pierre Gagnaire Spirit

3,999



THE PIERRE GAGNAIRE GRAND DESSERT

when French classics meet local flavours in four unique desserts

Mont-Blanc 2021

Ice cream of chestnuts / burst blackcurrant / wind crystal with blackcurrant pepper
Blackcurrant sorbet

Vietnam

Banana milk with tapioca, pumpkin paste with cinnamon
Lime and candied ginger parfait, coconut snow

Sampan

Sampan rum baba
Roasted pineapple brunoise with passion fruit
Bourbon vanilla whipped cream

Soufflé biscuit

Li Chu chocolate soufflé tartlet
Milk caramel
Candied orange

ESPRIT PIERRE GAGNAIRE WINTER MENU

Chef's choice of canapés

Foie Gras

Marbled duck foie gras with Vietnam highlands pepper
Winter chutney
Toast Melba, beetroot pickles with yuzu

Hokkaido Scallops / Da Lat Caviar

Scallops à la plancha veiled with Colonnata, yellow mango
Seashells with leeks, sesame vinaigrette
Da Lat Caviar, chestnut blinis, crème fraîche

Wagyu Beef / Truffle

Wagyu beef tenderloin, sauce Champs-Élysées sweet onion fondue
Macaire potato with black Melanosporum truffle, winter salads

Truffled Brie

with beef jelly

The Pierre Gagnaire Grand Dessert

Coffee or Tea

Petits fours