

TT Menu Inspiration Smoked eel / Foie gras / Chocolate – Satsuma Gyu Beef The Pierre Gagnaire Grand Dessert	2,999
TT Menu Origine Smoked eel / Foie gras / Chocolate – Phuong Linh style lobster Satsuma Gyu Beef – The Pierre Gagnaire Grand Dessert	3,999
TT Menu Esprit Pierre Gagnaire	4,699



ESPRIT PIERRE GAGNAIRE MENU

Chef's choice of canapés

Smoked eel / Foie gras / Chocolate

Duck foie gras marbled with smoked eel, thin leaf of milk chocolate.
Seasonal chutney and passion fruit caramel.
Beetroot sorbet, garden sprouts with roasted hazelnuts.
Brioche toast with cocoa nibs.

Phuong Linh-style lobster

Canadian lobster tail cooked on the barbecue, Phuong Linh condiment.
Ly Son black garlic, tomato sauce, lime veil with mountain pepper.
Ravioli of modest pieces, onion marmalade. Ginger-flavoured bisque.
Basil gazpacho, burrata ice cream.
Traditional baguette.

Oh Bonne Mère !

Small red mullet stuffed with spinach and bottarga.
Langoustine / zucchini cannelloni with aioli.
Red mullet soup with star anise from Quang Nam.
Grilled fennel with black olives, raw salad with parmesan.
Italian bread with lemon thyme, anchovy butter.

Satsuma Gyu Beef, A5+, Kagoshima

Grilled ribeye, finished with hazelnut butter and horseradish.
Stuffed onion, mustard leaves.
Roquette sorbet, candied red peppers.
Pommes paille.
Nuts bread

The Pierre Gagnaire Grand Dessert

Coffee or Tea

Petits fours

THE PIERRE GAGNAIRE GRAND DESSERT

When French classics meet local flavors in four unique desserts

Pho

Fruits from Vietnam, fresh coconut noodles, sticky syrup with Pho spices;
lime sorbet with coriander, lemon praline paste.

Vacherin

Meringue / kumbawa leaf sorbet /
pineapple with Bourbon vanilla / whipped cream.
Fresh pineapple juice.

Lychees

Lychee trompe l'oeil, marshmallow and jam of raspberry from Da Lat,
Crystallized shiso leaves.

Chocolate Li Chu

Chocolate soufflé tart, Tonka bean caramel.
Chocolate ice cream / sweet chili jam, coffee water with Sampan rum.