



MASTERFUL CUISINE MEETS THE VIETNAM RAINFOREST AT LA MAISON 1888

La Maison 1888 is a true Michelin Starred house of gastronomy. This distinguished mansion has a history of being home to Michelin-starred chefs, expert Sommeliers, distinguished menus and the rarest wines in Vietnam, all offering an outstanding and unique exploration of French cuisine.



CHEF

Christian Le Squer

Behind the menu at La Maison 1888 stands Chef Christian Le Squer, a venerated Michelin three-star chef celebrated for his expert hand in French haute cuisine.

Born in Brittany, Le Squer's coastal upbringing deeply influences his culinary style, blending maritime traditions with avant-garde French cooking. His remarkable journey took him from his picturesque hometown to Paris's prestigious dining scene. At Pavillon Ledoyen, one of the oldest restaurants in Paris, he achieved an extraordinary milestone by earning three Michelin stars. He replicated this remarkable achievement at Le Cinq at the Four Seasons Hotel George V.

His significant contributions to the culinary world were recognised when he was named "Chef of the Year" by Le Chef Magazine in 2016, a testament to his lasting impact on modern French cuisine.

Now leading the cuisine at La Maison 1888, Chef Le Squer continues to push the boundaries of traditional French cooking, infusing it with his signature innovative flair.

WHO WE ARE

First Michelin Star Restaurant in Central Vietnam

First restaurant in Vietnam with a Michelin starred chef

Fine French dining with seasonal and unexpected artistic touches

Exceptional wine cellar specialising in premium French wines

LOCATION

Earth Level, with panoramic views of the sea and sky

STYLE OF SERVICE

Sophisticated and stylish

OPENING HOURS

18:30 - 21:00 daily

AMBIANCE / VIBE

Refined, romantic, relaxing

CULINARY CONCEPT

Chef Le Squer's culinary philosophy is Joie de Vivre, bringing happiness and life from the heart of Paris to the world. Christian fuses classical French techniques with modern creativity. His menus embody the essence of French haute cuisine while embracing new innovative methods that leave guests experiencing new sensations.

Christian is described like a perfumer or a couturier, in that he fashions flavours that linger long in the mouth, piecing together signature dishes that combine tastes, textures and colours. He is often inspired by his roots in Brittany, where fresh seafood plays a leading role. His signature dishes, such as "Bar Sauvage" (Japanese Wild Blackfin Seabass with Buttermilk and Caviar), often evoke memories of his childhood. Chef Le Squer's cuisine combines emotion with elegance, with each dish reflecting his passion for pushing the boundaries of taste.



A PERENNIAL FAVOURITE

Le Spaghetti Debout – Chef Christian Le Squer's ingenious creation – 'Standing Spaghetti'. This dish features delicately aligned spaghetti, meticulously assembled and filled with a luxurious Black Truffle cream. Elevated with black truffles and ham, the dish is then crowned with cream of Golden Chanterelle, poured tableside to enhance the rich flavours. The bold yet elegant presentation makes it one of Chef Le Squer's most celebrated dishes - true example of haute cuisine meeting style and innovation.



FLORIAN STEIN
Chef de Cuisine



JIMMY CHANG
Beverage Manager



AMEDEO BELLINI
Head Sommelier



TOAN NGUYEN
Assistant Sommelier

LA MAISON 1888 TEAM

Florian Stein | Chef de Cuisine

Honing his skills at the renowned Alsatian restaurant Le Chambard, recently named among the world top 50 restaurants, Florian is tasked with leading the kitchen in bringing Chef Le Squer's menu to life

Jimmy Chang | Beverage Manager

Hailing from Taiwan, Jimmy's passion for wine began in Paris whilst falling in love with food and wine culture. From there, Jimmy's passion grew and from Head Sommelier to Beverage Manager, he's an expert at French pairings

Amedeo Bellini | Head Sommelier

Amedeo, a master of Italian wines and originally from Milan, has gained experience worldwide, from London to the Caribbean. Now in Vietnam, he uses his extensive knowledge to guide guests through a global wine experience right from their table

Toan Nguyen | Assistant Sommelier

Recognised by Michelin with an award specifically aimed at acknowledging young talent, Toan, a native of Danang, was honoured to receive the award the same night La Maison 1888 earned its Michelin Star.

SPECIAL FEATURES

- Show Kitchen
- Wine Cellar tours and tastings
- Chef's Table for up to 14 guests, with a bird's-eye view of the kitchen
- Outdoor terrace with sunset views and regular jazz evenings
- Regular dinner events with winemakers, chateau owners, and guest chefs

THE WINE CELLAR

A hidden enclave, the Wine Cellar includes over 450 references of wines, about 80% French, focused on Burgundy, Bordeaux, and Champagne. The cellar holds the rarest wines in Vietnam with the prize bottle, the Domaine Henri Jaye 'Cros Parantoux' valued at \$90,000. The list has won the Wine Spectator's "Best of Award of Excellence" since 2018, a recognition to restaurants which showcase deep devotion to curating an exceptional wine selection. Our Sommeliers have developed a special 'Tour de France' wine pairing for guests who seek to experience different regional wines, offering a sampling of the best of France along with the dynamic cuisine of Chef Christian Le Squer.

BUFFALO BAR

For champagne, aperitifs, digestifs or whisky, Buffalo Bar epitomises refinement. It offers a creative list of signature cocktails as well as an impressive selection of cigars, featuring brands like Cohiba, Romeo y Julieta, and Davidoff.

DESIGN CONCEPT

Like the rest of the InterContinental Danang Resort, it is designed by Bill Bensley and features an enchanting, whimsical aura. The architecture was inspired by a colonial residence; black and white tiles are offset by the greens of potted plants, a manicured lawn, and the surrounding rainforest. There's a large kitchen and candlelit dining room downstairs and private and special dining spaces on the second level. 1888 was the year after France established colonial oversight of Vietnam, so the atmosphere in the restaurant is imbued with the essence of Indochine. When La Maison 1888 first opened, Architectural Digest praised it as one of the "10 Most Beautifully Designed New Restaurants in the World," and it has certainly stood the test of time.

CAPACITY

GROUND LEVEL

- La Veranda: **24 seats**
- Buffalo Bar: **14 seats indoors; 30 seats outdoors**
- Chef's Table: **14 seats**

UPPER LEVEL

Private Dining Rooms:

- Traveler's Room: **4 seats**
- Accountant's Room: **12 seats**
- Le Boudoir: **12 seats**

DIETARY OPTIONS

- Vegetarian
- Vegan
- Pescatarian
- Any preferences can be accommodated on request

CHILD POLICY & DRESS CODE

Children 10 years of age and older are welcomed at La Veranda, while families with those under ten are welcomed in our exclusive private rooms for families.

A smart casual dress code is part of the La Maison 1888 experience. Gentleman are invited in smart resort wear (no shorts, jacket not required). Dresses, smart skirts or trousers are suggested for ladies.

RESERVATIONS CONTACT

LaMaison1888@ihg.com



INTERCONTINENTAL®
DANANG SUN PENINSULA RESORT