



**INTERCONTINENTAL.**  
DANANG SUN PENINSULA RESORT

Bai Bac, Son Tra Peninsula, Danang, Vietnam

+84 236 393 8888

[lamaison1888@ihg.com](mailto:lamaison1888@ihg.com)

[danang.intercontinental.com](http://danang.intercontinental.com)

## 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

### \*Crab

Jumbo Crab & Thai grapefruit dressed in kumbawa veil

### Leeks

Grilled leeks, shellfish and smoked duck foie gras  
Beetroot syrup

### Lobster

Poached lobster with local herbs,  
Carrot mousseline and yellow mango; fresh coconut  
Green apple sorbet/ passion fruits, roasted banana chantilly

### \*Cabillaud

Roasted Cabillaud, sweet onion fondue with green curry  
Parmesan pesto

### \*Beef

Coeur de filet de boeuf breaded with *poivre noir des cimes*  
*Pochas*, tomato confit, black olives and chorizo, Bearnaise sauce with rice vinegar

### \*The Pierre Gagnaire Grand Dessert

Dragon fruit syrup with star anise, *Joconde* biscuit with kirsch,  
pineapple sorbet and Italian meringue  
Pomegranates, *Kinh-Gioi* coated with velvety mango, passion fruits and lime mousse  
Arlette sunflower seeds, Buddha hand jam, cinnamon,  
mascarpone and muscovado sugar  
Strawberries and raspberries macerated in red jelly, red sorbet and red marshmallows  
*Sablé* sankara vanilla mousseline, almond paste, Guanaja Ganache  
Kumbawa leaves cream, rambutan, watermelon, apple and orange

Coffee or Tea

Petit fours

3,688- 4 course menu

4,388- 6 course menu

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

## DESSERTS

### The Pierre Gagnaire Grand Dessert

Dragon fruit syrup with star anise, *Joconde* biscuit with kirsch, pineapple sorbet and Italian meringue

Pomegranates, *Kinh-Gioi* coated with velvety mango, passion fruits and lime mousse

Arlette sunflower seeds, Buddha hand jam, cinnamon, mascarpone and muscovado sugar

Strawberries and raspberries macerated in red jelly, red sorbet and red marshmallows

*Sablé* sankara vanilla mousseline, almond paste, Guanaja Ganache

Kumbawa leaves cream, rambutan, watermelon, apple and orange

888

### Fresh Fruits

Declination of fresh and semi-candied fruits, assorted sorbets

Caramelized local banana, shortbread macaronnade, strawberry jam with dark rum

Bourbon vanilla ice cream, sweet wine granité, almond cream / apple compote

625

### Chocolate

Chocolate biscuit / vanilla / raspberry / nougatine

Creamy ganache, chocolate ice cream, crispy leaves

Pan-seared cherries with amaretto, almonds Polignac

Blackcurrant sorbet, Breton crumble

588

### Coconut soufflé

Coconut soufflé, coconut / Malibu ice cream

Lemongrass jelly infusion, exotic fruits

Crispy fillo pastry cake, fresh coconut chips, aloe vera, coffee parfait

kumbawa wind crystal, milk mousse sprinkled with Vietnamese pepper

688

### Pierre Gagnaire Cheese Selection

799

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## APPETIZER

### Pâté en croûte et Bellota

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

Bellota on toast with capers

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

899

### Foie Gras

Terrine of duck foie gras, *Dulcey* chocolate, diced yellow mango flavored with mango vinegar

Lettuce salad stuffed with duck rillettes, green beans salad

Croquettes *Lucullus*, red cabbage cubes, Cremona mustard

988

### Saveurs du Vietnam

Crispy quail egg on Tomato *Otti*

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

Roasted pumpkin caramelized with Dalat honey, almond turmeric cream, watercress salad

Citrus salad, pumpkin ice cream, popcorn and orange caramel

725

### Bourride

Fish soup jelly with aioli sauce - sea bass, red mullet, mackerel and dragon fish

Eggplant caviar perfumed with smoked paprika, cuttlefish carpaccio

Vegetables minestrone, potato ice cream spiced with saffron

788

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## FROM THE SEA

### **Turbot**

Searched Turbot with citrus and mint leaves  
Coated with a velvety green soup and raspberry  
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)

### **Bœuf Wagyu**

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

Potato Cracotte and Parisian toast

Sauce Champs-Élysées

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

### **Lamb**

Roasted rack of lamb flavored with aromatics

*Pochas*, blond raisins, dried tomatoes, ratatouille with black olives

Potatoes Paillasson, romaine salad ribs, garlic flower and cloves coated with shortbread

Lamb jus thickened aioli

1,755