

The Pierre Gagnaire Grand Dessert

A succession of five desserts where French pastry classics meets local flavors



Vietnam

Vietnamese fruits coated with Pho sticky syrup, coriander & kumbawa sorbet.

Dak-Lak

Kakis compote, coffee flower honey mousse, sesame biscuit and honeycomb.

Vacherin

Meringue, pineapple and passion fruit, raspberry brandy Chantilly, raspberry coulis.

Chocolate

(Childhood memory, reminiscent of a bowl of milk and chocolate cereals)
Creamy Li-Chu, muesli crumble, milk chocolate tofu, puffed rice, milk foam.

Fresh Tart

Traditional apple tart, yoghurt sorbet/ lime Chantilly



TT Menu Inspiration

3 Course set menu inspired by local flavors

1,999

☞ Menu Origine

4 Course set menu which reflect French Cuisine

2,888

Menu Esprit Pierre Gagnaire

6 Course set menu revealing the alchemy of Pierre Gagnaire Spirit

3,688

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

ESPRIT PIERRE GAGNAIRE

☞ Pigeon Terrine

Foie gras terrine with pigeon, port wine jelly, melon and zucchini
Charentais style sorbet

TT Consommé & Onion Tarte Tatin

Local aromatic herbs consommé
Young crispy shrimps, roasted pork dices, baby carrots
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Caramelized onion Tarte Tatin and sautéed mushrooms

☞ Frog legs & Snails Cannelloni

Frog legs Meunière seasoned with fleur de sel and Phú Quốc pepper
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Cannelloni, eggplant, snails, ail doux

TT Colossal Shrimp & Hokkaido Scallop

Colossal Shrimp with cinnamon, grilled scallion
Mango and avocado tartare flavored with lime
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Hokkaido scallop and roasted banana, parmesan crust

☞ Wagyu Beef Fillet

Grilled Wagyu beef fillet with sauce Bordelaise
Condiment Basquaise
Pommes Gaufrettes enrich with turmeric, Pommes Dauphines

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Coffee or Tea

Petits fours

3,688 - 6 course menu

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