

**TT Menu Inspiration** 2,899  
Pâté-croûte – Wagyu Beef Tenderloin  
The Pierre Gagnaire Grand Dessert

**TT Menu Origine** 3,599  
Pâté-croûte – Langoustine – Wagyu Beef Tenderloin  
The Pierre Gagnaire Grand Dessert

**TT Menu Esprit Pierre Gagnaire** 4,299



# ESPRIT PIERRE GAGNAIRE

## SPRING MENU

*Chef's choice of canapés*

### **Pâté-croûte**

Pâté en croûte, roasted almonds, fresh coriander  
Duck jelly and foie gras, Xá Xú pork tenderloin slices  
Bánh Mì – the Pierre Gagnaire style

### **Langoustine**

Langoustine flavored with Buddha's hand, pan-fried in olive oil  
Parmesan cream with mild curry. Mint infusion, asparagus  
Langoustine ceviche, lemon/vodka/rambutan granita

### **Caviar Osciètre**

Oyster water flavor jelly, small prawns, leeks, mushrooms;  
Whipped cream with horseradish, Osciètre caviar  
Salmon heart fillet mi-cuit, court-bouillon, smoked salmon caviar cream

### **Wagyu Beef**

Wagyu beef tenderloin marbling 8/9  
Bayaldi tart, sweet onion jam,  
Pumkin purée, Ly Son sweet garlic croquettes

### **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

### **Rizière enchantée**

Pandan leaves flan, Madagascar vanilla rice mousse  
Rhubarb crumble, caramelized puffed rice

### **Fruits of Vietnam**

Vietnames seasonal fruits, a mosaic  
Mango coulis with passion fruit, Italian meringue and marzipan

### **Provence**

Strawberry gazpacho with basil, candied olives,  
drizzle of Alexis Munoz olive oil, red sorbet, Sacristan

### **Chocolate**

Li-Chu chocolate gluten-free biscuit  
Cognac Hennessy XO ganache, cumin nougatine  
Pampelune water, chocolate whipped cream