

Pierre's

First Edition



DUBAI'S FINEST FRENCH

Pierre's TT, where gastronomic artistry and impeccable service converge to create an unparalleled dining experience

3 MICHELIN-STARRED CULINARY GENIUS

Delve into the remarkable world of a culinary visionary, Chef Pierre Gagnaire and unveil the extraordinary life that has shaped the world of gastronomy



WWW.PIERRESDUBAI.COM

WWW.CHOIXDUBAI.COM

Foreword

BY CHEF PIERRE GAGNAIRE

Mes amis,

It is with great pleasure that I welcome you to our culinary adventure through this magazine. Drawing from my culinary heritage and experiences gathered over the years, each dish presented here reflects not only the essence of French cuisine but also the passion and dedication that have defined my journey as a chef.

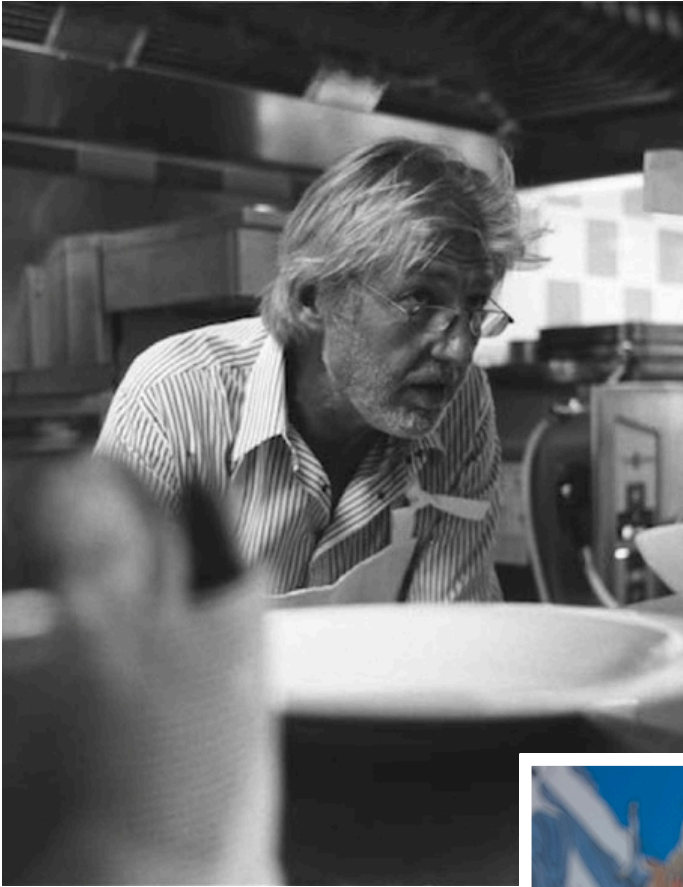
I invite you to indulge in the flavours of tradition and innovation as we explore the world of dining together.

Amicalement,

Pierre Gagnaire

*"I realised that I had a little something at my fingertips.
That it allowed me to create a connection with people, what we
call emotion."*





Pierre's
TT

CHOIX
PATISSERIE TT RESTAURANT

A CULINARY GENIUS

Chef Pierre Gagnaire is an iconic figure in the world of gastronomy, celebrated for his innovative approach to cooking and his exceptional culinary skills. With an illustrious career spanning over several decades, he has earned numerous accolades and Michelin stars, solidifying his position as one of the most influential chefs of our time.

Born and raised in France, Chef Gagnaire's passion for food was ignited at a young age, and he has since crafted a unique culinary style that blends traditional French techniques with modern creativity. His dedication to pushing the boundaries of gastronomy has led to the creation of extraordinary dishes that captivate diners and redefine the art of fine dining.



By Chef Pierre Gagnaire



DINING LIKE NO OTHER

Nestled in the heart of Dubai, helmed by the renowned Chef Pierre Gagnaire and his Chef de Cuisine Mathieu Albino, Pierre's TT is a culinary destination that marries the rich heritage of French cuisine with a contemporary twist, offering guests an extraordinary dining experience.

With its elegant ambience, impeccable service, and exquisite menu, Pierre's TT promises to transport diners on a gastronomic journey like no other. Each dish is meticulously crafted using the finest ingredients, ensuring a harmonious blend of flavours and textures that leave a lasting impression on every palate. Whether you are a connoisseur seeking culinary excellence or a food enthusiast in search of a memorable feast, Pierre's TT is the epitome of sensorial dining in Dubai.





Hervé Lorit

RESTAURANTS GENERAL MANAGER

"In the heart of a restaurant, teamwork and rigour with passion and a blend of diverse cultures create culinary magic for every guest."

Behind every remarkable dining experience lies an orchestrator – a maestro who conducts harmony from the front-of-house. Meet Hervé, the enigmatic Restaurants General Manager at Pierre's TT and CHOIX TT. His journey is a crescendo of culinary encounters, each note resonating with a passion that transformed a culinary career into a symphony of flavors and memories.

For Hervé, the world of gastronomy was more than a mere occupation; it was a canvas where he painted joy for others. A culinary voyage that began within bustling kitchens transitioned seamlessly to orchestrating seamless dining experiences. His stage was set, and he was ready to orchestrate the ultimate culinary performance.

After having worked at numerous luxury international properties including The Peninsula, MGM Grand and Shangri-La in countries such as France, the UK and the U.S, Hervé sets foot in Dubai to take the reins of Pierre's TT, a collaboration with three-Michelin starred Chef Pierre Gaganire alongside the talented Chef Mathieu Balbino. For the past six years, he has crafted an experience where the culinary and personal intersect.



Nestled within InterContinental Dubai Festival City, Pierre's TT isn't just a restaurant; it's an embodiment of Hervé's philosophy. The fusion of warmth and culinary finesse was meticulously curated to redefine dining experiences. Hervé's orchestra was a team hailing from diverse corners of the globe, each instrument tuned to perfection, crafting a gastronomic masterpiece.

Over the past six years, Hervé has amassed a collection of prestigious titles that stand as a testament to his unwavering commitment to excellence and the restaurant's remarkable contribution to the culinary landscape. His journey has been punctuated by accolades from distinguished institutions such as Michelin, Gault & Millau, World Culinary Awards, FACT UAE and more recognising Hervé's talent but also spotlighting the team. Hervé clinched the prestigious title of Gault & Millau's Restaurant Manager of the Year consecutively in 2022 and 2023, a truly remarkable achievement.



Mathieu Balbino

CHEF DE CUISINE

Mathieu Balbino, a culinary passionate at heart, has been crafting culinary wonders alongside Pierre Gagnaire for the past seven years. Hailing from the picturesque South-West of France, Mathieu's journey through the gastronomic world is nothing short of extraordinary.

His culinary education commenced at the esteemed Lycée Hôtelier de Carcassonne, a foundation that laid the groundwork for his exceptional career. Mathieu's culinary voyage gained momentum as he honed his craft at the iconic Hôtel de la Cité. An unmistakable call from culinary greatness led him to the kitchens of Paul Bocuse at Collonges, an experience that etched invaluable lessons into his culinary canvas.

Mathieu's journey extended beyond borders, both geographical and culinary. He embarked on an expedition to Orlando, Florida, representing Paul Bocuse which led him to the Mulia Senayan in Jakarta. Eventually he settled in the heart of the Middle East, in Dubai to lead the kitchens of Pierre's TT and CHOIX TT.

Here, he masterfully brings Chef Pierre Gagnaire's visions to life, blending French flavours with comfort, curating a culinary journey defined by elegance and relaxed charm. His creations aren't just dishes; they are artistic expressions that transcend palates, leaving indelible impressions.

At the heart of Mathieu's culinary mastery lies an unwavering commitment to using the finest ingredients. His artistry transcends simplicity, infusing every dish with a symphony of flavours and textures drawn from the freshest produce. His ingenuity lies in celebrating the inherent profiles of each ingredient.

Over the last five years, Mathieu has been brightly decorated with accolades such as the esteemed Pro Chef Award for Best French Specialty Chef. The restaurant has garnered widespread acclaim, proudly bearing two toques from Gault & Millau and holding a coveted spot in the Michelin Guide, recognising the restaurant's exceptional journey, and exemplifying an unwavering dedication to culinary excellence and innovation.

PIERRE'S TT & CHOIX TT IN-ROOM DINING

Savour culinary masterpieces in the comfort of your room.

Pierre's white pizza
Stracciatella/Gambero Rosso/Cuttlefish
AED 130

Classic PG's burger, French allumettes potatoes
AED 130

Pan seared duck foie gras PG's burger
French allumettes potatoes
AED 170

Sabarot snails with fresh herbs, celeriac
cubes
AED 130

Wagyu beef filet (Grade 6/7)
AED 390





Scan to discover our menu

To order, dial 'o' and ask for Pierre's ☐☐
from Monday to Saturday 6:30 pm - 11:00 pm



CELEBRATION CAKES

From birthdays to moments when you simply want to treat yourself, discover a selection of exquisite cakes that are perfect for any occasion.

Whether it's a decadent chocolate creation, a delicate fruit-infused delight, or a classic confection adorned with intricate designs, our cakes are sure to captivate your senses and leave a lasting impression on your special moments.



Scan here for the cake book



CHOIX

PÂTISSERIE TT RESTAURANT

Par Pierre Gagnaire

A haven for gourmet indulgence led by Chef Pierre Gagnaire and Chef Mathieu Albino, where every bite, from delectable pastries to exquisite dishes, tells a story of artistry.



It's not just a destination for indulgent treats; it's also the perfect place to start your day with a sumptuous breakfast, enjoy a leisurely lunch with friends or colleagues, or savour a delightful afternoon tea experience.

With a menu curated to perfection and an ambiance that exudes elegance, this spot offers a culinary journey that transcends mere dining, making every meal an occasion to remember.



Scan to discover our menu





FORREY & GALLAND
CHOCOLATIER

Galland'Or

Experience French opulence with our luxurious non-alcoholic, sparkling apple elixir, blending the freshness of fruits with the richness of 23k iridescent gold flakes.





“Encounters and sensations produce in me a kind of trigger and set in motion the process of creation... I advance by small impulses, small intuitions, which are only the logical continuation of what I built the day before or twenty years ago.

A discovery can be a simple detail, a good idea that appears as a solution and turns everything upside down. And suddenly the idea appears from who knows where... That's mysterious.

My culinary story is just a never-ending knit that I have been making day after day since the beginning and I hope until the end.”

– CHEF PIERRE GAGNAIRE





Culinaire Vitae

OF CHEF PIERRE GAGNAIRE

1950

1960

1970

1980

1954

Chef Pierre Gagnaire is born in Apinac.

1965

Completes summer internship with Mr Paul (Bocuse of course).

1973

Becomes commis at the InterContinental.

1970

Becomes cook-admiral on the Surcouf...

1976

Works at his father's Michelin-starred restaurant, Clos Fleuri. Becomes a father.

1981-82

Wins first Michelin star.





1990

2000

2010

2020

1993

Strays away from the classics. Awarded 3rd Michelin star.

1998

Regains three Michelin stars

2005

Creates Gaya concept in Paris. Opens Pierre Gagnaire in Tokyo.

2015

Elected best chef in the world by his peers.

2019

Sketch in London obtains its 3rd star.

1986

Receives 2nd Michelin star. Travels to Japan. Publishes first book.

1996

Heads to Paris with the first menu featuring Breton langoustines and scallops.

2002

Opens Sketch London.

2011

"Reflects" is voted the best restaurant in Dubai.

2018

Opens the restaurant "Pierre's TT".

2023

Celebrates 15 years in Dubai and 5 years of Pierre's TT.







Maison Perrier-Jouët was born in 1811, one year after the marriage of Pierre-Nicolas Perrier and Rose-Adélaïde Jouët, two passionate and entrepreneurial champagne lovers with a thirst for success. With a definitive eye for detail, they began cultivating vines and quickly realised the potential for Chardonnay in the Côte des Blancs.

From Blanc de Blancs to Brut and Rosé, each style boasts two cuvée collections, revealing distinctive yet complementary aspects of the House's expertise.



PIERRE GAGNAIRE'S LANGOUSTINES RECIPE & PERRIER-JOUËT BELLE EPOQUE 2012

INGREDIENTS

- 2 large langoustines
- 80 g rhubarb
- 3 Noirmoutier potatoes
- 4 thin strips of sweet onion
- 3 tablespoons white sugar
- Pinch of salt
- 1 vanilla pod
- Olive oil
- 1 bouquet of edible flowers
- 250 ml cream
- Fresh butter

METHOD

1. Brown the rhubarb, cut into small cubes, in a frying pan (2 minutes).
2. Add sugar and salt, put in the onion strips; cream then add the seeds from one vanilla pod. Cook gently, covered for 10 minutes.
3. After boiling the potato, cut it in half. Roast it in olive oil, fleshy side up. The potato should be crunchy on the outside and soft inside.
4. Brown the salted langoustine in fresh butter, in the frying pan.
5. Add the other langoustine, lightly salted and cut up, and cook for a few moments in the cream. It should be hot but raw. Place the vanilla cream with the langoustine, arrange the potatoes.



WATCH THE VIDEO

"Giving and receiving, these very simple notions,
which are part of everyone's life, are essential in my
way of cooking."

– CHEF PIERRE GAGNAIRE

16 years

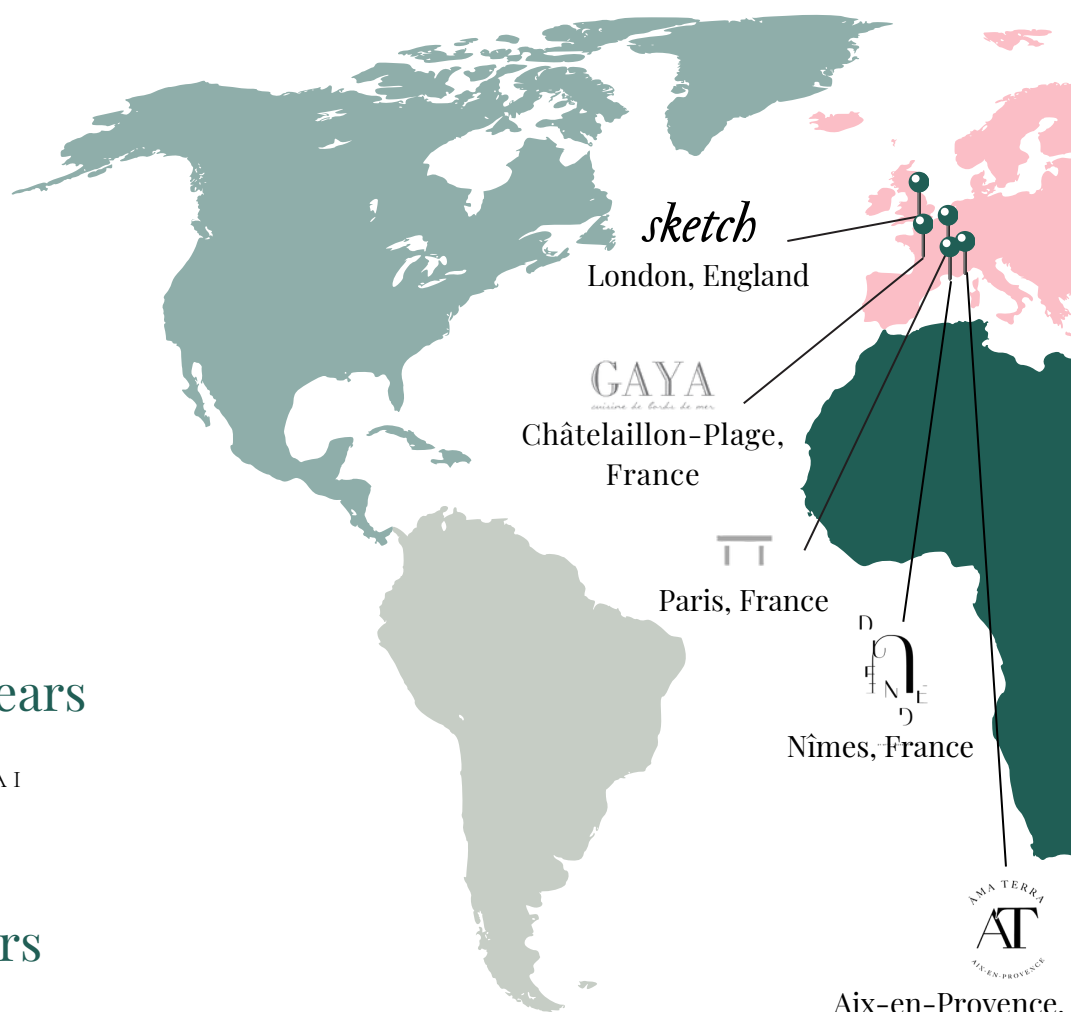
IN DUBAI

9 years

OF CHOIX TT

6 years

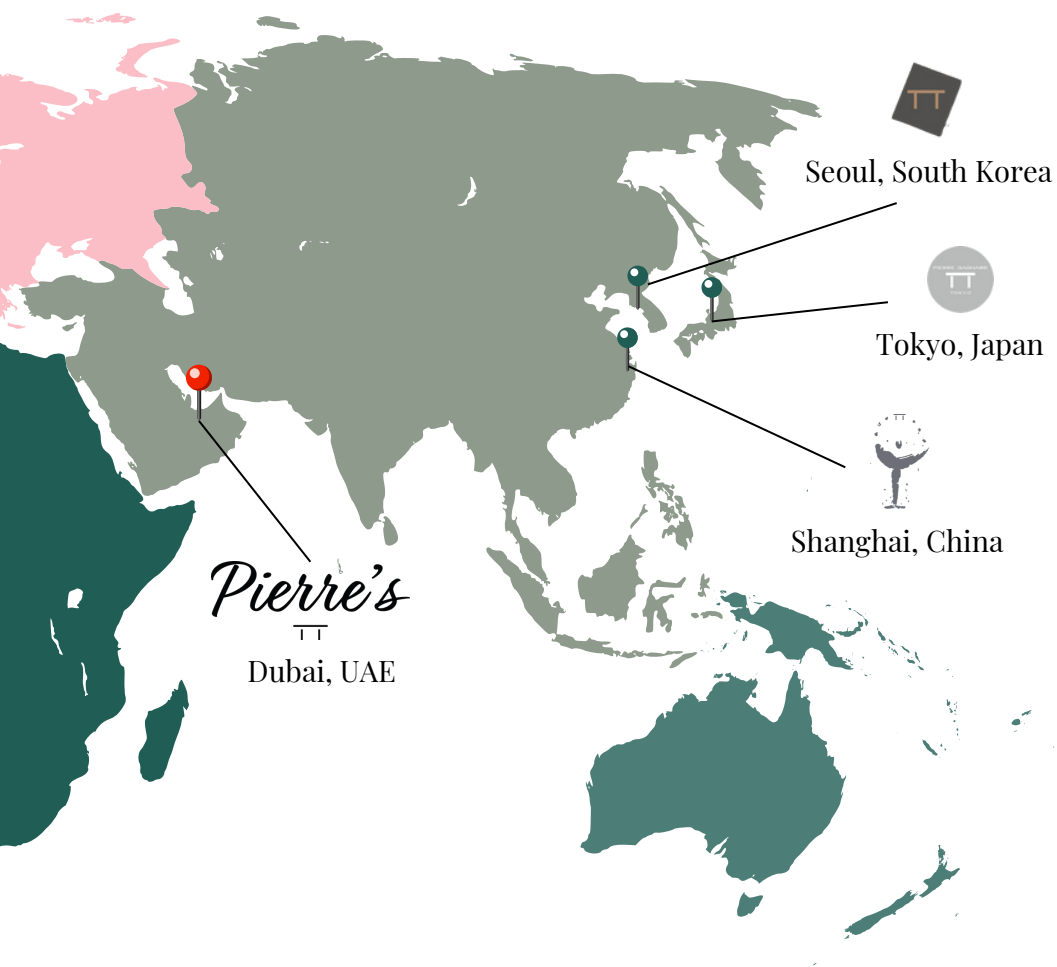
OF PIERRE'S TT



15 RESTAURANTS |



A CULINARY JOURNEY



France

13 MICHELIN STARS

MAISON RICHARD
CAFÉS RICHARD

Torréfaction
& Manufacture

L'ART FRANÇAIS DU CAFÉ



www.cafesrichard.fr

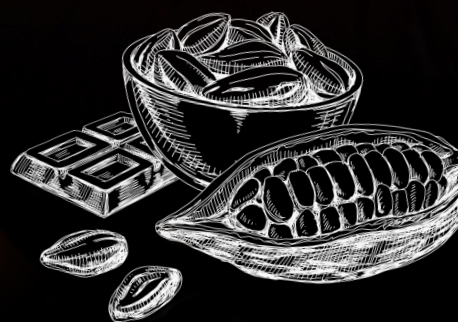


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SALON DU CHOCOLAT 2024

At the Salon du Chocolat Dubai 2024, CHOIX TT and Pierre's TT alongside Cafés Richard proudly showcased their expertise in the world of patisserie and chocolate. From Chef Pierre Gagnaire's artisanal creations, crafty cocktails by Noel to indulgent café experiences by Cafés Richard, it was a pleasure to add a unique blend of French luxury and culinary mastery to the event, delighting attendees with exquisite flavors and craftsmanship.





*Raw langoustine coated in a sour cream with
Oscietra caviar, egg Mimosa*



Roasted pollack with skin, vermicelli potatoes, puntarelle and samphire. Rusty sauce

PIERRE GAGNAIRE'S BEEF AND VEAL "MINUTE" POT-AU-FEU



INGREDIENTS

- 1 kg of veal fillet, cut into 2 cm cubes
- 1 kg of lean beef fillet, cut into 2 cm cubes
- 200 g of sliced onions
- 2 cloves of minced garlic
- 1 small bouquet garni
- 100 g of peeled turnips, cut into cubes
- 200 g of peeled carrots, cut into cubes
- 200 g of leek whites, cut into 2 cm sections
- 100 g of peeled celery stalks, sliced diagonally
- 8 cabbage leaves
- 5 g of chervil leaves
- 5 g of flat-leaf parsley leaves
- 15 g of mustard
- 80 g of butter
- Salt, pepper



METHOD

1. Sauté onions in a pan with 20 g of butter.
2. In a pot, bring 1.5 liters of salted water to a boil with garlic and bouquet garni.
3. Add vegetables, except cabbage leaves, and cook over medium heat, covered for about 10 minutes.
4. Drain the cooked vegetables, remove the bouquet garni, then add them to the onions. Keep warm and keep the vegetable broth on the side.
5. Remove the stems from the cabbage leaves, cut them into strips, and cook them in the vegetable broth.
6. Drain them, then reserve them with the other vegetables.
7. Cook the veal for 3 minutes in the boiling vegetable broth, add the beef, and cook for another 5 minutes.
8. Remove the meat, keep it warm and covered to prevent it from drying out.
9. In a blender, blend about 50 cl of broth, chervil, and parsley, gradually incorporating the remaining butter in small pieces. Finish with mustard. Season to taste.
10. Place the vegetables in shallow plates. Add the meat on top, serve the broth piping hot.



DAMMANN FRÈRES

Paris 1692

Discover the timeless artistry of French tea
crafting, rooted in tradition
since 1692.

TOUR EIFFEL

Thé noir aromatisé
Ingrédients : Thé noir, pétales de fleur
d'oranger (mandarine), amandes,
huile essentielle de rose.
Produit conditionné en France.
A conserver de préférence avant les
vers dans sur le fond de la boîte.

Thé noir aromatisé
Ingrédients : Thé noir, pétales de fleur
d'oranger (mandarine), amandes,
huile essentielle de rose.
Produit conditionné en France.
On recommande particulièrement entre la tasse :
verser sur la partie inférieure de la tasse.

Thé noir aromatisé
Ingrédients : Thé noir, pétales de fleur
d'oranger (mandarine), amandes,
huile essentielle de rose.
Produit conditionné en France. Consommer
préférentiellement avant du fond - voir étiquette.

Poids net / Peso netto / Peso neto : 100 g

4.5 min. 90°C / 194°F



LA TOUR EIFFEL
• PARIS 1889 •

x

DAMMANN
FRÈRES

Thé noir aromatisé - Flavored black tea



A TRUE PARISIAN AFTERNOON TEA

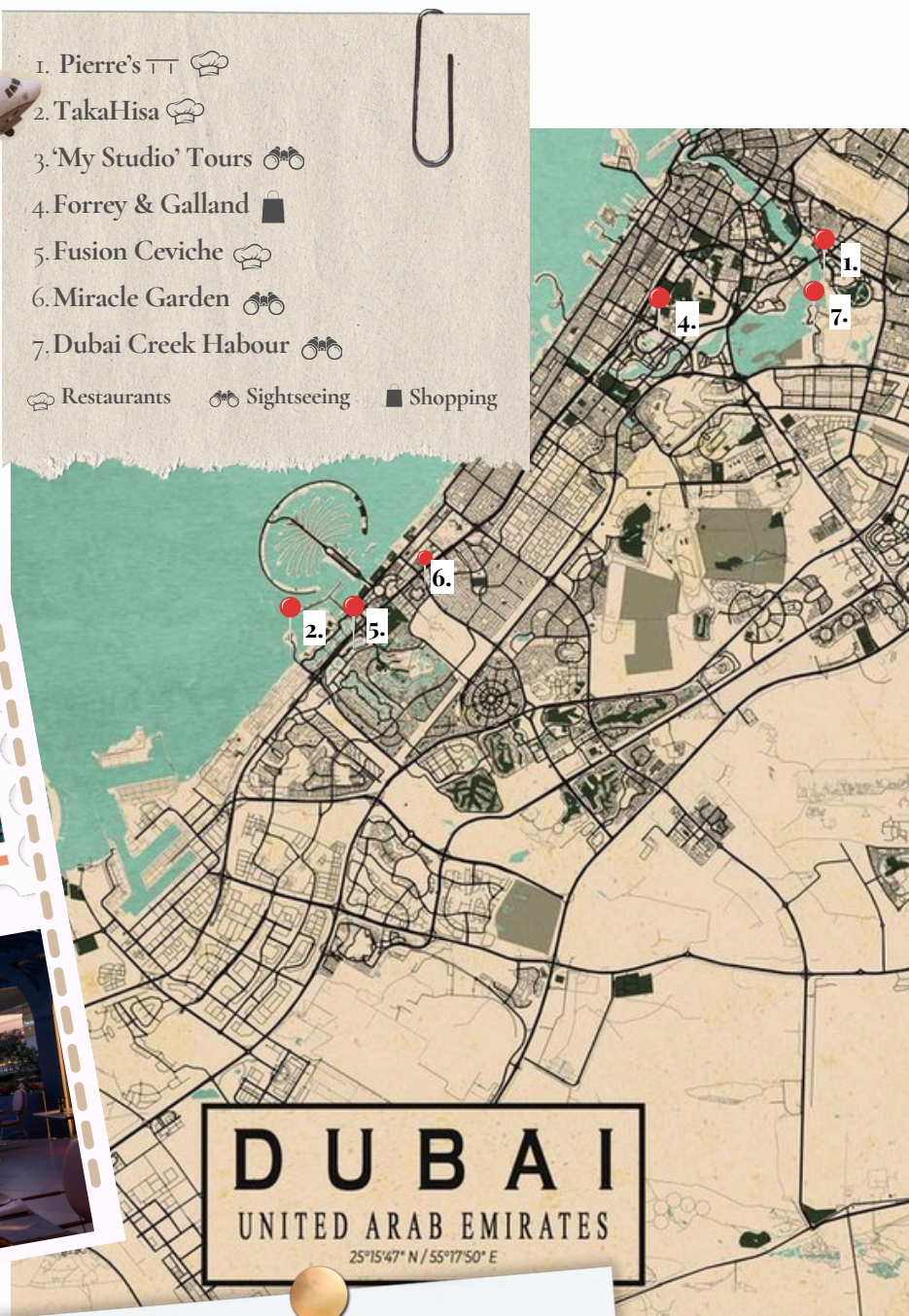
Specially curated by three Michelin-starred chef Pierre Gagnaire, this afternoon tea offers a true Parisian culinary experience with its expansive selection of delights. Enjoy these accompanied by the finest Cafés Richard coffee and DAMMANN Frères tea as you relax in an atmosphere like no other, with stunning views of Dubai.

Available daily, 12 pm - 6 pm
AED 125 per person
(served with unlimited tea & coffee)



1. Pierre's
2. TakaHisa
3. 'My Studio' Tours
4. Forrey & Galland
5. Fusion Ceviche
6. Miracle Garden
7. Dubai Creek Harbour

Restaurants Sightseeing Shopping



DUBAI

UNITED ARAB EMIRATES

25°15'47" N / 55°17'50" E

**LES COUPS
DE COEUR**
DE CHEF PIERRE GAGNAIRE
CHEF PIERRE GAGNAIRE'S FAVOURITES



*Hazelnut praliné cassate, prunes poached in black tea. Pamplona velouté and Buddha's hand emulsion.
Chocolate Mikado*

RENDEZ-VOUS AT PIERRE'S TT

A sophisticated rendezvous featuring expertly crafted cocktails in a ambiance like no other.

50% off selected beverages

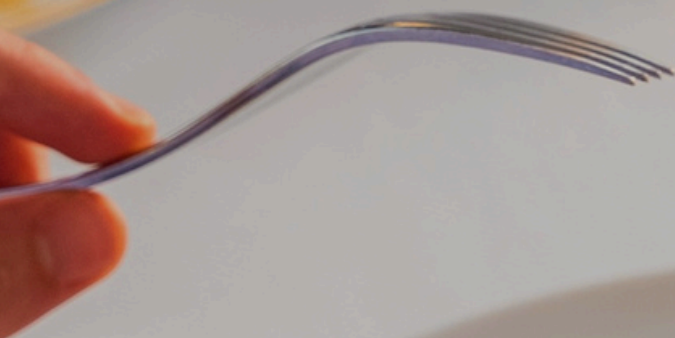
*Monday - Saturday
4:00 pm to 6:30 pm and 11:00 pm to 12:00 am*



BUSINESS LUNCH AT CHOIX TT

You deserve a delicious meal, even on weekdays. Relish in authentic delectable dishes and enjoy a choice of salad and Chef's daily special, or Chef's daily special and coffee/tea gourmand.

Available daily, 12 pm - 3 pm
AED 129 per person





A NIGHT AT CANNES

LA PASSION DE DODIN BOUFFANT

From the kitchen to the cinema, Pierre Gagnaire makes an appearance in *La Passion de Dodin Bouffant*, "Prix de la mise en scène" at the Cannes Film Festival 2023. The multi-starred chef served as culinary consultant for the recipes in the film by French-Vietnamese director Tran Anh Hung.

Pierre Gagnaire in film, that's unexpected. How did you come to collaborate on the film?

Tran Anh Hung came to eat at my restaurant five or six years ago. One day, there was a pot-au-feu on the menu. He enjoyed his meal and said to me: "You know Pierre, I'm preparing a film, adapting the book *Dodin-Bouffant*. Would you be interested in accompanying me on this story?" I accepted enthusiastically.

How did you take on this new role?

I did what I've been doing pretty well for years, and had a lot of fun doing it. I tried to offer something authentic, sincere and modern in *La Passion de Dodin Bouffant*. The film is intelligent, clever, creative and brilliant. It's about art.



MICHELIN
2024

Featured in the Michelin's guide
since 2022

Gault & Millau



PIERRE'S TT

Awarded two-touques
status since 2022



Middle East's
Best Fine Dining Hotel
Restaurant

World's Best Fine Dining Hotel Restaurant
2021 & 2023

Middle East's Best Fine Dining Hotel
Restaurant 2021, 2022 & 2023



Best Luxury Hotel Restaurant in
United Arab Emirates 2023

Best French Cuisine - Worldwide 2023



Best French Restaurant 2023



CULINARY
ACHIEVEMENTS

SPOT THE 7 DIFFERENCES

Find the 7 differences between these two images.



CULINARY WORD SEARCH

Find the words from the list in the grid below.

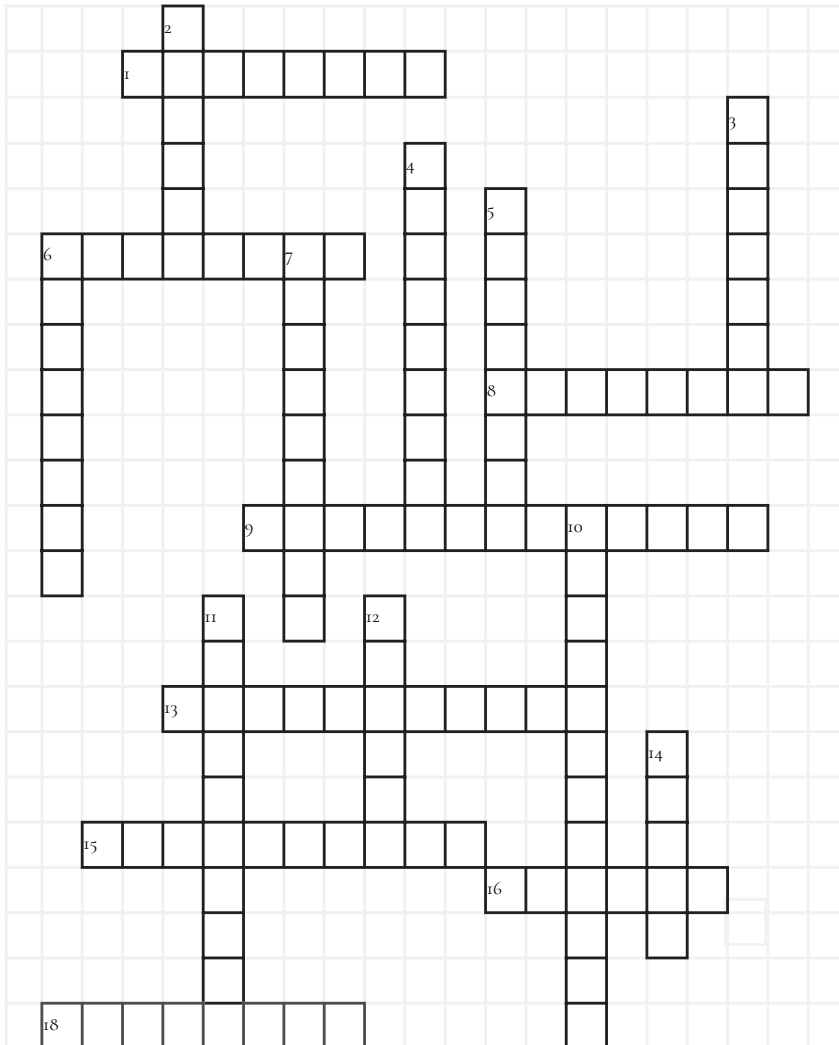
DINING
MICHELIN
DESSERTS
GASTRONOMY
SOMMELIER
PIERRE GAGNAIRE
CUISINE
FRESH
ELEGANCE
LOBSTER
AUTHENTIC
FRANCE
CREATIONS
SAVOIR FAIRE
TRUFFLE

C	R	I	A	R	I	E	C	N	A	R	F	G	E
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C	I	F	T	D	E	S	S	E	R	T	S	E	D



CROSSWORD PUZZLE

Use the clues/descriptions below to fill in the crossword puzzle.



Across

1. The number of letters that comprises a culinary genius.
6. One way to enjoy your eggs.
8. A French term for cooking food until it is lightly browned.
9. A one of a kind dining experience.
13. Incredible skill knowledge and finesse.
15. CHOIX ... & Restaurant.
16. Chef Pierre Gagnaire's hometown.
18. The prestigious guide that awards stars.

Down

2. Luxurious shellfish often served with butter.
3. A colourful French pastry made from almond flour and various fillings.
4. A wine connoisseur.
5. The French lifestyle.
6. Mother of sauces made from white roux.
7. A breakfast favourite.
10. A thousand layers, a famous French dessert.
11. An almond-flavoured filling often used in pastries.
12. One of Pierre's TT staples.
14. A vibrant and luxurious lifestyle.



ANSWERS

- | | |
|-----------------|-----------------|
| Across | Down |
| 1. Fourteen | 1. Lobster |
| 2. Benedict | 2. Macaron |
| 3. Saucing | 3. Sommelier |
| 4. Gastronome | 4. Parisian |
| 5. Savoir-faire | 5. Bechamel |
| 6. Patisserie | 6. Croissant |
| 7. Apinac | 7. Millefeuille |
| 8. Michelin | 8. Frangipane |
| 9. Burger | 9. Parisian |
| 10. Parisian | 10. Parisian |
| 11. Parisian | 11. Parisian |
| 12. Parisian | 12. Parisian |
| 13. Parisian | 13. Parisian |
| 14. Parisian | 14. Parisian |
| 15. Parisian | 15. Parisian |
| 16. Parisian | 16. Parisian |
| 17. Parisian | 17. Parisian |
| 18. Parisian | 18. Parisian |



Pierre's
TT

Open Monday - Saturday

Lounge: 4 pm - 2 am | Restaurant: 6:30 pm - 11 pm

Promenade level, InterContinental Dubai Festival City

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