



The **corner**
Gourmet
R e s t a u r a n t

THE LEGEND

THE DEBUT: The Gourmet Corner opened in 2010. At the time, Hanoi's restaurant scene lacked the concept of small sized restaurants that offered a casual fine dining service with outstanding attention to detail.

What is the reason for the name The Gourmet Corner? The combination of two words conveys a straightforward ambition and clear message about our food, service and atmosphere. 'Gourmet' represents the vision of creating a place where connoisseurs of food and drink can gather and enjoy some of the best cuisine in town. 'Corner' conjures up a small cozy restaurant environment, with a crossroad of views over the Red River and Hoan Kiem Lake.

THE MENU: The Gourmet Corner arose from great aspirations and our ambition to set a new trend in Hanoi's restaurant scene. Chefs create truly authentic Vietnamese food using the freshest, finest and highest quality of ingredients. The resulting menus combine tradition with innovation.

However, our ambitions do not stop at serving classic iconic Vietnamese cuisine. We go one-step further and create an exclusive selection of signature dishes inspired by our young and talented Head Chef.

Last but not least, recognizing that some international visitors may want a taste of home and Vietnamese diners may like to sample other foods, our menu features a number of the most popular international options. Thereby we create something for everyone.

THE SERVICE: The Gourmet Corner is located in La Siesta Diamond Hotel & Spa, part of one of Hanoi's top boutique hotel groups. The team has been a leading trendsetter in Vietnam's hospitality industry since the early 2000s. Being part of this hospitality group means The Gourmet Corner service team is one of the best in Hanoi, with the warmest and welcoming of attitudes and an emphasis on attention to detail – qualities which both the fine and casual dining scenes lacked in 2010.

THE ACHIEVEMENT: For three consecutive years, The Gourmet Corner was ranked No1 on TripAdvisor (2011 to 2013), while eight years in row it has consistently featured in Hanoi's top 10 best restaurants ever since its 2010 debut.



The price is subject to 10% of VAT and 5% of service charge

A LA CARTE

SOUPS

HANOI NOODLE SOUP (Small size) 100.000

PHỞ

Origin: An iconic Vietnamese dish

Fresh flat rice noodles served with your choice of either chicken or beef; in a well-made clear meat stock. Served with spring onions & herbs. Best to enjoy in early morning or evening when the stock timely prepared.

Available from 17:00

Gluten free

ORIENTAL SEAFOOD SOUP* 145.000

SÚP HẢI SẢN

Origin: Oriental soup

Oriental seafood soup - crab, shrimps, eggs, corn, green beans, Tapioca starch, pepper and coriander

Gluten free | Contain shellfish

ASPARAGUS SOUP* 145.000

SÚP MĂNG TÂY

Origin: Western soup

A perfect smooth blend of asparagus, potatoes and fresh cream

Gluten free | Contains dairy products

CARROT SOUP* 125.000

SÚP CÀ RỐT

Origin: Western soup

A silky smooth carrot soup with a hint of ginger

Gluten free | *Vegetarian

FRENCH ONION SOUP* 125.000

SÚP HÀNH TÂY KIỂU PHÁP

Origin: Western soup

Savory French onion soup with white wine fragrance. Sprinkled with Parmesan. Croutons on the side

Contains wheat | Contains dairy products | *Vegetarian



The price is subject to 10% of VAT and 5% of service charge

SALADS

GOURMET CORNER SALAD

175.000

GỎI ĐẶC BIỆT NHÀ HÀNG GOURMET CORNER

Origin: A Chef's signature salad

Green mango salad, shrimps; dressed in sweet - sour and spicy sauce (onion, garlic, sugar, rice vinaigrette, chili and salt); topped with fried morning glory in thinly crispy mixed flour

Contains wheat | Contains shellfish

GREEN MANGO SALAD WITH PRAWNS

155.000

GỎI XOÀI TÔM

Origin: Seasonal Vietnamese salad

Mango salad with shrimps, herbs, peanuts and a Vietnamese dressing sauce (garlic, chili and fish sauce)

Gluten free | Contains shellfish | Contains peanuts

POMELO SALAD WITH PRAWNS

155.000

GỎI BƯỞI TÔM

Origin: Seasonal Vietnamese salad

Marinated pomelo mixed with prawns and the local herbs (including coriander, basil, carrot, cucumber) and chili in a sweet and sour fish sauce dressing. Topped with peanuts

Gluten free | Contains shellfish | Contains nuts

GLASS NOODLES SALAD WITH SEAFOOD

185.000

GỎI MIẾN HẢI SẢN

Origin: Fusion of Vietnamese and Thai cuisine

Glass noodles with shrimps, squids, carrots, onion, peanuts and mixed herbs in a fish sauce dressing

Gluten free | Contains shellfish

SPINACH WITH SCALLOPS SALAD

225.000

SALAT RAU CHÂN VỊT VỚI SÒ ĐIỆP

Origin: Western salad

Spinach, asparagus and scallops, lemon-grass dressed in a western sauce (mustard, honey, pepper, garlic, olive oil...)

Gluten free | Contains shellfish



The price is subject to 10% of VAT and 5% of service charge

AVOCADO SALAD* (Seasonal)**165.000**

SALAT QUẢ BƠ SỐT MÙ TẠT

Origin: Western salad

Chunks of avocado and sliced tomatoes, sprinkled with parsley and garlic, topped with onion in rich flavored dressing sauce
(+30.000 for pan-fried chicken brest slices)

Gluten free | *Vegetarian salad

CAESAR SALAD ****145.000**

SALAT CAESAR

Origin: Western salad

Romaine lettuce, bacon and croutons dressed with Parmesan in a Caesar dressing (olive oil, egg yolk, lime juice and black pepper...)

Contain wheat | Contains dairy products | **Possible vegetarian

NICOISE SALAD****145.000**

SALAT NICOISE

Origin: Western salad

Tomato, potatoes, green beans, hard boiled eggs, green & black olives on a bed of lettuce; tossed in a sauce of olive oil, yellow mustard, salt, pepper, garlic, vinegar. Topped with tuna

Gluten free | Contains dairy products | **Possible vegetarian

GREEN SALAD***145.000**

SALAT RAU XANH

Origin: Western salad

Asparagus, Romaine lettuce, cucumber, carrots, onions and Parmesan dressed in mustard sauce (mustard, garlic, olive oil, salt, pepper, honey...)

Gluten free | Contains dairy products | **Possible vegetarian



The price is subject to 10% of VAT and 5% of service charge

ENTRÉE

FRIED SHRIMP ROLLS (4 PIECES) 165.000

NEM TÔM CHIÊN

Origin: A special twist of the tradition Vietnamese spring rolls

Ground shrimps wrapped in the net rice paper with minced pork and vegetables, served with dipping fish sauce

Contains wheat | Contains shellfish

HANOI CRISPY SPRING ROLLS (4 PIECES) 155.000

NEM CHIÊN HÀ NỘI

Origin: An iconic dish in traditional Vietnamese cuisine

A classic combination of ground pork, glass noodles, carrots, wood-ear mushrooms, wrapped in net rice paper, served with a fish dipping sauce

Contains wheat

CRISPY VEGETARIAN SPRING ROLLS* (4 PIECES) 135.000

NEM CHIÊN CHAY

Origin: Traditional Vietnamese food

A creative version of the traditional Vietnamese spring rolls with vegetables, black mushroom, onions, glass noodles, natural seasonings, wrapped in rice paper, served with a fish dipping sauce

Gluten free | *Vegetarian

NOODLE ROLLS (6 PIECES) 155.000

PHỞ CUỐN HÀ NỘI

Origin: Local specialty

Fresh soft rice crepes rolled with stir fried beef, bean sprouts, peanuts, lettuce, herbs and basil. Served with a fish dipping sauce

Gluten free | Contains nuts

FRESH SPRING ROLLS (4 PIECES) 145.000**

GỎI CUỐN TƯƠI

Origin: Local specialty

Shrimps, pork, green mango, coriander, basil, lettuces, fresh rice vermicelli, peanuts rolled in rice paper, served with a tasty fish dipping sauce

Gluten free | Contains shellfish | Contains nuts | **Possible vegetarian

SESAME CHICKPEA BALLS* 135.000

CHẢ CHIÊN CHAY BỌC VỪNG

Origin: A Chef's signature dish

Ground chickpea balls stuffed with Japanese tofu, lotus seeds, served tomato paste with delicious tahini-based sauce

Contains wheat | *Vegetarian



The price is subject to 10% of VAT and 5% of service charge

BEEF CARPACCIO **145.000**

BÒ TÁI CHANH SỐT DẮM Ý

Origin: Western cuisine

Thinly sliced raw beef, Parmesan, capers, salad, olive oil

Contains dairy products

GRILLED SCALLOPS WITH GREEN ASPARAGUS **265.000**

SÒ ĐIẾP NƯỚNG ĂN KÈM MĂNG TÂY

Origin: Western cuisine

Grilled scallops, green asparagus and mashed green peas

Gluten free | Contains shellfish

SIDE DISHES

BELGIAN FRIES* **90.000**

KHOAI TÂY CHIÊN

Origin: Western cuisine

*Vegetarian

GARLIC BREAD* **95.000**

BÁNH MÌ NƯỚNG BƠ TỎI

Origin: Western cuisine

Contains wheat | Contains dairy products | *Vegetarian

VEGETABLES STIR FRY* **120.000**

RAU CỦ XÀO TỔNG HỢP

Origin: Western cuisine

A combination of broccoli, cauliflower, asparagus, green beans, baby corns, carrots stir fried with garlic. (Possible with fried tofu)

Gluten free | *Vegetarian

SEASONAL VEGETABLES STIR FRY* **100.000**

RAU XÀO TỎI THEO MÙA

Origin: Vietnamese cuisine

Seasonal vegetables stir fried with garlic, shiitake mushrooms and carrots. The vegetables, used as the main ingredient, may vary greatly depend on the season. Please enquiry the wait staff about name of the vegetables of the day. (Possible with fried tofu)

Gluten free | *Vegetarian

MORNING GLORY STIR FRY (Seasonal) **100.000**

RAU MUỐNG XÀO TỎI

Origin: Vietnamese cuisine

Morning glory stir fried with garlic and fish sauce

Gluten free



The price is subject to 10% of VAT and 5% of service charge

MAINS

BEEF

BEEF ON HOT STONES

385.000

BO OM SOI

Origin: A Chef's signature dish inspired by the mountain tribal cuisine

180g Australian beef tenderloin marinated for 4 hours in spices, sesame and oyster oils, braised with celery, leeks, lemongrass, chili, garlic and spring onions. Cooked in a clay pot on a bed of hot stones

Gluten free

GRILLED BAMBOO BEEF

225.000

BÒ NƯỚNG ống VẦU

Origin: Modern Vietnamese food inspired by the rice farmer's cooking methods

Sliced local beef slightly seasoned with pepper and salt, grilled in bamboo tube with spring onion and "rau răm" (Vietnamese herbs), served with a clear broth (tomatoes, pineapple, spring onions) and steamed rice

Gluten free

BACON WRAPPED BEEF

550.000

BÒ ÚC CUỘN BA CHỈ NƯỚNG BỎ LÒ

Origin: A Chef's signature inspired by the western cuisine

200g Australian beef seasoned with garlic, salt & pepper; wrapped with thyme leaves and asparagus in a bacon strip. Served with butter-steamed broccoli and yellow mustard and olive oil sauce. Oven baked from 15 to 20 or 30 minutes depend on the specific request of the orders (rare – medium – welldone)

Gluten free | Contains dairy products

AUSTRALIAN BEEF STEAK

485.000

BÒ BÍP-TẾT ÚC

Origin: Western cuisine

200g Australian beef steak cooked to your likings, served with mashed potato, grilled seasonal vegetables and a fluffy black pepper sauce

Gluten free | Contains dairy products

HANOI BEEF NOODLE SOUP (Large size)

135.000

PHỞ BÒ

Origin: An iconic Vietnamese dish

Fresh flat rice noodles served with beef; in a well-made clear meat stock. Served with spring onions & herbs. Best to enjoy in early morning or evening when the stock timely prepared. Available from 17:00

Gluten free



The price is subject to 10% of VAT and 5% of service charge

PORK

HANOI GRILLED PORK **185.000**

BÚN CHẢ HÀ NỘI

Origin: An iconic dish of Hanoi

A northern and Hanoi specialty. BBQ pork (sliced and meatball patties) in a tasty broth (fish sauce based). Served with fresh rice vermicelli and fresh local herbs

Gluten free

BRAISED PORK **225.000**

THỊT LỢN KHO TỘ

Origin: Fusion Vietnamese and Chinese cuisines

Pork, cinnamon, caramel in clay pot served with steamed rice and stir fried curry vegetables

Gluten free

RABBIT

RABBIT CURRY SOUP **225.000**

THỎ NẤU CÀ-RI

Origin: A modern Vietnamese dish – Ranged from medium spicy to spicy

Rabbit marinated with salt, pepper and curry powder; cooked with carrots, potatoes, lemongrass, chili, garlic and onions in coconut milk. Served with steamed rice

Gluten free

POULTRY

CASHEW NUT CHICKEN **210.000**

GÀ XÀO HẠT ĐIỀU

Origin: A modern northern Vietnamese dish with very light flavor

Slices of chicken stir fired with cashew nuts, bell pepper, carrots, onions and ginger, Served with steamed rice and a clear Vietnamese broth made of pineapple & tomato

Gluten free

CHICKEN WITH CHILI & LEMON-GRASS **210.000**

GÀ XÀO SẢ ỚT

Origin: A modern Vietnamese dish with medium strong flavor

Stir fried chicken with chili & lemon-grass, served with steamed rice and a Vietnamese clear broth (pineapple & tomato...)

Gluten free



The price is subject to 10% of VAT and 5% of service charge

BRAISED DUCK WITH PINEAPPLE**290.000**

VỊT OM DỨA

Origin: Modern Vietnamese dish

Local duck cut into cubes, pan seared and cooked with pineapple, potato, carrots and herbs. Served with baked buttered bánh mì (Vietnamese baguette)

Contains wheat | Contains dairy products

HANOI CHICKEN NOODLE SOUP (Large size)**135.000**

PHỞ GÀ

Origin: An iconic Vietnamese dish

Fresh flat rice noodles served with slices of chicken breast; in a well-made clear meat stock. Served with spring onions & herbs. Best to enjoy in early morning or evening when the stock timely prepared. Available from 17:00

Gluten free

FISH**HANOI GRILLED FISH****235.000**

CHẢ CÁ HÀ NỘI (Mild or spicy)

Origin: A local specialty – “Wrap your own rolls” like a local style dish

Chunks of local snakehead fish pan-fried with turmeric, galingale and dill. Provided with fresh vermicelli, peanuts, fried spring onion, fresh local herbs and thin sheets of rice paper on the side. Served with a fish dipping sauce

Gluten free | Contains nuts

GRILLED FISH IN BANANA LEAF**245.000**

CÁ VƯƠN NƯỚNG LÁ CHUỐI

Origin: A northern Vietnamese specialty

Marinated Seabass with turmeric, galingale and spices, wrapped in a banana leaf, grilled and served with steamed rice

Gluten free

FISH STEAK WITH SAFFRON SAUCE**245.000**

CÁ QUẢ SỐT NGHỆ TÂY

Origin: A French and Vietnamese fusion

Grilled local Snakehead fish cooked in white wine, served with saffron sauce and French-styled rice

Gluten free | Contains dairy products



The price is subject to 10% of VAT and 5% of service charge

GRILLED SALMON COGNAC SAUCE**415.000**

CÁ HỒI NƯỚNG SỐT RƯỢU CÔ-NHẮC

Origin: Western cuisine

Grilled salmon steak served with a cognac and mayonnaise sauce and baked potato with Mozzarella, cream, spring onions, salt and pepper

Gluten free | Contains dairy products

PAN-FRIED SALMON WITH BALSAMIC SAUCE**415.000**

CÁ HỒI ÁP CHẢO SỐT DẤM Ý

Origin: Western cuisine

Pan-fried salmon with stir-fried asparagus and garlic. Served with a Balsamic sauce

Gluten free

PAN-SEARED TUNA WITH PASSION FRUIT SAUCE**315.000**

CÁ NGỪ ÁP CHẢO SỐT CHANH DÂY

Origin: Western cuisine

Marinated pan-seared tuna with olive oil, stir fried asparagus, garlic and carrots. Served with passion fruit sauce

Gluten free

SEAFOOD**SHRIMP WITH SWEET, SOUR AND SPICY SAUCE****235.000**

TÔM XÀO CHUA NGỌT

Origin: A modern Vietnamese dish – Ranged from medium spicy to spicy

Sautéed shrimps in a sweet-sour & spicy sauce, stir-fried with bell peppers, carrots, served with steamed rice and a Vietnamese broth

Gluten free | Contains shellfish

SEAFOOD MEDLEY**375.000**

HẢI SẢN BA KIỂU

Origin: Western cuisine

Oysters baked with cheese, pan-seared tuna with passion fruit sauce and grilled prawn with saffron sauce

Gluten free | Contains shellfish | Contains dairy products



The price is subject to 10% of VAT and 5% of service charge

SANDWICH & PASTA & OTHERS

HAMBURGER 195.000

BÁNH BƠ-GỠ NHÂN THỊT BÒ

Origin: Western cuisine

180g beef, melted cheese, lettuce, cucumber, onion and tomatoes in a bread bun. Fries on the side

(Optional: possible to add mustard, bacon, eggs per request)

Contains wheat | Contains dairy products

CHEESE BURGER 180.000

BÁNH BƠ-GỠ THỊT BÒ PHÔ MAI

Origin: Western cuisine

180g beef, melted cheese in a bread bun. Fries on the side

Contains wheat | Contains dairy products

GRILLED CHEESE SANDWICH* 130.000

BÁNH SẼNG-UÝCH PHÔ MAI

Origin: Western cuisine

White bread slightly pan-fried with butter, filled with Cheddar, served with fries.

Contains wheat | Contains dairy products | *Vegetarian

PASTA

MỠ Ý

Origin: The iconic Italian dish

Spaghetti served with your choice of sauce:

Carbonara 165.000

Bolognese 165.000

Vegetarian tomato sauce* 140.000

Contains wheat | Contains dairy products | **Possible vegetarian

VEGETABLE GRATIN* 145.000

RAU CỦ NƯỚNG PHÔ MAI BỔ LÒ

Origin: Western cuisine

Broccoli, potato, herbs and shiitake mushroom baked in a light bécha-mel sauce, egg yolk, topped with melted cheese

Contains wheat | Contains dairy products | *Vegetarian



The price is subject to 10% of VAT and 5% of service charge

DESSERTS

POACHED PEAR IN RED WINE **175.000**

LÊ HẨM RƯỢU VANG

Origin: Western dessert

Poached pear in red wine, honey, cinnamon, star anise, served with vanilla ice cream

Gluten free | Contains dairy products

VIOLET STICKY RICE & VANILLA ICE CREAM **125.000**

KEM XÔI NẾP CẨM

Origin: Modern Vietnamese dessert

Violet sticky rice steamed in coconut milk, served with vanilla ice cream and fresh mango

Gluten free | Contains dairy products

BANH TROI & VANILLA ICE CREAM **125.000**

BÁNH TRÔI ĂN KÈM KEM

Origin: Modern Vietnamese dessert

Sticky rice balls filled with palm sugar, served with vanilla ice cream

Gluten free | Contains dairy products

CREAM BRULEE **145.000**

BRULEE ĐỐT ĐƯỜNG CHÁY

Origin: Western dessert

A rich custard base topped with a contrasting layer of hard caramel

Gluten free | Contains dairy products

COCONUT PANNA COTTA **120.000**

SỮA CHUA KIỂU Ý VỊ DỪA

Origin: Western dessert

Coconut flavored Italian style cream, served with a passion fruit sauce, fresh mango slices, topped with Chantilly (whipping cream)

Gluten free | Contains dairy products

HOT CHOCOLATE CAKE **145.000**

BÁNH SÔ CÔ LA NÓNG

Origin: Western dessert

Chocolate cake served with vanilla ice cream and orange sauce

Contains wheat | Contains dairy products



The price is subject to 10% of VAT and 5% of service charge

PASSION FRUIT CAKE**145.000**

BÁNH KEM VỊ CHANH DÂY

Served with passion fruit sauce and a choice of vanilla ice cream

Contains wheat | Contains dairy products

CREPES**105.000**

BÁNH CUỘN NHÂN CHUỐI HOẶC TÁO

Origin: Western dessert

Your choice of sautéed banana or sautéed apple with Grand Marnier in a fresh homemade crepe topped with chocolate syrup and almonds

Contains wheat | Contains dairy products

NEW ZEALAND ICE CREAM**100.000**

KEM NEW ZEALAND

Origin: Western dessert

Imported New Zealand Ice cream. Your choice of 2 scoops of: vanilla or chocolate

Gluten free | Contains dairy products

HOME-MADE ICE CREAM**110.000**

KEM CHANH DÂY

Origin: A Chef's special

House made ice cream with the natural flavor of passion fruit

Gluten free | Contains dairy products

FRUIT PLATTER**100.000**

ĐĨA HOA QUẢ TƯƠI

Origin: Vietnamese fruits

Seasonal fresh fruits

Gluten free



The price is subject to 10% of VAT and 5% of service charge

KID SELECTIONS

(Children under 7 years old)

CHEESE BURGER **160.000**

BÁNH BƠ-GỖ THỊT BÒ PHÔ MAI

Origin: Western cuisine

150g beef, melted cheese in a bread bun. Fries on the side

Contains wheat | Contains dairy products

GRILLED CHEESE SANDWICH* **130.000**

BÁNH SẼNG-UÝCH PHÔ MAI

Origin: Western cuisine

White bread slightly pan-fried with butter, filled with Cheddar, served with fries.

Contains wheat | Contains dairy products | *Vegetarian

FISH OR CHICKEN AND CHIPS **130.000**

CÁ HOẶC GÀ RÁN ĂN KÈM KHOAI TÂY CHIÊN

Origin: Western cuisine

A choice of fried sea bass or chicken breast, served with potato chips

Contains wheat | Contains dairy products

PASTA

MỠ Ý

Origin: The iconic Italian dish

Spaghetti served with your choice of sauce:

Carbonara **145.000**

Bolognese **145.000**

Vegetarian tomato sauce* **130.000**

Contains wheat | Contains dairy products | **Possible vegetarian



The price is subject to 10% of VAT and 5% of service charge

EHGTM ELEGANCE
HOSPITALITY
GROUP

RESTAURANT CHAIN



THE GOURMET CORNER

Rooftop, 32 Lo Su Str., Old Quarter, Hoan Kiem Dist., Hanoi

2010 - now



RED BEAN CLASSIC

94 Ma May Str., Old Quarter, Hoan Kiem Dist., Hanoi, Vietnam

2015 - now

RED BEAN TRENDY

8TH floor, 12 Nguyen Quang Bich Str., Old Quarter,
Hoan Kiem Dist., Hanoi, Vietnam

2016 - now

RED BEAN CENTRAL

No.1 Cau Go Street., Hoan Kiem Dist., Hanoi, Vietnam

2017 - now

RED BEAN HOI AN

132 Hung Vuong Str., Thanh Ha, Hoian, Vietnam

2014 - now

THE TEMPLE HOI AN

132 Hung Vuong Str., Thanh Ha, Hoian, Vietnam

2017 - now



CHẢ CÁ LĂNG
MÓN NGON HÀ NỘI

CHA CA LANG

18 Lo Su Str., Old Quarter, Hoan Kiem Dist., Hanoi

2016 - now

THE GOURMET CORNER RESTAURANT

Hanoi La Siesta Diamond Hotel & Spa, 32 Lo Su, Hoan Kiem, Hanoi Vietnam

T: (+84 24) 3935 1632 Ext. 1205

E: gourmetcorner@hanoielegancehotel.com

W: www.elegancehospitality.com