



The **Gourmet** corner
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

THE LOCAL

(Last order at 21:30)

480.000

SOUP

HANOI NOODLE SOUP

PHỞ

Your choice with either beef or chicken

SALAD

POMELO SALAD WITH PRAWNS

GỎI BƯỞI TÔM

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

ENTRÉE

HANOI CRISPY SPRING ROLLS

NEM CHIÊN HÀ NỘI

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

MAIN

HANOI GRILLED FISH

CHẢ CÁ HÀ NỘI

(Mild or spicy)

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

OR

GRILLED BAMBOO BEEF

BÒ NƯỚNG ống VẤU

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

DESSERT

VIOLET STICKY RICE & VANILLA ICE CREAM

KEM XÔI NẾP CẨM

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



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

THE CHEF'S SIGNATURE

(Last order at 21:30)

620.000

SOUP

ORIENTAL SEAFOOD SOUP*

SÚP HẢI SẢN

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

SALAD

GOURMET CORNER SALAD

GỎI ĐẶC BIỆT NHÀ HÀNG GOURMET CORNER

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

ENTRÉE

FRIED SHRIMP ROLLS

NEM TÔM CHIÊN

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

MAIN

BEEF ON HOT STONES

BÒ OM SỎI

120g Australian beef tenderloin is marinated over 4 hours with spices and sesame oil, oyster oil; braised with celeries and leeks, lemon-grass, chili, garlic, spring onions...on hot small stones; served in the clay pot

DESSERT

CHEF'S DESSERT

LÊ HẨM RƯỢU VANG

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



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

A HOME AWAY FROM HOME

(Last order at 21:30)

695.000

SOUP

FRENCH ONION SOUP*

SÚP HÀNH TÂY KIỂU PHÁP

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

SALAD

AVOCADO SALAD*

SALAT QUẢ BƠ SỐT MÙ TẠT

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 breast slices)

MAIN

BACON WRAPPED BEEF

BÒ ÚC CUỘN BA CHỈ NƯỚNG BỎ LÒ

120g 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)

DESSERT

CREAM BRULEE

BRULEE ĐỐT ĐƯỜNG CHÁY

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



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

VEGETARIAN SET

(Last order at 21:30)

350.000

AMUSE BOUCHE

BÁNH CUỐN

Steamed rice noodle with mushroom served with a fish dipping sauce

SALAD

AVOCADO SALAD*

SALAT QUẢ BƠ SỐT MÙ TẠT

Chunks of avocado and sliced tomatoes, sprinkled with parsley and garlic, topped with onion in rich flavored dressing sauce

ENTRÉE

CRISPY VEGETARIAN SPRING ROLLS*

NEM CHIÊN CHAY

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 dipping sauce

MAIN

VEGETABLE GRATIN*

RAU CỦ NƯỚNG PHÔ MAI BỎ LÒ

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

OR

STIR FRIED RICE FLAT RICE NOODLE

PHỞ XÀO CHAY

Flat rice noodles stir fried with bean sprouts, onion, carrot, tomato, mushroom

DESSERT

COCONUT PANNA COTTA

SỮA CHUA KIỂU Ý VỊ DỪA

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



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