



THE GOURMET CORNER RESTAURANT

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

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WESTERN SET

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SOUP

STURGEON SOUP

Sturgeon fish soup with shredded carrots, sliced onions, turnip leaves and beans, seasoned with salt and pepper

STARTER

SALAD

GREEN SALAD WITH PARMA HAM

Served with asparagus, romaine lettuce, tomatoes and parmesan cheese in a sauce dressing

MAIN COURSE

VENISON STEAK

Grilled venison steak served with stir-fried asparagus and garlic, carrots, sweet potato mash and mushy peas

DESSERT

CHEF'S DESSERT

Pear braised in red wine, honey, cinnamon, star anise. Served with vanilla ice cream

VND 850.000++ per person (++ is 5% service charge & 10% VAT)

VIETNAMESE SET

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STARTER

DEEP-FRIED CRAB SPRING ROLLS

Deep fried rice paper sheets filled with crabmeat, pork, carrots, leeks, celery, onions and mushroom

GOURMET CORNER SALAD

Green mango and shrimp, salad, dressed in a sweet, sour, spicy sauce, topped with fried morning glory in a light and delicate flour coating (contains wheat)

MAIN COURSE

BO OM SOI

180g Australian beef tenderloin marinated in spices, sesame and oyster oils, with braised celery and leeks, lemongrass, chili, garlic, spring onions.

Cooked and served in a clay pot on hot stones

Note: beef is cooked Vietnamese style from medium to well done

DESSERT

HOME MADE ICE CREAM

House favorite ice cream with the natural flavor of passion fruit

VND 750.000++ per person (++ is 5% service charge & 10% VAT)