



  
*the* **Gourmet**  
R e s t a u r a n t

## LIMITED A LA CARTE MENU

### STARTER

**CRISPY SHRIMP ROLL** **155.000**  
*Ground shrimps wrapped in the net rice paper (contains wheat) with minced pork and vegetable, served with dipping fish sauce.*

**HANOI CRISPY SPRING ROLL** **145.000**  
*A classic mixture of ground pork, eggs, glass noodle, carrot, wood-ear mushroom) wrapped in netting rice paper (contains wheat) served with dipping fish sauce.*

### SALAD

**MANGO SALAD WITH SHRIMP** **145.000**  
*Mango salad with shrimp, herbs, peanuts and Vietnamese dressing sauce included garlic, chili and fish sauce.*

**POMELO SALAD** **145.000**  
*Chunks of pomelo pulp soaked in a tasty dressing sauce (chili, garlic, lemon juice, fish sauce), sprinkled with coriander, smash peanuts and topped with shrimps.*

**STIR FRIED VEGETABLE** **105.000**  
*A seasonal vegetable as the main ingredient (depend on the certain date) stir fried with garlic, carrot, mushroom & olive oil.*

### MAIN COURSE

**PHO** **120.000**  
*Fresh rice noodles soup served with either chicken or beef; enhanced the flavour with spring onion & traditional herbs.*

**GRILLED BAMBOO BEEF** **225.000**  
*Northern modern food - Sliced local beef seasoned with pepper and salt; stuffed and cooked in bamboo tube with spring onion and Vietnamese herb, served with Vietnamese broth and steamed rice. Origin: Borrowing the cooking method of the farmers on rice paddle field, we use only simply and local spices to maintain the authenticity of the dish.*

**CHA CA** **207.000**

*Hanoi style dish - Chunk of local fish (snakehead) marinated with turmeric, galingale, and condiments then fried. It's best to make the rolls with fresh vermicelli, peanuts & fried spring onion in a sheet of rice paper.*

**SALMON WITH BALSAMIC SAUCE** **410.000**

*Pan fried then grilled salmon served with stir fried asparagus with garlic and balsamic sauce (shallot, balsamic sauce, star anise, cinnamon, salt, pepper, honey)*

**BACON WRAPPED BEEF** **460.000**

*200g of beef - Australian beef seasoned with garlic, salt & pepper; wrapped up with thyme leaves and asparagus in a strip of bacon; baked in the oven, then served with butter soaked broccoli, asparagus and yellow mustard, olive oil sauce.*

**RABBIT CURRY** **220.000**

*Rabbit marinated with salt, pepper, curry powder; cooked with carrot, potatoes, lemon-grass, chili, coconut milk, garlic and onion; served with steamed rice.*

**CHICKEN WITH CHILI AND LEMON GRASS** **200.000**

*Medium strong flavour - Stir fried chicken with chili & lemon-grass served with steam rice and Vietnamese broth/soup (pineapple & tomato...)*

## DESSERT

**HOME MADE ICE CREAM** **60.000**

*House favourite ice cream with the natural flavour of passion fruit.*

**VIOLET STICKY RICE & VANILLA ICE CREAM** **105.000**

*Violet sticky rice steamed with coconut milk; served with vanilla ice cream & fresh mango.*

**NEW ZEALAND ICE CREAM** **60.000**

*Imported ice cream from New Zealand with two classic flavours for your choice: vanilla or chocolate.*

**SEASONAL FRUIT PLATE** **100.000**

*Seasonal fresh fruits (mango\*, watermelon, dragon fruits\*, banana, pineapple\*...)*

*Prices above are subject to 5% service charge & 10% tax*



## **THE GOURMET CORNER RESTAURANT**

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