



*Let your joy burst forth
like flower in the **SPRING***



Tea for two

Sit back, relax
and enjoy our
afternoon tea menu

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**F&B Promotions
for spring
(March-May 2018)**

Special celebration
options for the
spring period

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Cook like a local

Cooking class with
a market food tour is
a delicious way to learn
more about the country,
history and culture

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Do Van Dan (Mr.)
Chairman/CEO
Elegance Hospitality Group

Message from chairman

A warm welcome to all our Hanoi guests during this spring period.

Please enjoy this edition of EHG Post, with ideas of what to see and do around the city.

In this edition, we focus on a number of delights on the topic of food. F&B spring promotions feature International Women's Day celebrations on 8 March as well as happy hours and business lunches. Red Bean Central has launched a sumptuous afternoon tea and we look at how our Red Bean cooking classes provide a great culinary experience. Cook like a local at Red Bean Classic, Trendy and Central. Traditional entertainment remains very strong in the country. One such activity is Vietnam's unique art of water puppetry. This is a big draw for locals and visitors alike who flock to Hanoi's two central water puppet theaters next to Hoan Kiem Lake. EHG Post delves into what makes this ancient craft so popular even today.

In the meantime, EHG and all the staff wish you a happy spring season and we hope you enjoy your time in Hanoi.

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We are able to combine a five-star experience with a



Tea for Two

The tradition of making afternoon tea into a meal occasion is said to date back to 1830s' Britain. Anna Russell, the Duchess of Bedford, made afternoon tea into a fashionable social event around 150 years ago, when she found herself a little hungry between lunch and dinner. She started inviting friends to her home for tea and light refreshments. The craze soon spread and tearooms opened up in the late 19th century, which became the place to meet.

Fast forward to today when many leading hospitality establishments around the world keep this tradition alive by welcoming their guests to enjoy a gentle afternoon of tea and light snacks.

Why not escape the hustle and bustle of Hanoi's streets and make your way to peaceful and tranquil Red Bean Central at the luxurious La Siesta Central Hotel, 1 Cau Go Street. The 7th floor restaurant's spectacular views of Hoan Kiem Lake and city skyline creates the perfect natural backdrop for enjoying daily afternoon tea, served from 14:30-17:00.

With its soothing ambiance, muted color scheme of black, white and greys, floor to ceiling windows across the lake, there can surely be no pleasanter place to spend a restful couple of hours than Red Bean Restaurant. Sit back, relax and enjoy our afternoon tea menu that features both Vietnamese and Western delights, together with a selection of teas or Vietnamese coffee if you prefer.

Savory items include fresh spring Rolls with prawn, traditional banh my with pork pate, cucumber and herbs, mini club sandwiches and mini burgers with roasted pork belly and pickle. The sweet tooth is catered for with matcha tiramisu, raisin cookies, ginger cake, passion fruit mousse and fresh fruit. Several varieties of tea, together with Vietnamese coffee are served, whilst additional Western style coffees are available at a small supplement.

Afternoon tea - 180,000 VND/ pax

14:30 – 17:00 daily

Red Bean Central Restaurant

Hanoi La Siesta Central Hotel & Spa

1 Cau Go Street, Hoan Kiem, Hanoi



down-to-earth personality.

F&B promotion for spring (March-May 2018)

Between March and May, in addition to La Siesta hotels regular food and beverage offers, Red Bean bars and restaurants have a selection of special celebration options for the spring period. Special highlights include delightful afternoon teas with sweet and savory options, a brand new Twilight Sky Bar weekend BBQ and ladies can wine and dine as we celebrate International Women's Day.

Thursday 8 March 2018 is International Women's Day when the world acknowledges and celebrates the inspiring role of women. This event features prominently in Vietnam's social calendar and is celebrated throughout the country.

Red Bean restaurants at La Siesta Classic, Trendy, Central and Diamond are marking this important day with a number of special offers.

RED BEAN CENTRAL RESTAURANT

7th Floor, Hanoi La Siesta Central Hotel & Spa
Add: 1 Cau Go Str., Hoan Kiem Dis., Hanoi
Tel: (84-24) 3938 0963, Ext: 705

International Women's Day

8 March 2018

Complimentary glass of sparkling wine for all ladies
Applies to lunch and dinner menus

Afternoon Tea

Selection of sweet and savory treats and your choice of tea or coffee
Afternoon daily 14:30-17:00
Price at 180.000 vnd++/person
20% discount for in-house guests

Good France International Festival

21 - 23 March 2018

French Food & Beverage Menu
4 courses set menu
Price at 860.000 vnd++/person
Discount 15% for guest in house

Happy Hour

Buy 1 get 1 free

Applies to cocktails, beer and mixed drink
Afternoon daily 16:30-18:30

Business Lunch

New Central Set Lunch
3 course set menu
Price at 200.000 vnd++/person
10% discount for in-house guests

BBQ with a rooftop lake view

Enjoy a delicious Vietnamese BBQ with stunning views over Hoan Kiem Lake
Available daily
20% discount for guest in house



RED BEAN TRENDY RESTAURANT

8th Floor, Hanoi La Siesta Trendy Hotel & Spa
Add: 12 Nguyen Quang Bich Str., Hoan Kiem Dis., Hanoi
Tel: (+84-24) 3923 4026

International Women's Day

8 March 2018

Offer 01 complimentary glass of special dessert cocktail for all ladies when having lunch or dinner

Afternoon Tea

Selection of sweet and savory treats and your choice of tea or coffee
Afternoon daily 14:30-17:00
Price at 235.000 vnd/person

RED BEAN CLASSIC RESTAURANT

Ground Floor, Hanoi La Siesta Hotel & Spa
Add: 94 Ma May Str., Hoan Kiem Dis., Hanoi
Tel: (+84-24) 3926 3641, Ext 8105



International Women's Day

8 March 2018

Happy hours: Buy 1 get 1 free

Applies to any drink off the beverage menu



THE GOURMET CORNER

12th Floor, Hanoi La Siesta Diamond Hotel & Spa
Add: 32 Lo Su Str., Hoan Kiem Dis., Hanoi
Tel: (+84-24) 3935 1632

International Women's Day

8 March 2018

Lunch and dinner menus

15% discount on total bill for ladies





Cook like a local

Red Bean cooking classes are individually tailored ensuring you enjoy the most memorable food experience. At the end of the session, Chef will present you with a set of recipe cards and a small gift

Red Bean cooking classes in Hanoi are held daily:
10:00-14:00 (lunch)
14:30-18:00 (dinner)

The following dishes are spread over a choice of two menu options:

- Hanoi spring rolls
- Beef or chicken Pho noodle soup
- Mango salad
- Cha Ca
- Bun Cha
- Nem Chien

Red Bean Classic (Hanoi La Siesta Hotel & Spa, 94 Ma May Street)

Red Bean Central (Hanoi La Siesta Central Hotel & Spa, 1 Cau Go Street)

Red Bean Trendy (Hanoi La Siesta Trendy Hotel & Spa, 12 Nguyen Quang Bich Street)





At Red Bean restaurants, we believe immersion in Vietnamese cuisine through combining a cooking class with a market food tour is a delicious way to learn more about the country, history and culture.

Vietnam has one of the world's most diverse, culturally significant and healthiest of cuisines. A fusion of many principles makes Vietnamese cooking so irresistibly delicious and seductively special. Vietnamese cuisine combines the five elements of metal, wood, fire, water and earth with a melting pot of cultures inspired by France, China, India and other Asian nations. The result is a unique food philosophy, deceptively simple yet deliciously complex.

Through a Red Bean cooking class, you will gain experience in creating and cooking authentic Vietnamese dishes in a fun, hands on way. This is also a chance to listen to an insider's view on the importance of food in Vietnamese society, the significance of different combinations, origins and traditions of the dishes you will create, as well as skills needed for selecting and combining the best ingredients. You will come away with a newfound appreciation and understanding of Vietnamese cooking.

One of Red Bean's chefs, both instructor and food guide, will lead you on a colorful walking tour around one of the neighborhood wet markets to choose the ingredients for the meal you will create. Mingle and chat with the stallholders, take in the sounds and aromas of the market, taste many common or not so common fresh products, while Chef guides you in how to select the best produce and bargain for the best price. This is also a chance to learn some simple and relevant words of Vietnamese.

The cooking class starts back at Red Bean at your own workstation - your base for the next few hours from where you will create your own Vietnamese meal.

Chef will guide you step-by-step through the intricacies and principles of making each dish. What are the secrets to making some of the best aromatic pho or the skills involved in rolling the perfect spring roll? How can one judge the right combinations of the five elements to create the perfect balance of flavors? Once your creations are made, Chef will explain how to serve and decorate the dishes, the correct way to eat them and what the accompanying garnishes should be.

Then, sit down in Red Bean restaurant and savor the meal you have created over a glass of wine or local beer.





The art of *Vietnamese water puppetry*

One of the most popular tourist attractions in Hanoi is the iconic Water Puppets Show, or *Múa Rối Nước* in Vietnamese, meaning, "making puppets dance on water".

The tradition of water puppetry dates back to the 11th Century originating in the villages of the Red River Delta in Northern Vietnam. When the rice fields flooded, the villagers would entertain each other using this form of puppet play. Original water puppet festivals were those literally held inside a rice paddy, with a pagoda built on top to hide the puppeteers, who stand waist deep in water.

The water serves a dual purpose - it is the puppets' stage whilst and a symbolic link to the rice harvest. It also hides the puppet operational equipment and puppeteer movements, enhances the acoustics and provides a shimmering lightening effect. Nowadays water puppet performances tend to be held in one of three venues - on village ponds, on portable tanks built for travelling performances or, as in Hanoi and major cities, in specialized water puppet theaters with specially constructed pool stages.

Puppets are carved from fig wood, the most durable and suitable material and each can weigh up to 15kg. There are five main stages of construction. After being carved, any cracks are filled with lacquer. Then the artist covers them with nets for protection. Next, a mixture of Vietnamese lacquer and alluvium from the Red River is applied to the puppets. This stage is similar to plastering, which gives the puppets a waterproof surface. Next, artisans polish the surface and apply a black lacquer coating. Once dry the puppets are painted in a variety of colors forming their faces, figures and clothes.

Puppet makers must be good at designing and carving plus with a good knowledge of the complicated movements of water puppets. When creating a new water puppet the artisan must think of the movements and the operation mechanism involved. If used on a daily basis the average life span of a water puppet is four months, meaning some villages in Northern Vietnam are able to maintain their income and livelihoods solely by manufacturing water puppets.

The puppets are hollow inside with a detachable back. The internal apparatus connects the puppet's limbs to strings, allowing different parts to be moved and manipulated. A large bamboo rod supports the puppets underwater, which is the puppeteers' control mechanism. Thus, the puppets appear to be moving over the water. The puppet is controlled via strong thin string attached inside, running through loops on the side of the rod to reach the puppeteer's hand. Alternatively, the puppet's base may be directly attached to a rod accompanied with a paddle. The paddle will rotate when the base moves, making the puppet spin around or in a certain direction, depending on whether a rudder is installed. It requires strenuous effort to control the puppets but with skillful manipulation, they can swim, catch fish, cross swords, row a boat, raise a flock of ducks, dance, jump, spurt fire and kick a ball. Today the water puppets have been significantly updated with new techniques making it easier to construct and control, creating better effects.

Each water puppet show involves 7-11 puppeteers. They train for at least three years and in the past, the skill was passed from father to son. They stand behind a split-bamboo screen, decorated to resemble a temple facade from where they manipulate the puppets on their bamboo rods. Some of the dances, such as the lion and phoenix, are very energy consuming and require great practice and skill. The movements have to match the up-tempo music and vividly resemble a lion and phoenix. Music is an integral part of the show with the instrumentalists often shouting words of encouragement to the puppets. The orchestra consists of traditional Vietnamese instruments, with the bamboo flute's clear, simple notes accompanying royalty, while drums and cymbals may announce a fire-eating dragon. Performances feature traditional legends and folklore while nowadays the art is also used to impart social and environmental messages.

Water Puppet shows are held in Hoi An, Hue and Ho Chi Minh as well as Dong Cac in Thai Binh Province - the home of Water Puppetry with 127 puppets and village shows held at Tet, the mid-autumn festival and at harvest. In Hanoi the Thang Long Water Puppet Theater is at 57B Dinh Tien Hoang Street, next to Hoan Kiem Lake in the Old Quarter. Shows are held daily from 15.30 - 21.15 or 21.30 on Sunday and are charming, curious and enchanting, well worth a visit.

Hoa Lu – Tam Coc 1 day trip

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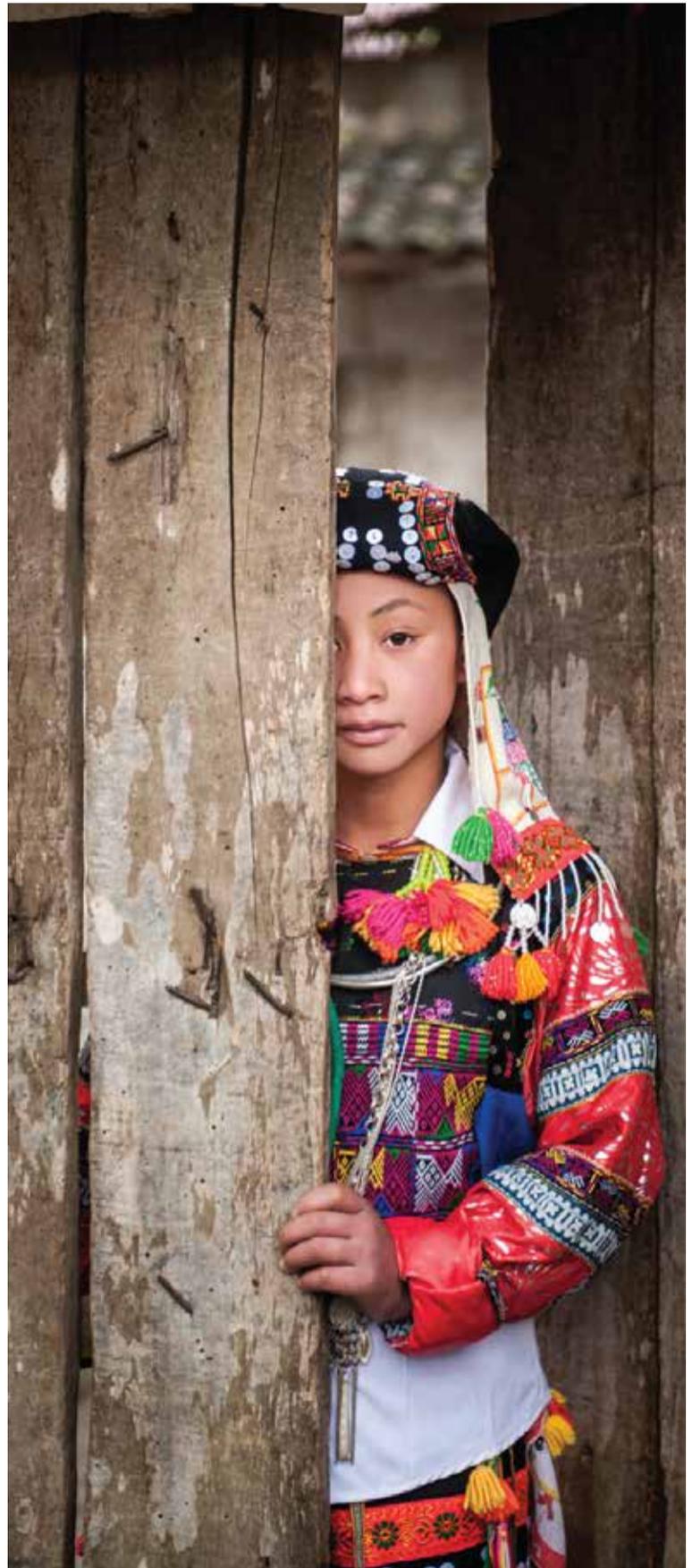
WWW.THEQUINTESSENCEOFTONKIN.COM



Speaking

VIETNAMESE

1. Hello! - Xin chao! (sin chow!)
2. Goodbye - Tam Biet
3. How are you? - Ban co khoe khong? (ban co kwe khome?) also, Ban the nao?
4. I'm fine, thank you! - Cam on ban toi khoe (gahm un ban thoy kwe)
5. And you? - Ban thi sao? (ban ty sao?)
6. What's your name? - Ban ten gi? (ban thane zee)
7. My name is... - Toi la (thoy la...)
8. Thank you - Cam on (gahm un)
9. You're welcome - Khong co' gi (khom go zee)
10. Yes - Vang (vung)
11. No - Khong (khome)
12. Excuse me/Sorry... - Xin loi (seen loy)
13. Can you help me? - Ban giup toi duoc khong? (ban zoop thoy duc khom?)
14. I'd like to eat - Toi muon an (thoy moowan un)
15. I'd like a drink - Toi muon uong (thoy moowan oowanh)
16. Good - Tot (thote)
17. Bad - Khong tot (khome thote)
18. What is this? - Cai nay la gi (guy nai la zee)
19. How much? - Bao nhieu? (bow nyew)
20. Too expensive - Mac qua (mahk qwa)
21. Where is the nearest internet shop? - Cho internet o dau? (choh internet uh doh)
22. Where is the nearest bank? - Nha bang o dau? (nya bung uh doh)
23. Hotel - Khach San (khack san)
24. Too hot - Nong qua (nom qwa)
25. Too cold - Lanh qua (lang qwa)
26. Coffee - Ca phe (cah feh)
27. Hot black coffee - Ca phe nong (cah feh nom)
28. Hot Coffee with milk - Ca phe sua nong (cah feh sua nom)
29. Tea - Tra (chah)
30. I like - Toi thich (thoy tick)
31. I am happy - Toi vui (thoy vuoy)
32. I am tired - Toi met (thoy mate)
33. Where is an ATM - Cay ATM o dau? (kei a te mo uh doh)



ABOUT

Elegance Hospitality is a group of hotels renowned for our well-equipped facilities and sophisticated service. Founded in the early 2000s, we have developed from our first hotel in Hanoi to the current chain of 5 boutique hotels in Hanoi's Old Quarter and one outstanding resort in Hoi An Town. Our distinctive collection of properties redefines the very concept of boutique and luxury hospitality.

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