

*Every SUMMER
has its OWN STORY*



**Hanoi La Siesta
Hotel & Spa**

Warm lighting design
creates a calm,
balanced feel and a
tranquil place to relax

page 03



**Hanoi's culinary
journey**

These dishes and
many, many more
are featured on the
menus of EHG's
award-winning
restaurant

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**Become a chef for
an afternoon**

"We came away
with a newfound
appreciation and
understanding of
Vietnamese cooking"

page 08



Do Van Dan (Mr.)
Chairman/CEO

Elegance Hospitality Group

Message from chairman

A warm welcome to all our Hanoi guests as we turn our attention to summer in Hanoi.

Please enjoy this edition of EHG Post, with information relating to our hospitality group, new initiatives and promotions to help you make the most of your Hanoi stay. We also make suggestions of interesting tours and cultural activities in and around Hanoi.

In this edition, Our People section focuses on Phuc, Restaurant Manager of the Gourmet Corner and Chinh, our recent addition to front of house at E Central fresh out of university. As Hanoi and food go hand in hand, we share a guest's view of a Red Bean cooking class they attended and highlight that a street food walking tour is one of the best ways to explore and experience Hanoi. Early summer F&B promotions feature happy hours, special lunches and wine discounts across our bars and restaurants.

Our cultural feature focuses on the Lotus flower, the national flower of Vietnam. This is the season when the Lotus is in bloom and the West Lake area of Hanoi is one of the best places in the city to witness the beauty of this flower.

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

A handwritten signature in black ink, consisting of stylized initials and a surname, positioned above a horizontal line that extends to the right.

“

We are able to combine a five-star experience with



Hanoi La Siesta Hotel & Spa

Hanoi La Siesta Hotel & Spa opened in 2014 and is EHG's first of the La Siesta brand – a brand that signals an elevated status and more sophisticated service offering. The hotel is the brand's classic representation hence known as La Siesta Classic for short. Located at 94 Ma May Street it is ironically almost opposite where EHG's second hotel used to be, which opened 10 years previously.

Unlike most of the group's other hotels, Hanoi La Siesta Hotel & Spa was designed bespoke when the management bought the large imposing building from a major travel company. This gave freedom of planning and design without the constraints of an existing hotel structure. The guestrooms are some of the most varied, imaginatively designed and spacious of the EHG business while the hotel was the launch pad for the group's flagship restaurant Red Bean and leading spa center La Siesta Spa.

La Siesta Hotel & Spa's wide white classic exterior takes pride of place at the Hang Bac Street end of Ma May. A warm Asian-inspired interior with colonial touches draws upon neutral colors and hues, while elegant period furnishings, creates harmony and balance. Warm lighting design gives a calm, balanced feel and a tranquil place to relax. After four years of operation, between June-August this year the hotel will undergo a period of renovation and expansion where 20 guestrooms will be added.

The hotel has a central Old Quarter location along Ma May Street. Ma May means rattan or cane and is the combination of Hang Ma and Hang May (streets that in the past topped and tailed the current Ma May). Centuries ago artisans along the southern half of the street sold paper-based products for worship while the northern end specialized in hemp-based handicrafts.

These crafts are long gone and nowadays the street is well-known for its myriad of hotels, food stalls, coffee shops, travel agents and lively cultural entertainment at weekends. A significant cultural site close to the hotel is the preserved ancient house at number 87 Ma May. Built in the late 20th century it is typical of the architecture at the time.

La Siesta Hotel & Spa has many accolades to its name with awards from Agoda, TripAdvisor, Booking.com and other travel sites. The hotel received five honors in this year's TripAdvisor Travelers' Choice 2018 awards, notably:

- Top 25 hotels of the world ranked at number 4
- Top 25 hotels in Asia ranked at number 3
- Top 25 hotels in Vietnam ranked number 1
- Top 25 romantic hotels in Vietnam ranked number 11
- Top 25 hotels for best service in Vietnam ranked number 6

These awards pay tribute to La Siesta Hotel & Spa's excellent guest service and facilities, wonderful food at Red Bean and efficient staff management all of which contribute to the hotel's success.

a down-to-earth personality.”



Scan here, get there!

F&B promotions

Summer is coming (May-June 2018)

EHG's restaurants and bars have a great selection of food and beverage offers to quench one's thirst and tempt the taste buds as we head into summer.

RED BEAN CENTRAL RESTAURANT

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



Happy Hour

Buy 1 get 1 free: Applies to local beer and mixed drinks
Buy 2 get 1 free: Applies to all kind of cocktails, craft beers
Available 17:00-19:00
Twilight Sky Bar

Happy Summer Special

Special combos and drinks packages
Twilight Sky Bar

Daily BBQ with a rooftop lake view

Enjoy a delicious Vietnamese BBQ with stunning views over Hoan Kiem Lake
10% discount in-house guests
Twilight Sky Bar

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
15% discount for in-house guests
Red Bean Central restaurant, 7th floor and rooftop Twilight Sky Bar



RED BEAN TRENDY RESTAURANT

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



Business Lunch

Create your own 3 course set menu from a selection of 20 dishes
Price at 350.000 vnd++/person (includes a soft drink or beer)
10% discount for in-house guests
Available daily 11:30-15:00

Trendy Special combo

A complimentary bottle of Australian or Chilean white wine with an order of FRESH LOBSTER

'Summer Splash' happy hour

Buy 1 get 1 free
Applies to selected cocktail menu, beers and mixed Applies per person
Available 17:30-18:30 at Red Bean Trendy Restaurant (8th floor)
Available 21:00-23:00 at The Den Bar (basement)

Evening cocktail

Selections of cold cuts and canapes with your choice of one drink (a glass of house wine, beer or selected cocktails)
Price at 299,000 vnd++ per person
10% discount for in-house guests
Available 17:30-19:30



RED BEAN CLASSIC RESTAURANT

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



Summer cocktails combo

Group of 2-4 guests
Price from 380.000 vnd++/combo

Free-flowing wine

Price from 550.000 vnd++ per person
Every Friday and Saturday
Available 16:00 – 19:00

Set lunch

Price from 220.000 vnd++ per person
30% discount per bottle of wine ordered

Happy Hour

"2 for 1" on local beer and classic cocktails
Available 15:30-18:30

Back to Classic

Specialty of the day - 1 base liquor selected daily
30% discount on mixed drinks



THE GOURMET CORNER RESTAURANT

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



Special 3-course Summer Set lunch

Price from 225.000 vnd++ per person
10% discount for in-house guests
Special deal: 190.000 vnd++ per person for group bookings of 8 or more
Complimentary frozen coconut coffee
Available 12:00 – 15:00

Happy Hour

Buy 1 get 1 free on classic cocktails and mixed drinks
Available 17:00-18.00

Special weekend offer

Price from 900,000 vnd ++ includes:
• Any bottle of sparkling or white wine
• Complimentary combo plate of spring and summer rolls for 2 guests
Available Saturday and Sunday evenings only

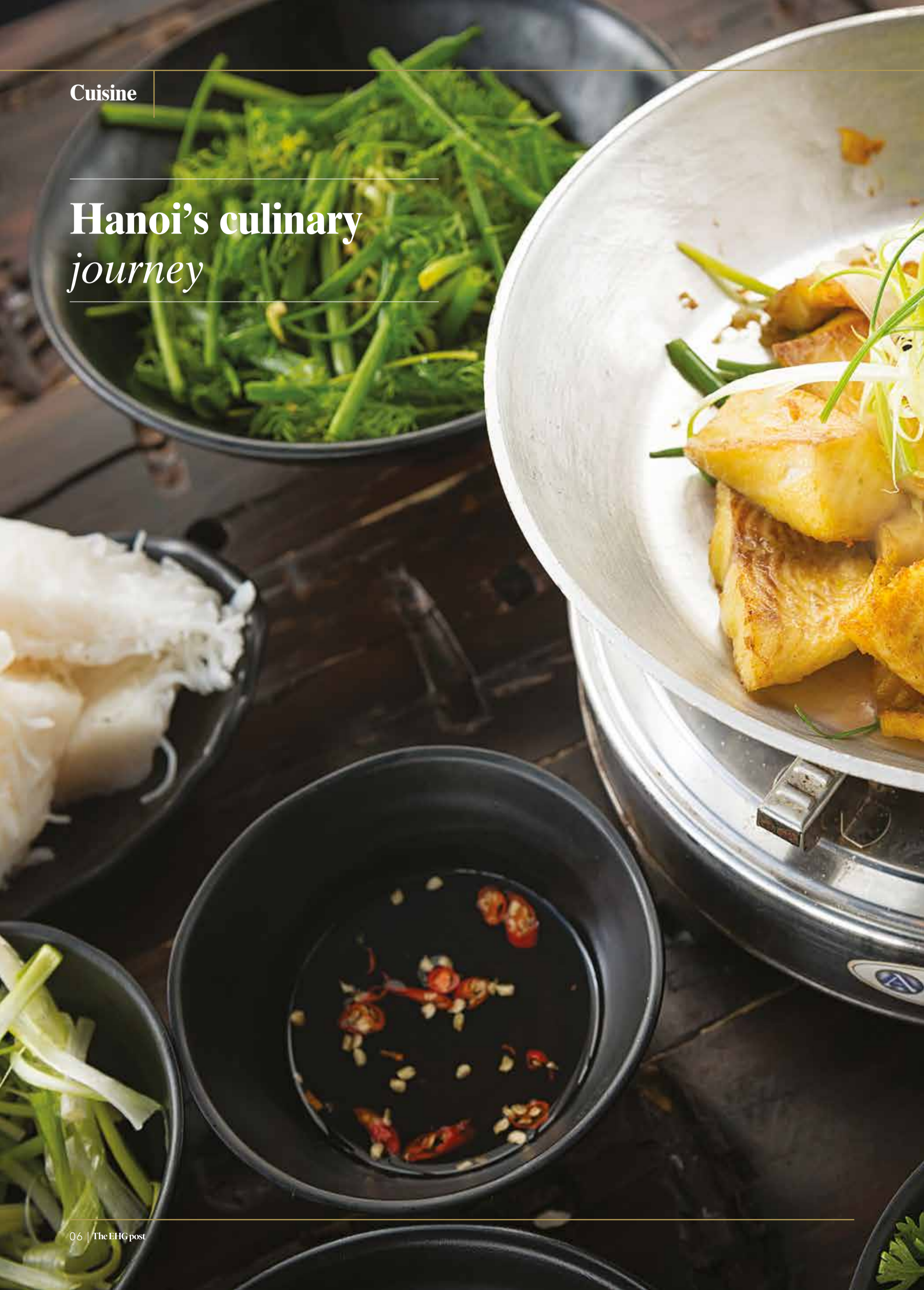
Special monthly promotion

In-house guest appreciation of the month (May-June)
20% discount on your first meal at the Gourmet Corner within 24h check-in



Cuisine

Hanoi's culinary journey





Many Hanoians say that Hanoi cuisine is the best in Vietnam and in addition, the city boasts many firsts when it comes to food.

One of the first dishes that comes to mind when thinking of Vietnam is of course **Pho** (noodle soup) - arguably the country's most famous dish. Traditionally eaten for breakfast it is now an 'any time' meal and its popularity is decades old. The soup originated in the early 20th century in North Vietnam. Invented in Nam Dinh province southwest of Hanoi, it was brought to the capital in 1925 and has been the favorite dish ever since. Pho actually refers to the flat white rice flour noodles rather than the name of the soup, of which there are many varieties throughout the country. Many say that Pho Bac (northern Pho) is the true and best Pho. Pho comes in two varieties chicken or beef, with rice noodles, spices, spring onions and herbs submerged in a piping hot clear fragrant broth. The latter is often a closely guarded family secret handed down from generation to generation.

Quintessential **Bun Cha** is said to have originated in Hanoi, the first bun cha stall was on Gia Ngu Street linking Dinh Liet and Hang Be Streets in the Old Quarter. It forever remains one of the city's favorite dishes traditionally eaten for breakfast and lunch. It consists of succulent grilled pork patties submerged in a bowl of dipping sauce with chopped carrots and green papaya, served with white Bun noodles and a basket of salad leaves on the side.

If you like legends then there is a delicious one associated with a type of fresh spring roll unique to Hanoi. Ngu Xa Island on Truc Bach Lake in west Hanoi is the home of **Pho Cuon**. The rolls are made from soft cooked rice paper sheets (same consistency as Pho noodles), wrapped around aromatic herbs, fried minced beef and pepper. The dish is commonly served in stacks of 10 cold rolls, with a dipping sauce of fish sauce, garlic, seasoning, sliced carrots, green papaya, rice vinegar, lime juice, sugar, garlic and chili. Legend has it that Mrs Chinh on Mac Dinh Street, Ngu Xa invented the dish about 16 years ago when she improvised using Pho noodle soup ingredients to create a new meal after running out of the Pho broth. She made fresh rice rolls from flat rice noodle sheets filling them with Pho ingredients. It proved to be such a popular dish that others copied and Ngu Xa Island, once famous for bronze casting, is now famed for its Pho Cuon restaurants.

A 100-year old Hanoi-inspired dish is **Cha Ca**. The main ingredient is Cha Ca (minced grilled fish) usually Ca Lang (Hemibagrus a species of catfish), Anh Vu (Semilabeo fish) or Ca Qua (snakehead fish). Chunks of fish fillets are marinated in a mixture of galangal water, turmeric, fresh dill, pepper and shrimp paste then grilled until golden yellow. The fish is served with Bun (vermicelli) noodles, basil, roasted chopped peanuts, fresh green onions and dill. Cha Ca originated in Hanoi during the French colonial era with the Doan family who lived in Hang Son Street now Cha Ca Street. The family held secret anti-French resistance meetings and began selling a family-invented dish (Cha Ca) to earn more money. The locals named the dish Cha Ca La Vong after a statue of La Vong (a Chinese poet and revolutionary) the family kept at the front of the house.

Banh xeo is a crispy pancake, which may have arisen in central Vietnam during the Tay Son era, or derived from the Cham culture. Whatever the origin, it is a regular feature of roadside dining and Hanoi has some of the country's best banh xeo stalls. The dish, named after the sizzling sound it makes on the hot pan, is a rice pancake with turmeric, stuffed with beansprouts, prawns, pork and herbs, self-wrapped in dry rice paper sheets.

These dishes and many, many more are featured on the menus of EHG's award-winning restaurants – Red Bean, Gourmet Corner and Cha Ca La Vong (the latter named after the aforementioned dish). With a la carte and inspired set menus, EHG's restaurants are a smart choice for diners who want to experience a culinary journey of Vietnam, and especially of Hanoi.

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Add: 94 Ma May Str., Hoan Kiem Dist., Hanoi
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RED BEAN TRENDY RESTAURANT

8th floor, Hanoi La Siesta Trendy Hotel & Spa
Add: 12 Nguyen Quang Bich Str., Hoan Kiem Dis., Hanoi
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RED BEAN CENTRAL RESTAURANT

7th floor, Hanoi La Siesta Central Hotel & Spa
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THE GOURMET CORNER RESTAURANT

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

CHA CA LANG RESTAURANT

Ground floor, Hanoi E Central Hotel
Add: 18 Lo Su Str., Hoan Kiem Dist., Hanoi
Tel: (+84-24) 3938 0175



Scan here, get there!



Become a chef for an afternoon



Scan here, get there!

Attending a cooking class is a fascinating opportunity to understand more about a country's culture and society. Learning how to prepare iconic and symbolically important dishes is one of the best ways to discover what makes a nation tick.

Red Bean Classic at La Siesta Hotel & Spa in Ma May Street has been guiding guests in the intricacies of Vietnamese cuisine ever since 2014. An average of 15 classes run a month with a choice of two traditional menus. Recent hotel guests, husband and wife Allan and Diane Blampied signed up for an afternoon class. Selecting option 1, featuring traditional beef Pho noodle soup, Hanoi deep fried spring rolls and Bun Cha, Chef Hoa guided them on their culinary journey.

Strolling the Old Quarter streets, they made their way to iconic Dong Xuan's wet market. Here Hoa showed Allan and Diane how to select the best produce and bargain like a local. With Hoa translating, they chatted to, and mingled with, the stallholders asking questions about the wonderful colorful ingredients as well as sampling some common and not so common products.

Ingredients for dinner bought, they headed back to Red Bean. Donning chef's hats and aprons they looked the part as they became chefs for the afternoon. At their workstations, Chef Hoa guided Allan and Diane in how to make each dish. They learnt how to peel, chop, mix and blend the ingredients and judge when consistencies, texture and seasonings were correct. Making spring rolls is a tricky thing to do but Hoa's instructions made it easy while Vietnam's iconic Pho beef noodle soup turned out divine. Once all the dishes were prepared, Allan and Diane were shown how to add the final touches of accompanying garnishes and the correct way to serve each dish. Time to sit down to dinner and savor the delights over a glass of wine before Hoa presented them with a parting gift and certificate. *"We came away with a newfound appreciation and understanding of Vietnamese cooking and it was a pleasure to be taught by Hoa who is so enthusiastic and knowledgeable,"* said Allan and Diane.



If you would like to sign up for a class, please contact reception.

Red Bean cooking class:

10:00-14:00 (lunch)

14:30-18:00 (dinner)

Private classes

1 person **65 USD** /person

2 people **55 USD** /person

3 people **45 USD** /person

Children over 12 years' old –adult price

Under 12 years **15 USD** per child (must be accompanied by a parent)

Rejuvenate the body the herbal way



Vietnam does not have a recognizable signature massage therapy unique to the country, unlike for example Thailand. However, over the centuries Vietnamese society has practiced massage techniques focused on preventing and treating disease.

Traditional Vietnamese therapy combines techniques from north and south Vietnam using powerful pressure applications. These applications can be integrated with traditional remedies based on indigenous herbs and locally produced essential oils, which target specific conditions.

At La Siesta Spa our menu features over 30 treatments and packages for body massage, natural wraps, organic scrubs and skin treatments with an emphasis on herbal properties and natural healing ingredients.

We believe La Siesta Spa to be the only spa in Vietnam which incorporates herbs at the level and variety we provide to bring about natural pain relief. One product used as part of restorative traditional folk and natural remedies to soothe one's aching body, relieve pain and inflammation is a herbal compress. A selection of healing herbs are wrapped in a muslin compress, which is steamed and applied to the body with gentle pressure in a rolling movement. It helps warm the muscles during massage and the herbal properties penetrate the skin through the moist heat.

The compress is used to treat many parts of the body including shoulders, back, stomach, eyes and feet.

At La Siesta Spa, we care about the health of our guests and work hard to provide an unrivaled five star service.

For more information, please visit www.lasiestaspa.com



Scan here, get there!

From Banking to F&B

Le Huu Phuc, Restaurant Manager - The Gourmet Corner Restaurant



When Le Huu Phuc was a student, working in hospitality never crossed his mind. He graduated from the Banking Institute and is still unsure what led him down the travel and tourism route and to EHG's La Siesta Diamond Hotel.

Since 2010, he has been an instrumental player in EHG's F&B department setting high standards of quality, service and food safety controls. He was promoted to restaurant manager of La Siesta Diamond's Gourmet Corner restaurant which, under his guidance, is now one of Hanoi's leading casual fine dining establishments.

Creativity is at the heart of his operation. Focusing on the five senses and combining flavors, aromas and artful presentations ensures every dining experience has the WOW factor. Great food alone of course is not sufficient. A restaurant should focus equally on all areas, including service style. At EHG, fine and casual dining are inspiringly combined. Diners experience professional service execution at its best with EHG's 'at home' feel creating a personal down to earth touch. Staff are attentive, knowledgeable and friendly, able to make each diner feel special, like a family member.

Another of Phuc's achievements is setting new high standards in Hanoi's restaurant scene centered on excellent performance. For eight consecutive years, all EHG's Hanoi restaurants consistently feature in the city's top 10 best restaurants out of 1,700. This is thanks to the non-stop efforts of the genuinely focused and dedicated restaurant and kitchen teams. EHG invests heavily in human resources and staff welfare, including promoting the outstanding F&B employee of the year to an alternative department to experience and bring something new.

Annually a minimum of 37,000 diners enjoy sublime food and service at the Gourmet Corner and Phuc's original plan of working in banking is now a distant memory.



Self-belief and determination

Vu Thi Chinh, Receptionist – E Central Hotel

Every year 10,000 people move from the countryside to Hanoi. Unskilled labor and students make up a significant proportion. Like so many young people, Chinh moved from her village to Hanoi to study at University. After graduating from the English Department of Hanoi University of Industry in 2016 she stayed in Hanoi looking for a job to support her family at home. Chinh had no particular career plans but, as she majored in English, she searched for jobs in Hanoi's Old Quarter – an area packed with foreign visitors. *"I went from restaurant to restaurant looking for work when I came across E Central hotel. I thought it was such a beautiful hotel; I decided to enter and tell the management I was looking for a job"* she said.

Impressed by her initiative, the hotel manager interviewed her on the spot and immediately offered her a receptionist role. Although new to the hotel industry with little work experience, her resolute approach, combined with support from her colleagues, meant she soon got to grips with the job.

"I love interacting with foreign visitors, which also helps me improve my English and expand my knowledge", Chinh explained. Her hard work and determination made her a familiar face front of house only a few months after joining the hotel. Guests love her enthusiasm and friendly personality and really appreciate her support. Chinh loves working at EHG and hopes to progress up the ranks. In the meantime, she is planning her wedding, excited about what the future holds.

Hanoi at dawn

Waking up around 4.30am to go on a 5.30am early morning tour of Hanoi may seem like a crazy idea but the dawn is one of the best times to witness the waking city; in fact, some areas are already in full swing. Seeing Hanoi in the early hours paints an alternative and local picture with few tourists around.

Our guide will meet you at 5.30am in reception. See the other side of Hanoi as we watch the market stalls open up and buyers from local restaurants and other businesses bargaining for the best deals of the day.

Travel by taxi to cho hoa Quang An (Quang An flower market) in the west of Hanoi - full of color with hundreds of flowers from Hanoi's suburbs and Da Lat. Transfer to Long Bien Bridge to observe Long Bien market below - one of Vietnam's largest and busiest foodstuffs market. Cross the road to wander down the Old Quarter streets to Hoan Kiem Lake where the locals practice Tai Chi and other exercise. Pass school kids in their crisp uniforms on their way to school, shops opening up, cafes and food stalls already full. A myriad of images made more evocative in the early morning light of sunrise - a photographer's dream.

End the tour with Vietnam's iconic breakfast of Pho Bo (beef noodle soup) and ca phe sua da (iced coffee with milk). Return to the hotel around 8:00 am ready to continue with your day.

Good Morning Tour
Runs daily 05:30-07:45

2 people **35 USD**/ person
4 people **30 USD**/ person
6 people **25USD**/ person



Scan here, get there!



Food is the way to Hanoi's heart

Eating street food-style is a very social affair; Vietnamese people seemingly don't like dining solo but prefer the company of others. The street food industry is part of the national culture and a street food tour is one of the best ways to get to know Vietnam. Hanoi is considered one of South East Asia's street food capitals. The best way to dine is perched on a small stool amongst the hustle and bustle of the city.

Meet your guide and begin the journey with a walking tour of the Old Quarter's '36 streets'. The area is over 1,000 years' old and despite centuries of change, its special charm is preserved. Sample some of Hanoi and Vietnam's iconic dishes from hundreds of food stalls from Pho Bo or Pho Ga (beef or chicken noodle soup), Bun Cha to Banh Cuon and Bun Rieu Cua. Rub shoulders with the locals as you perch on low street side stools sipping Hanoi's legendary egg coffee or ca phe sua da (Vietnamese iced coffee). Our guide will lead you down hidden alleys to discover equally hidden food stalls and local restaurants and will explain about the history of the dishes you sample as well as some of Hanoi's heritage.

Hanoi Street Food Tour
Runs daily:
Lunchtime 11:30-14:30
Dinnertime 18:00-21:00

2 people **35 USD**/ person
4 people **30 USD**/ person
6 people **25USD**/ person



Scan here, get there!



The Lotus **pure and simple**

The Lotus flower has been voted Vietnam's national flower. Usually pink and white, though other colors do occur, the flower enjoys warm sunlight and is intolerant of the cold. Planted in the mud at the bottom of ponds and rivers the leaves float on the surface like large flat umbrellas while the petals open in the morning. Lotus flowers are associated with the sun as they bloom during the day and close at night sinking beneath the water's surface.

The Lotus means rebirth - the flower looks clean and pure against a background of muddy pond water. Thus, the flower has come to be associated with purity and beauty in both the Buddhist and Hindu religions. In Buddhism, it is also associated with spiritual awakening and faithfulness. The breaking of the water's surface every morning is also suggestive of desire, which leads to the connotation of spiritual enlightenment.

The Lotus flower also represents female fertility as well as birth or rebirth. In Asian mythology, it symbolizes the female reproductive organs from which new life is born. Lotus flowers also appear in Hindu and Greek mythology. Hindus refer to the God Brahma as "lotus-born" for he is said to have emerged from a lotus that was the navel (or center) of the universe. The holiness of the flower is illustrated by the legend that when the Buddha walked on the earth he left a trail of lotus flowers behind him instead of footprints, one myth relates that he first appeared floating on a lotus.

The Lotus flower is a multi-purpose plant. Apart from its decorative beauty many parts are edible and useful, especially medicinally. Lotus flower tea can lower cholesterol and help improve circulation while the flowers are used to stop bleeding. The seeds can be used

to combat digestive disorders, spleen, kidney and heart ailments and reduce blood pressure. The dried flowers are incorporated as a seasoning in cooking, the stems in salads and the seeds roasted for use in soups and sauces.

Vietnam maintains a long-standing love affair with the Lotus. Numerous traditional folk songs and poems pay tribute to the flower, which is the most common representative symbol for the culture and lifestyle of the Vietnamese. It rises from the mud up to the sun without being polluted. It represents strength and stands for the divine beauty that can come from impurity as well as representing the growth and prosperity of the Vietnamese over 5,000 years.

The Lotus flower enjoys a three-month season from late May through June and Tay Ho (West Lake) area of Hanoi is one of the best places to witness the beauty of hundreds of Lotus flowers in full bloom.



Hoa Lu – Tam Coc 1 day trip

Featuring awe-inspiring scenery, stunning architecture, intriguing history of the past and friendly locals. This trip is a perfect mini break from Hanoi



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An iconic day-tour, marvel at the hidden splendor of Halong Bay designed for those who have limited time. A five-hour cruise off the beaten track, avoiding the crowds, aboard the region's finest luxury day-ship cruise line. Explore the isolated captivating archipelagoes that romance the senses.



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Tanmy Design sits behind a wonderful old facade, and combines the feel of old Hanoi with modern and contemporary architecture and design.

Tanmy Design features Vietnam's finest designers - Fashion, accessories and homeware as well as traditional Tan My Embroidery own brand.

Open daily 08:00 - 20:00



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Spa

HAPPY HOUR
(9:00-12:00 daily)

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(For the rest of the day)

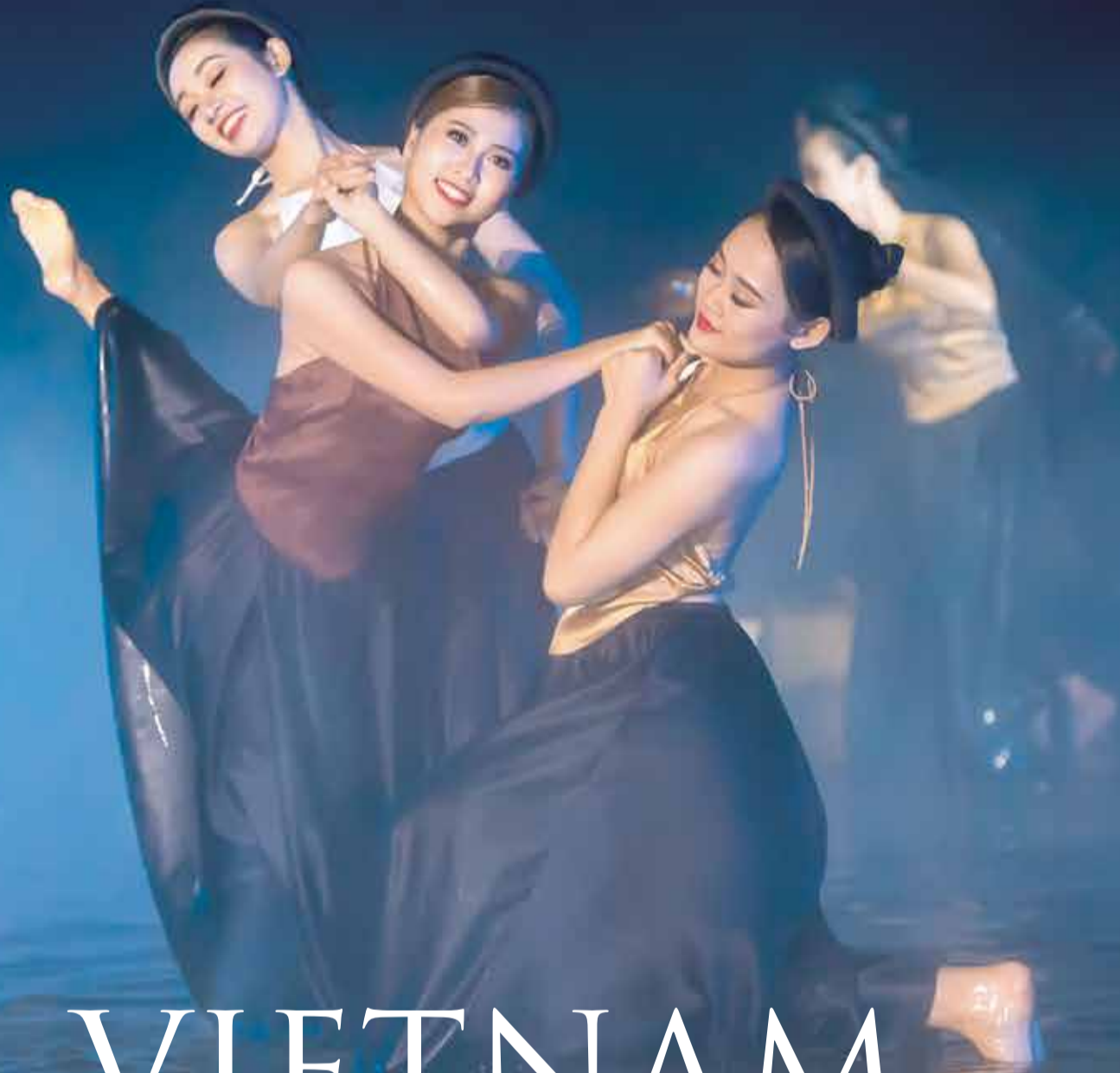
10% discount on all single treatments over 60min
Discount 20% for all the service on the second visit

www.lasiestaspaspa.com



VIETNAM'S MUST-SEE CULTURAL SPECTACLE

THE
quintessence
OF TONKIN



VIETNAM

Takes The Stage

The grandest and most ambitious cultural entertainment project Vietnam has ever witnessed welcomes visitors from across the globe.

Showcasing traditional elements of Vietnamese culture, the Quintessence of Tonkin delivers audiences a unique and memorable exploration of the Red River Delta - the beating heart of northern Vietnam. The stage is permanently submerged under a thin layer of water that allows for many of Vietnam's more striking cultural treasures to be creatively displayed, and has a surface area of about 4300 square meters. With more than 250 performers, most of whom are local villagers in Sai Son, The Quintessence of Tonkin will highlight compelling elements of Vietnamese culture but present them in contemporary and innovative ways.



TICKETS STARTING AT

VND 800,000

T: +84 888 320 066

WWW.THEQUINTESSENCEOFTONKIN.COM



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.

HEAD OFFICE

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For media, please contact Ms.Anh:
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PARADISE CRUISE™
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