



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

HAPPY  
*New Year*  
2019

# NEW YEAR 2019

VND 1.400.000++

## COMPLIMENTARY

### LOBSTER FRESH SPRING ROLL

Fresh lobster meat, green mango, carrot, leeks, ginger, herbs, peanuts.

Garnished with caviars. Served with a fish dipping sauce

(fish sauce, rice vinegar, garlic, chili and dill)

## SOUP

### CHICKEN AND SNOW FUNGUS SOUP

Chicken, chicken broth, snow fungus, shiitake mushroom,

Bunapi mushroom,

baby carrot, French beans, asparagus, black pepper

## SALAD

### DUCK BREAST SALAD

Romaine lettuce, purple lettuce, spinach, cherry tomatoes, asparagus,

green apple, onion and duck breast

## MAIN

A combo of three

### AUSTRALIAN BEEF WITH BEEF SAUCE

80g Australian beef, baby carrot, asparagus

### LAMB RIB WITH YELLOW MUSTARD SAUCE

100g lamb rib, baby carrot, French beans, asparagus

### BEEF ON HOT STONES

80g Australian beef, seasoned with onion, ginger, garlic, lemongrass.

Served with green pepper sauce

## DESSERT

### CREAM BRULEE

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

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

# SEAFOOD LOVERS

VND 1.250.000++

## COMPLIMENTARY

### LOBSTER FRESH SPRING ROLL

Fresh lobster meat, green mango, carrot, leeks, ginger, herbs, peanuts.

Garnished with caviars. Served with a fish dipping sauce

(fish sauce, rice vinegar, garlic, chili and dill)

## SOUP

### SEAFOOD SOUP

Lobster meat, squid, scallops, asparagus, baby carrot,

French beans

## SALAD

### SPINACH SALAD WITH TUNA

Spinach, asparagus, red radish, onion, Parmesan served with sesame

coasted tuna. Olive oil and vinaigrette dressing.

Garnished with slices of toasted bread

## MAIN

### GRILLED SALMON AND LOBSTER TAIL

Grilled salmon and lobster, cheese, asparagus,

baby carrot, spinach, garlic onion

Served with balsamic sauce

## DESSERT

### PANNA COTTA

Italian style cream with two layers

(strawberry and passion fruit flavors)

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



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