



**A BRIGHT MOON & STARS TWINKLE & SHINE.
HAPPY MID-AUTUMN FESTIVAL!**



A new look
La Siesta Classic
Ma May is growing
tall

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**Vietnamese spice
meets French spirit**

The Rooster truly
is a union of Asian
flavors and French
symbolism

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**Full moon and
mooncakes**

A special food
served to celebrate
the mid-Autumn
festival of Tet Trung
Thu

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Do Van Dan (Mr.)
Chairman/CEO

Elegance Hospitality Group

Chairman's message

WE HAVE A RESPONSIBILITY TO THE PLANET, WE GIVE BACK TO THE COMMUNITY AND SUPPORT WORTHWHILE CAUSES

Autumn has come and welcome to the EHG Post for September and October. Here, we keep you updated of new initiatives, F&B promotions, introduce you to our people who create special memories as well as suggest places of interest to visit in and around Hanoi.

At EHG we recognize that it is not enough for a business to be successful. We also have a part to play in tackling negative impacts on the environment. And, we must give back to our communities and support those in need. It is important that businesses embrace Go Green and sustainability initiatives within their decision-making processes. In this edition of the EHG Post we feature some of the inspiring work being done by our La Spa team as part of their Go Green program and we extend the invitation to our guests to participate in some meaningful activities, which carry a serious message.

Hand in hand with Go Green is the importance of Corporate Social Responsibility (CSR). It is good practice to implement a policy which gives back to the community, supporting the disadvantaged in a sustainable way and to accounting for social issues. Highlighting a few such projects - EHG supports a satellite school in the north west of Vietnam in Son La and in a mountainous area of Quang Nam province. Blood donation is now a firm fixture in the La Spa team's annual calendar while EHG has long been providing secure work opportunities for disadvantaged youth. We hope you enjoy reading about EHG's social responsibility successes.

In the meantime, we are delighted to welcome you to Hanoi and to our hotels, and we wish you a great autumn in Vietnam.

A stylized, handwritten signature in black ink, consisting of a series of loops and a long horizontal stroke extending to the right.

“

We are able to combine a five-star experience with



A new look

LA SIESTA CLASSIC MA MAY IS GROWING TALL

La Siesta Classic Ma May has grown taller by two floors and a roof terrace. The hotel, which opened in September 2014, is the first La Siesta hotel and the classic representation of the brand. It was the success and popularity of this property which inspired the brand's development. And, at the end of its 5th birthday year, responding to strong demand from visitors, 18 additional guestrooms and suites and a rooftop sky bar will be unveiled.

The new 10th and 11th floors will each house eight deluxe guestrooms and one suite (with balcony overlooking Ma May Street). The interior design continues the look, feel and color scheme of the existing 47 rooms. Warm Asian-inspired interiors with colonial touches draw upon neutral colors and hues, elegant period furnishings and warm lighting design will create harmony and balance. Meanwhile, the expansion's crowning glory will surely be 12th floor sky bar. It adopts the monochromatic color scheme of the Twilight, Diamond and Lighthouse Sky Bars fabricated in the same materials of glass, granite and metal. However, unlike its three predecessors which have straight bar counter styles, our new bar is designed to be all inclusive with an in-the-round style. Combined with the fact this rooftop bar is designed on one level with a 360-degree uninterrupted panorama one will truly have a sense of space and being in the center of everything.

The large circular shaped bar counter is the pièce de résistance. Sitting on a raised 20cm high octagon-shaped platform, the configuration allows the bar staff to take center stage and is ideal for generating a 'Cheers'-style bar atmosphere - lively, social and friendly.

Welcome to the new look La Siesta Classic Ma May and the new facilities, due to open October 2019.

La Siesta Classic Ma May 94 Ma May Street, Hanoi

- 75 guestrooms & suites
- Red Bean Ma May restaurant (ground floor)
- 2 bars (Red Bean bar ground floor foyer and rooftop sky bar)
- La Spa
- Gym
- Movie room

a down-to-earth personality.”

September and October 2019 - *Autumn time*

EHG's restaurants and bars have a great selection of food and beverage offers these autumn months

RED BEAN MA MAY RESTAURANT
Add: Ground floor, 94 Ma May Str.,
Hoan Kiem Dist., Hanoi
Tel: (+84-24) 3926 3641, Ext 8105



Scan here, get there!



HAPPY HOURS

LATE AFTERNOON

Buy 2 pay 1: Mocktails, Classic cocktails, Local beers
Available: 16:00 – 18:00

LATE NIGHT


Buy 2 pay 1: Manhattan, Margarita, Old Fashioned, Mojito, Dry Martini
Available: 22:00 – 23:45

EXECUTIVE SET LUNCH WEEKDAYS

Delicious set lunch including our three signature courses and 01 Local beer/Soft drink/Freshly squeezed juice
Price at: VND320.000++ per set
Available: 11:30-15:00 from Mondays through Fridays



CLOUD NINE RESTAURANT & LIGHTHOUSE SKY BAR
Add: 27 Hang Be Str., Hoan Kiem Dist., Hanoi
Tel: (84-24) 3929 0011



Scan here, get there!



HAPPY HOUR

Buy 1 get 1 free on all local and craft beers, mixed drinks and Vietnamese fruity & herbal rice wines
Buy 2 get 1 free on all cocktails, Trappist beer, singleton 12 by shot and house wines by the glass
Available 17:00-19:00
Lighthouse Sky Bar

WINE TIME

Wine of the month
Buy 2 glasses get 1 free
Lighthouse Sky Bar

LADIES NIGHT

Live music from our resident cover band
Complementary summer sangria cocktail for each lady
Every Friday night 20:00 to late
Lighthouse Sky Bar

THE LIGHTHOUSE AFTERNOON TEA

Tea set per person 180,000VND++
Lighthouse Sky Bar

SET LUNCH PROMOTION

Great value authentic Vietnamese set lunch
Price at 250,000++VND per set
Super deal price at 865,000VND++ for a group of four
Cloud Nine Restaurant

WINE TIME

Wine of the month
Buy 2 glasses get 1 free
Cloud Nine Restaurant

WINE BUFFET

Price at 550,000VND ++/person for maximum 2 hours
Cloud Nine Restaurant

**RED BEAN CAU GO RESTAURANT
& TWILIGHT SKY BAR**

Add: 1 Cau Go Str., Hoan Kiem Dist., Hanoi
Tel: (84-24) 3938 0963, Ext 705



Scan here, get there!



STUNNING VIEW HAPPY HOUR

50% discount on all local beers, mixed drinks, classic cocktails and fruity spiriz spirts cocktail
Available 17:00-19:00
Twilight Sky Bar

SPECIAL COCKTAIL

15% off Golden Sapa cocktail – one of the most special cocktails in Vietnam
Twilight Sky Bar

THURSDAY, FRIDAY & SATURDAY NIGHTS ARE MUSIC NIGHTS

Thursdays - live music Vietnamese band
Fridays - live music with our resident cover band
Saturdays – violin and guitar instrumental duo
Entry free 20:30-22:30
Twilight Sky Bar

COCKTAIL CRAZE

The launch of our new cocktail menu created by some of Vietnam's top bar tenders and mixologists
Guest bar tender nights
Twilight Sky Bar

SEAFOOD + LOBSTER PROMOTION

10% discount, applied to advance booking
Red Bean Cau Go

THE ART OF FOOD

The launch of our new menu created by Red Bean Cau Go Executive Chef, Ngo The Hoang

**RED BEAN NGUYEN QUANG BICH RESTAURANT
& THE DEN BAR**

Add: 12 Nguyen Quang Bich Str., Hoan Kiem Dist., Hanoi
Tel: (+84-24) 3923 4026



Scan here, get there!



HAPPY HOUR

Buy 1 get 1 free on classic cocktails, mixed drinks and local beers
Buy 2 get 1 free on signature cocktails and wine by the glass
Available 17:00-18:30
Red Bean Nguyen Quang Bich

TRENDY STREET FOOD BUFFET LUNCH

Enjoy over 63 street food dishes from around Vietnam
Price from VND265,000+/-/ guest
Available 12:00 – 15:30 daily
Red Bean Nguyen Quang Bich

NATIONAL INDEPENDENCE DAY & HANOI'S LIBERATION DAY

10% discount on dinner when reservation made via Facebook
2 September 2019
10 October 2019
Red Bean Nguyen Quang Bich

RED BEAN MUSIC NIGHT

Violin and saxophone instrumental duo
Every Tuesday night 19:00-21:00
Red Bean Nguyen Quang Bich

FRIDAY NIGHT MUSIC AND COCKTAILS

Live music from our resident band and signature cocktail demonstrations
Every Friday night 21:00-23:00
The Den Bar

**THE GOURMET CORNER RESTAURANT
& DIAMOND SKY BAR**

Add: 32 Lo Su Str., Hoan Kiem Dist., Hanoi
Tel: (+84-24) 3935 1632



Scan here, get there!



HAPPY HOURS

Buy 2 get 1 free on classic cocktails, craft beers, mixed drinks and wine by the glass
Available 17:00-19:00 @ *Diamond Sky Bar*
Available 18:00-19:00 @ *The Gourmet Corner*

TWICE WEEKLY LIVE MUSIC @ THE DIAMOND SKY BAR

Saxophone and violin instrumental duo
Every Wednesday night 20:30-22:30

Our resident cover band with guitars and singers
Every Saturday night 20:30-22:30
Diamond Sky Bar

CHANGING LIVES



OUR RESPONSIBILITY TO HELP THE COMMUNITY

International NGOs and multi-national companies were the original driving forces behind the concept of Corporate Social Responsibility (CSR) in Vietnam. Awareness in this initiative has blossomed making it one of the hottest topics in Vietnam's business world.

At EHG we take our responsibility to help the community and support worthwhile causes seriously through CSR and community-oriented projects. Over the past 20 years EHG has been changing many lives by employing individuals from hospitality training centers such as KOTO, Hoa Sua and REACH. These organizations train seriously disadvantaged youth in the hospitality and service industries allowing them to realize their dreams. Meanwhile, in addition to environmental initiatives, EHG's teams and individuals run a program of various community development projects and activities.

While giving blood is becoming more popular in Vietnam a concerted push for more donors is constantly needed. 14 June 2019 was World Blood Donor Day. On this day 12 of Hanoi's La Spa team gave blood at the National Institute of Haematology and Blood Transfusion in Hanoi's Cau Giay district. A week later, eight La Spa staff in Hoi An also gave blood. In total La Spa donated 5.5lts of blood and will continue doing so once every three months.





Nelson Mandela stated: "Education is the most powerful weapon which you can use to change the world". Vietnam's literacy rate is well over 90% but facilities in the poorer mountainous areas are severely disadvantaged. Both the Hanoi and Hoi An teams are also focusing on educational projects. Hanoi staff and partners raised 245m VND to go towards funding the construction of two new classrooms, a restroom and playground for a satellite school in Son La, north west Vietnam. In September the Hoi An staff have a special charity day when they will visit a school of the Gié-Triêng ethnic group in the mountainous area of Phuoc Loc, Phuoc Son, Quang Nam. The team are donating stationary, notebooks, reading books, toiletries, blankets and so on.

These are just a few examples of what EHG is doing to continue to change the lives of many.



VIETNAMESE SPICE MEETS FRENCH SPIRIT

The cocktail craze has long been a world revolution and Vietnam is no exception. Whilst the country doesn't yet have formal statistics on cocktail consumption, suffice it to say the cocktail culture is all the rage here. And, it has spawned a new, creative generation of mixologists and bartenders with a flair for inventing unusual cocktails.

A cocktail is more than a drink. It is an art form. Theatrics, artistic presentation and the art of taste are packaged into a glass. Each cocktail has its own history, story and personality. Featured on the beverage menus at La Siesta's bars are well known classic cocktails as well as a range of specially created EHG signature cocktails by the group's talented bar teams.

Let's take The Rooster which brings food and two cultures to the cocktail glass. Invented in 2014 by Tuan Le (GM of La Siesta Premium Cau Go) this EHG signature cocktail is currently exclusive to the Den Bar, Diamond and Twilight Sky Bars.

Its foundation is CÎROC vodka with its distinct fresh citrus taste. This was the first global French vodka made from grapes. It is derived from two types of

French grape, each is distilled separately twice and then a fifth time together. The name CÎROC is a combination of two French words: CIME meaning peak or summit and ROCHE, meaning rock. So, what is the story behind The Rooster and why the name? Tuan, who created three versions before being happy with the end product, wanted his cocktail to represent a union of Vietnamese and French cultures where Vietnamese spice meets French spirit. Cointreau is the second key French ingredient, often the cornerstone of many cocktails, while spices, lemongrass, lime, sweet chili and crushed peppers, sprinkled on top, incorporate the Vietnamese flavors. The finishing touch is flaming orange peel enhancing the cocktail's aromatic properties.

And now the name. The Coq Gaulois (the Gallic Rooster) is one of the national emblems of France, which also features on the CÎROC vodka bottle sitting on a bunch of grapes so what better name for this cocktail. Paying tribute to the rooster the cocktail glass is decorated with a piece of sweet chili representing the rooster's head with a slice of orange peel attached as the tail.

The Rooster truly is a union of Asian flavors and French symbolism.



TRENDY STREET FOOD – ONE YEAR ON

ONE VENUE, 60-PLUS DISHES WHICH TAKE THE DINER ON A JOURNEY OF VIETNAM'S CUISINE

It is undeniable that street food and Vietnam are synonymous. Some of the most delicious, intriguing and simplest of foods are served at street-side establishments and many of these are now firm favorites on the sophisticated city restaurant scene.

In August 2018 Red Bean Nguyen Quang Bich launched its ambitious 60+ traditional street food buffet lunch showcasing the essence of many much loved and lesser known street food dishes from the north, center and south of Vietnam. The menu, split over starters, mains and desserts, tells the story of the nation's cuisine influenced by climate, seasons, geography, traditions, culture and legends.

During the first 11 months of operation, nearly 5,000 diners have savored the freshly devised dishes, featuring northern savory favorites, spicier central fare and the south's sweeter tooth. Each comes with a story behind its origins, the combined result being an intriguing menu painting a picture of Vietnam's history and society through food. Varieties of fresh and fried rice crepes and rolls, noodles, BBQ meats and fish patties, sweet and savory young rice dishes, tangy broths and soups, delicious che desserts and sticky rice dishes take the diner on a journey from north to south and vice versa.

And, which you may ask from all these dishes is the favorite among our customers? It is Bò Sốt Vang (Vietnamese beef stew in wine sauce) - a long time Hanoi favorite and a great example of East meets West Fusion cuisine. It is a variation on European stew, introduced to Vietnam in the French colonial period. It was adapted to suit the Vietnamese palate with the addition of warm spices and seasoning such as cinnamon, star anise and cardamom.

We are delighted that still, after nearly one year, this unique and impressive lunchtime buffet continues to draw large numbers of highly appreciative guests.



NGO THE HOANG, EXECUTIVE CHEF RED BEAN CAU GO



At 35 years of age, born and raised in Hanoi, Hoang is Executive Chef of Red Bean Cau Go. We talk to him about what inspired him to become a chef, what motivates him and his wise words of advice to aspiring chefs.

Why did you become a chef?

Like many Vietnamese my mother's love of cooking inspired me to learn how to cook and I knew from an early age my destiny was to become a chef.

Where did you study?

I studied catering at Hoa Sua Economics & Tourism College. Hoa Sua (which means milk flower) is a vocational school established in 1994 in Hanoi to help poor, disabled, orphans, street kids, and disadvantaged youth find stable jobs in tourism and hospitality sectors. After I graduated I wanted to give back to the school what it had given me. So I stayed on for another 10 years as a teacher for, and mentor to, trainee chefs.

How did you become Executive Chef at EHG?

After leaving Hoa Sua I expanded my knowledge and gained international experience after two years working in restaurants in France and Luxembourg. Back in Hanoi, after a stint at Pots'n Pan restaurant and Dương's, I was offered the job as Executive Chef at Red Bean Cau Go.

Why do you like working at Red Bean and EHG?

I have a passion for both Asian flavors and European cuisine, and working at Red Bean gives me the freedom to create fusion dishes combining my Asian heritage and my international experience.

Also I am extremely proud of my team. Everyone I work with is very special and this is an important reason I particularly love my job.

What is the best advice you have been given in your life?

The best advice I have received is to 'have passion'. Anyone in any position should work with passion which helps one do the best job one possibly can.

And what advice do you give aspiring chefs?

I tell trainee chefs that when they start working in this industry they must carry a notebook with them at all times. It is not possible to remember every single detail so they need to write everything down -whether it be a recipe or the name of a spice. This is invaluable advice as all professional chefs around the world would agree.

*Ngo The Hoang, Executive Chef
Red Bean Cau Go
La Siesta Premium Cau Go
1 Cau Go Str, Hanoi*



LA SPA LEADING THE GO GREEN WAY

'If you want to go fast, go alone. If you want to go far, go together' (African Proverb)

Ms Bui Thi Kim Cuc, La Spa Director, is a passionate environmentalist and voices her concerns about today's environmental problems. She believes everyone has a responsibility to help our planet. Demonstrating that actions speak louder than words, she established the La Spa Go Green team as part of the Elegance Hospitality Group's (EHG) environmental protection program. The team of La Spa employees kicked-off their Go Green program on 10 July 2019 with a series of events and Go Green competitions.

Hence forth, the team will meet on the 10th day each month. Friends, EHG colleagues, hotel guests and La Spa customers are all welcome to participate in activities including clearing rubbish around Hoan Kiem Lake and the Old Quarter as well as tree planting.

To raise funds for the La Spa Go Green Foundation, which supports worthwhile projects such as planting trees, helping endangered animals and so on, the La Spa team sells old/used clothes and second hand goods on line and at flea markets. Everyone is welcome to contribute goods for sale and hotel guests can also donate items they no longer need - or even help out on the flea market stall!

The La Spa Go Green Handbook outlines energy saving ideas, water conservation initiatives and practical ecological tips. Use recycled shopping bags instead of plastic, start recycling and consider putting plastic containers to ecological good use. For example, 30-40 ltr of water per day can be saved when flushing the toilet by placing a plastic water bottle in the toilet tank ie. less water is needed hence less is flushed. Or, turn your plastic containers into plant pots.

La Spa has taken steps to ban the use of plastic from 1 August 2019. To this end the team hopes guests and hotel employees will appreciate and support this anti-plastic drive which means no one is allowed to bring items such as plastic bottles and plastic bags into any La Spa branch.

As Ms Kim concludes "every little bit helps.... let's unite and commit to protecting our natural environment at all costs because if we don't then no one else will, which means the next generation has to live with the consequences".

CRUISING EMERALD WATERS AND LIMESTONE ROCKS

Ha Long Bay is a UNESCO World Heritage site, due to its cultural, historical and geological importance. A vast bay, dotted with around 2,000 limestone cliffs and islets. Its breathtaking, mystical and magnificent scenery cannot fail to impress.

Recognizing that not everyone has the luxury of time you may wish to consider a one-day cruise to ensure you do not miss out on the wonders of Ha Long bay's magic. The daily cruise commences with an 8am pick-up from your hotel, driving through the Red River delta. Arriving at Bai Chai Ha Long boat station mid-morning you will be welcomed on-board by the cruise captain and his team.

The four-hour cruise commences with lunch on board against the backdrop of spectacular views. Travel through dramatic scenery sailing past caves, grottoes and striking islets including Thien Cung Grotto (Heavenly Palace), Dinh Huong islet (Incense burner islet) and Trong Mai islet (fighting cocks islet). At the end of this cruise you disembark at 4pm and make your way back to Hanoi and your hotel.

This one-day excursion is a perfect way to see the best Ha Long Bay has to offer in a short space of time.

Please contact the front desk for more information and to book.



Scan here, get there!

FOOD IS THE WAY TO HANOI'S HEART



Scan here, get there!



HANOI – THE SOUTH EAST ASIAN STREET FOOD CAPITAL

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 will 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\$ pp
4 people 30 USD\$ pp
6 people 25 USD\$ pp

FULL MOON AND MOONCAKES

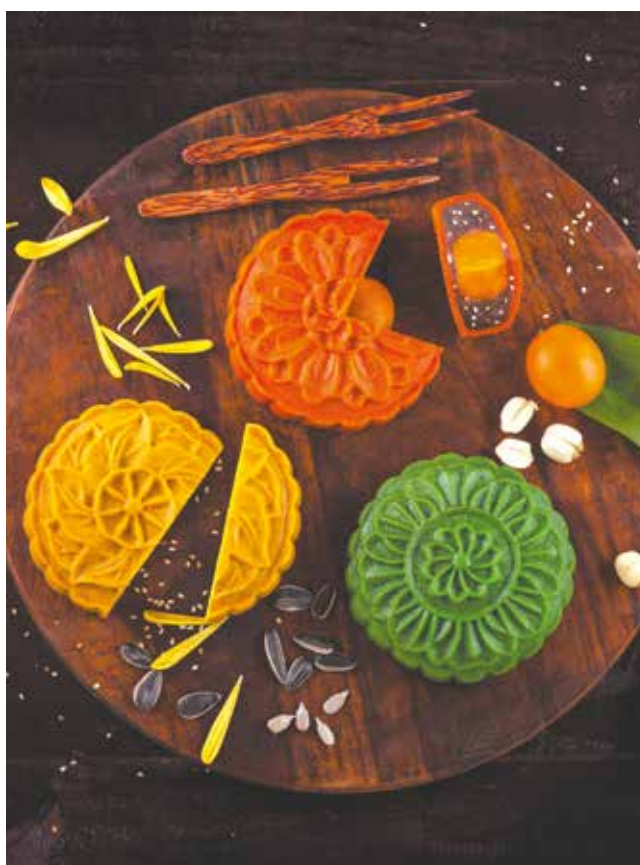


A SPECIAL FOOD SERVED TO CELEBRATE THE MID-AUTUMN FESTIVAL OF TET TRUNG THU

In Vietnam the Mid-Autumn Festival (Tet Trung Thu), also known as the Harvest Festival, is celebrated on the 15th day of the 8th lunar month, at the time of a full moon. This is usually during mid to late September or even early October. This is the second most important festival in Vietnam after the Tet lunar new year. This year it falls on 13 September.

Special foods are popular at this time, especially mooncakes. These come with a multitude of sweet and savory fillings enclosed in a pastry case. The most traditional are mung bean and lotus seed paste mixed with durian or pandan leaf juice; taro paste, red bean, black bean, chocolate, tea powder, minced coconut meat, sesame and young green rice. A salted duck's egg yolk might be added to the middle of the cake.

The cakes are shaped in a special wooden mold, which take a whole day to make. These molds, and hence the outer pastry layer, are often decorated with flowers, a favorite theme for mooncakes although nowadays people like to experiment with different shapes and images.



The roundness of the mooncakes symbolizes completeness and reunion; therefore, when families share these cakes during Tet Trung Thu it signifies getting together with friends and family. Mooncakes are often given as presents and they come boxed up often with elaborate wrappings. A common sight throughout Vietnam are mooncake stalls which spring up along the sides of streets about a month before the festival day.

Continuing with the completeness theme other round shaped foods also served at this time including grapefruit, pomegranates, apples and grapes.

Incidentally, the Mid-Autumn Festival is regarded as the second festival for children and it can be compared to Halloween and Thanksgiving in the west.



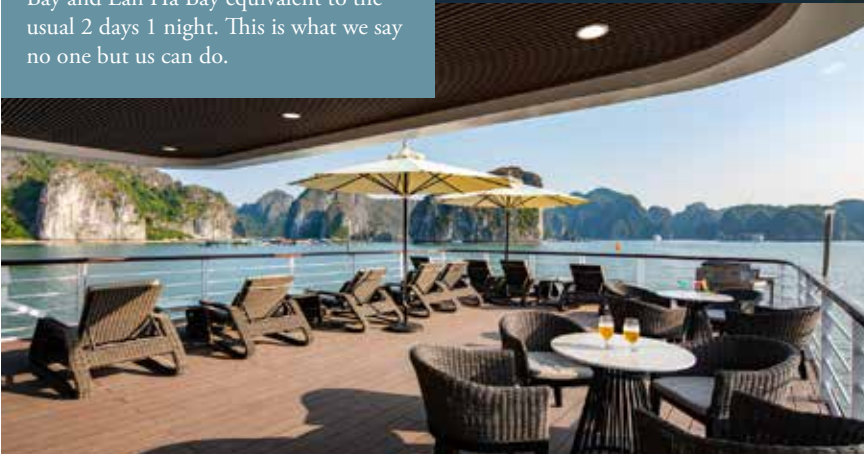
JadeSails is an elite and unique sailboat designed with the idea of creating a luxurious open space so that visitors can harmoniously blend into the natural wonders of the world Halong Bay with the elegant and modern interior includes: Restaurants, Lounge bar & cafe, Sundeck, Swimming bar, Spa, Gym...

Our itinerary with a difference and unique gives you ample opportunities to experience an unforgettable vacation by getting away from crowds and the standard route. Only 8 hours, but we bring you a journey to discover Ha Long Bay and Lan Ha Bay equivalent to the usual 2 days 1 night. This is what we say no one but us can do.



As the only luxury cruise exploring the Ha Long bay and Lan Ha bay for the full day trip

www.originalexplorer.com



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 Homewares as well as traditional Tan My Embroidery own brand.

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■ Open daily 08:00 - 20:00



Feeling touched with every touch

HAPPY HOUR

9:00 - 12:00 daily

Select one of the following options:
 Buy 1 service 90min, get 1 service 30min for free (Refresh facial or Foot Scrub)

Discount 25%
 for all service from 60min up



SPEAKING VIETNAMESE

DAILY CONVERSATION

ENGLISH	VIETNAMESE	PRONUNCIATION
Hello/ Hi/ Good morning/ Good afternoon/ Good evening	Xin chào	Sin chow
Goodbye	Tạm biệt	Tam bee it
Good night	Chúc ngủ ngon	Chook ngu ngon
See you again	Hẹn gặp lại	Hen gawp lie
How are you?	Bạn có khỏe không?	Ban co kwe khome?
I'm fine, thank you!	Cảm ơn bạn tôi khỏe	Gahm un ban thoy kwe
What's your name?	Bạn tên gì?	Ban thane zee?
My name is...	Tôi là...	Thoy la...
Thank you	Cảm ơn	Gahm un
You're welcome	Không có chi	Khom go chee
Sorry/ Excuse me	Xin lỗi	Seen loy
No problem	Không sao	Khome xao
Yes	Vâng	Vung
No	Không	Khome
Can you help me?	Bạn giúp tôi được không?	Ban zoop thoy duc khom?
I don't understand	Tôi không hiểu	Toy kung hey-oh
I understand	Tôi hiểu	Toy hey-oh
Happy New Year!	Chúc mừng năm mới!	Chuck moong numb moi!

SHOPPING

ENGLISH	VIETNAMESE	PRONUNCIATION
I would like something else	Tôi muốn cái khác	Toy muan kai khac
Souvenir	Quà lưu niệm	Wa lew niem
Bag	Bao	Bao
How much?	Bao nhiêu tiền?	Bow neuw tee-en?
Can you give me a discount?	Bớt được không?	Bot duoc kung?
That's too expensive	Đắt quá	Dat wa
I can't afford it	Tôi không đủ tiền	Toy kung du tien
Ok, I'll take it	Tôi mua cái này	Toy moo-ah kuy nay
I don't want to buy this	Tôi không mua	Toy kung moo-ah
Smaller size	Cỡ nhỏ hơn	Cor nyor hurn
Larger size	Cỡ lớn hơn	Cor lurn hurn
What is this?	Cái gì đây?	Kie zee day
Can I have a look?	Tôi có thể xem được không?	Toy co the xem duoc kung?

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 6 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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