At Red Bean our vision is to become one of Vietnam’s leading restaurant brands serving modern Vietnamese cuisine with high quality and innovative ideas but never forgetting the roots and value of true and authentic Vietnamese cooking.

Our aim is to build a great reputation in the hospitality and restaurant trade. To help lead the way in creating inspirational dishes which keep true to Vietnamese cooking embodying the five elements of metal, wood, fire, water and earth that underpin Vietnamese food.

Why Red Bean? It may seem a humble and simple red bean (in Vietnamese đũi) but it is a versatile, very important and far-reaching ingredient in Vietnamese (and other Asian) dishes both sweet and savory. As well as having a high nutritional value, philosophically the red bean embodies a deep and powerful meaning within Asian societies. It is believed to be a symbol of love and fidelity, and is featured in legends and poems about love and romance.

We chose the name Red Bean as it is symbolic of what we aspire to in Vietnamese cuisine. Let our menu take you on a culinary Vietnamese journey stimulating the senses and taste buds. Colors, flavors and fragrances of our famous and not so famous national and regional dishes are combined and exquisitely presented. Dine at Red Bean and fall in love with Vietnam.

As proud parents we thought you would also like to know that there is a second and more personal reason we chose the name Red Bean. When our youngest son was born we immediately nicknamed him đũi or Red Bean because he looked like a big red bean the first few months of his life. And the name stuck. He loves his food and we love him and perhaps one day he will grow up to be a chef by which time we hope there will be a chain of Red Bean restaurants throughout Vietnam!
SIGNATURE COCKTAILS

STAIRWAY TO HEAVEN                                            195.000
House Red Wine, Passion Fruit Juice, Cherry Brandy, Lychee Puree, Fresh Mint Leaf

LA VIE EN ROSE                                                                                  205.000
House White Wine, Strawberry Puree, Homemade Rose Syrup, Angostura Bitters, Fresh Lime Juice, Apple

ESPRESSTINO                                                                             235.000

INTO THE WILD                                245.000
Beefeater Gin, Grand Marnier, Thyme Leaf, Homemade Yoghurt, Lychee Puree, Lime Juice

WELCOME TO THE SKY                                                                    265.000
Grey Goose Vodka, Cointreau, Sweet & Sour Mix, Fresh Mandarin Juice, Homemade Hot Spices Puree, Orange Peel
Optional: Less Spicy - Extra Spicy - Sweet or Sour

LEGENDARY  BOTANIST                                                       280.000
Tanqueray N0.10 Gin, Cointreau, Egg White, Strawberry Puree, Rosemary Leaf, Angostura Bitters, Fresh Lime Juice, Lemon Peel
Optional: Sweet or Sour - With or Without Egg White

CLASSIC COCKTAILS

CLASSIC MARTINI
Bombay Sapphire Gin, Dolin Dry Vermouth, Green Olive or Lemon Peel
Optional: Stirred or Shaken / Vodka Based / Dry / Dirty / Lemon Twist or Green Olive

COSMOPOLITAN
Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Orange Peel

MANHATTAN
Bourbon Whiskey, Dolin Rouge Vermouth, Angostura Bitters, Orange Peel, Maraschino Cherry

OLD FASHIONED
Bourbon Whiskey, Angostura Bitters, Sugar Syrup, Orange Peel

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

STAIRWAY TO HEAVEN  195.000  House Red Wine, Passion Fruit Juice, Cherry Brandy, Lychee Puree, Fresh Mint Leaf

LA VIE EN ROSE  205.000  House White Wine, Strawberry Puree, Homemade Rose Syrup, Angostura Bitters, Fresh Lime Juice, Apple


INTO THE WILD  245.000  Beefeater Gin, Grand Marnier, Thyme Leaf, Homemade Yoghurt, Lychee Puree, Lime Juice

WELCOME TO THE SKY  265.000  Grey Goose Vodka, Cointreau, Sweet & Sour Mix, Fresh Mandarin Juice, Homemade Hot Spices Puree, Orange Peel

Optional: Less Spicy - Extra Spicy - Sweet or Sour

LEGENDARY BOTANIST  280.000  Tanqueray No.10 Gin, Cointreau, Egg White, Strawberry Puree, Rosemary Leaf, Angostura Bitters, Fresh Lime Juice, Lemon Peel

Optional: Sweet or Sour - With or Without Egg White

CLASSIC COCKTAILS

CLASSIC MARTINI  185.000  Bombay Sapphire Gin, Dolin Dry Vermouth, Green Olive or Lemon Peel

Optional: Stirred or Shaken / Vodka Based / Dry / Dirty / Lemon Twist or Green Olive

COSMOPOLITAN  185.000  Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Orange Peel

MANHATTAN  185.000  Bourbon Whiskey, Dolin Rouge Vermouth, Angostura Bitters, Orange Peel, Maraschino Cherry

OLD FASHIONED  185.000  Bourbon Whiskey, Angostura Bitters, Sugar Syrup, Orange Peel

WHISKY SOUR  185.000  Bourbon Whiskey, Fresh Lime Juice, Brown Sugar Syrup, Angostura Bitters, Lemon Peel

Optional: With or Without Egg White

MOJITO  185.000  Bacardi Light Rum, Captain Morgan Dark Rum, Fresh Lime Juice, Brown Sugar Syrup, Fresh Mint Leaf, Mint Syrup, Soda Water

MINT JULEP  185.000  Bourbon Whiskey, Homemade Sugar Syrup Infused Mint, Mint Leaf

NEGRONI  185.000  Bombay Sapphire Gin, Campari, Dolin Rouge Vermouth, Angostura Bitters, Orange Sliced

SIDECAR  185.000  Remy Martin V.S.O.P Cognac, Cointreau, Fresh Lime Juice, Orange Peel

MARGARITA  185.000  Jose Cuervo Reposado Tequila, Cointreau, Fresh Lime Juice, Salt & Lime Slice

Optional: Classic or Seasonal Fruity Frozen (Mango-Strawberry-Passion-Lychee)

MAITAI  185.000  Bacardi Gold Rum, Captain Morgan Dark Rum, Grand Marnier, Homemade Almond Syrup, Fresh Orange Juice, Fresh Lime Juice, Sugar Syrup, Orange Bitter, Orange Peel, Fresh Mint Leaf

CLASSIC DAIQUIRI  185.000  Havana Anejo Rum, Fresh Lime Juice, Sugar Syrup, Lime Peel

Optional: Classic or Seasonal Fruity Frozen (Mango-Strawberry-Passion-Lychee)

LONG ISLAND ICED TEA  185.000  Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Jose Cuervo Tequila, Cointreau, Fresh Lime Juice, Coke, Orange Slices

SEX ON THE BEACH  185.000  Absolut Vodka, Cointreau, Peach Liqueur, Peach Juice, Fresh Orange Juice, Grenadine, Orange Peel

PINA COLADA  185.000  Bacardi Light Rum, Captain Morgan Dark Rum, Malibu, Fresh Pineapple Juice, Coconut Milk, Whipping Cream, Angostura Bitters

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

**MIXED DRINKS**

- **125.000**
  - Optional choice based on standard liqueur | spirits (4cl)
  - Campari, Ricard, Drambuie, Galliano, Amaretto
  - Absolut Vodka, Bombay Sapphir Gin, Bacardi Light Rum, Jose Cuervo Tequila, J.W Red Label
  - Mixed with: Soda, Tonic, Coke, Diet Coke, Sprite, Redbull, Ginger Ale, Fresh Orange Juice, Fresh Cranberry Juice, Fresh Cucumber Juice, Beer, Craft & Trappist Beer

**HANOI BEER**

- 65.000
  - Local Trúc B/uni1EA0CH* | Tiger Crystal

**LOCAL CRAFT BEER:**

- 125.000
  - Barrett | Furbrew

**LA TRAPE QUADRUPEL TRAPPIST**

- 175.000

**MOCKTAILS**

- **115.000**
  - FELIZ NAVIDAD
    - Fresh Banana, Apple Juice, Strawberry Puree, Fresh Lime Juice
  - WILD CALLING
    - Yoghurt, Honey, Lychee Puree, Thyme Leaf, Lime Juice, Cinnamon Powder
  - VIRGIN MOJITO
    - Fresh Lime Juice, Fresh Mint Leaf, Mint Syrup, Sugar Syrup, Soda Water
  - VIRGIN PINA COLADA
    - Fresh Pineapple Juice, Coconut Milk, Coconut Syrup, Whipping Cream
  - GET HIGH
    - Fresh Cucumber Juice, Fresh Mint Leaf, Fresh Ginger, Tonic Water
  - ROOFTOP DELIGHT
    - Lychee Puree, Mango, Lime Juice, Strawberry Puree, Passion Juice, Mint Leaf
  - TROPICAL MILK SHAKE
    - Strawberry Puree, Coconut Milk, Vanilla Ice Cream, Fresh Milk
  - BANANA & MANGO MILK SHAKE
    - Fresh Banana, Mango, Fresh Milk, Vanilla Ice Cream
The price is subject to 10% of VAT and 5% of service charges.

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

**TASTE OF SPRING ROLLS**

**CHEF’S SPRING ROLLS PLATTER** 155.000
Combination of Vietnamese deep fried and fresh spring rolls

**ĐĨA NEM RÁN VÀ NEM TƯƠI TỔNG HỢP**

**FRESH SUMMER SPRING ROLLS** 155.000

**NEM TƯƠI CUỐN TÔM THỊT**

**VEGETARIAN FRESH SPRING ROLLS WITH MUSHROOMS (VG)** 145.000
Fresh wild mushrooms, lettuce, coriander, onion and Vietnamese herbs. Served with peanut and butter sauce.

**TRADITIONAL HANOI DEEP FRIED SPRING ROLLS** 155.000
Rice paper, pork, egg, mushroom, carrot, yam bean, bean sprouts, shallots, spring onion, glass noodle. Served with a fish dipping sauce and herbs.

**VEGETARIAN DEEP FRIED SPRING ROLLS (VG)** 145.000
Rice paper, mushrooms, carrots, yam bean, bean sprouts, shallots, spring onions, glass noodles. Served with a vegetarian dipping sauce and fresh herbs.

**CHAR-GRILLED MINCED PORK IN LEMONGRASS** 175.000
Pork, lemongrass, shallots, pineapple, carrots, peanuts, banana and cucumber. Served with rice paper sheets, dipping sauce, rice noodles, and aroma condiments.

**NEM LỤI NƯỚNG**
The price is subject to 10% of VAT and 5% of service charges.

**AUTHENTIC VIETNAMESE CUISINE**

**“PHỞ” WITH BEEF OR CHICKEN:**

150.000

A bowl of steaming hot Pho broth with rice noodle. Made by slow cooking meat, bones and fish sauce to extract the flavors. Served with lime, fresh red chili and chili sauce on the side. Beef or Chicken option.

**HANOI BARBECUED PORK “BÚN CHẢ” & FRIED SPRING ROLLS:**

225.000

Char-grilled pork patties and deep fried Hanoi spring rolls. Served with fresh rice vermicelli, fresh Vietnamese herbs and dipping sauce.

**“CHẢ CÁ” HANOI GRILLED FISH:**

260.000

Marinated catfish fillet with shallots, garlic, galangal, fermented rice, turmeric, shrimp paste and fish sauce, cooked in a hot iron pan. Served with fresh rice vermicelli, herbs, peanuts, fried shallots and a dill fish dipping sauce.

**GRILLED BEEF IN BAMBOO:**

285.000

Marinated beef with shallots, garlic, Vietnamese mint and pepper sauce. Served with vegetables and lotus rice.

**“BÁNH XÈO” SOUTHERN STYLE PANCAKE:**

175.000

Flour, turmeric, egg, pork, squid, shrimp, bean sprouts, shallots, asparagus, onions. Served with rice paper sheets, herbs and Vietnamese dressing.

**SOUTHERN STYLE RICE VERMICELLI WITH SAUTEÉD BEEF:**

150.000

Rice vermicelli, sautéed beef, bean sprouts, chives, onion and garlic. Served with a dipping sauce, herbs, condiments, peanuts and crispy shallots.

**GRILLED CHICKEN WITH LEMON LEAVES:**

225.000

Marinated chicken with shallots, honey, lemon leaves and ginger juice. Served with steamed rice.

**GÀ NƯỚNG LÁ CHANH**
The price is subject to 10% VAT and 5% service charges.

**VIETNAMESE SOUPS**

- **CRAB MEAT AND ASPARAGUS SOUP** 165.000
  - SÚP CUA MĂNG TÂY
  - Red bean, "L/uni1EE9t" rice, coconut, crispy shallots, scallop with Vietnamese mint

- **RED BEAN AND SEARED SCALLOP SOUP** 185.000
  - SÚP ĐẬU ĐỎ SÒ ĐIỆP PHÁP ÁP CHẢO
  - Red bean, "L/uni1EE9t" rice, coconut, crispy shallots, scallop with Vietnamese mint

- **MUSHROOM SOUP WITH JAPANESE TOFU AND FRESH SEAWEED (VG)** 145.000
  - SÚP NẤM ĂN CÙNG RONG BIỂN TÓC TIÊN VÀ ĐẬU NHẬT
  - Mushroom, tofu, fresh seaweed

- **SWEET AND SOUR SEAFOOD CONSOMMÉ** 185.000
  - SÚP HẢI SẢN NẤU CHUA NGỌT
  - Tiger prawn, squid, clams, coconut juice, galangal, lemongrass, chili, lime juice, lime leaves, shallots, mushrooms and coriander

**VIETNAMESE SALADS**

- **BANANA FLOWER SALAD WITH HOMEMADE GARLIC PORK JERKY** 145.000
  - SA LÁT HOA CHUỐI VỚI HEO CHIÊN CHÁY TỎI
  - Pork, banana, carrots, cucumber, lemon leaves, bean sprouts, shallots, garlic, chili, Vietnamese mint and mixed herbs (contains coriander) and chopped peanuts.
  - Mixed with a sweet and sour fish sauce dressing

- **GREEN MANGO SALAD WITH SEAFOOD CEVICHE** 165.000
  - GỎI XOÀI XANH VỚI GỎI HẢI SẢN, RAU HÚNG QUẾ
  - Marinated mango and carrot mixed with cucumber, tiger prawn, squid, Thai basil, herbs (contains coriander) and peanuts in a sweet and sour dressing

- **“B/uni1EBEN TRE” YOUNG COCONUT ROOT SALAD WITH ROASTED AUSTRALIAN BEEF** 165.000
  - GỎI CỦ DỪA BẾN TRE VỚI THỊT BÒ ÚC QUAY
  - Coconut root, beef, onions, cucumber, carrots, herbs, peanuts and sesame seeds.
  - Served with a salad dressing

- **GREEN PAPAYA SALAD WITH GRILLED CHICKEN** 145.000
  - GỎI ĐU ĐỦ XANH ĂN CÙNG GÀ NƯỚNG NGŨ VỊ
  - Green papaya, grilled chicken, carrot, herbs and peanuts served with a salad dressing
The price is subject to 10% VAT and 5% service charges.

**VIETNAMESE MAIN DISHES**

**BRAISED BEEF BRISKET IN COCONUT**
Marinated beef with shallots, garlic, coconut juice, curry powder, carrots and taro. Served with vegetables and steamed coconut rice. 295.000 VND

**PAN-SEARED ROLLED BEEF WITH BETEL LEAVES**
Served with lotus steamed rice, mushrooms and green papaya salad. 285.000 VND

**ROASTED DUCK BREAST WITH PLUM SAUCE**
Served with lotus steamed rice, mushrooms and sautéed vegetables. 275.000 VND

**BRAISED DUCK LEG WITH SHITAKE MUSHROOMS**
Marinated duck leg, turnip, rice flour, egg pasta, vegetables and shitake mushrooms. 265.000 VND

**STIR-FRIED CHICKEN**
Stir-fried chicken with bell peppers, onion, dried chili, cashew nuts and oyster sauce. Served with steamed rice and pickles. 225.000 VND

Optional: mild, medium or very spicy

**TIGER PRAWN FLAMBÉ WITH SACHA SAUCE**
Tiger prawn, sacha sauce, red bean steamed rice and organic vegetables. 295.000 VND

**STEWED STURGEON WITH GREEN BANANA & GALANGAL**
With red bean steamed rice, chili, salt and seasonal vegetables. 245.000 VND

**STIR-FRIED RICE NOODLES WITH AUSTRALIAN BEEF & VEGETABLES**
Rice noodles, Australian beef, soy sauce, bean sprouts, onions, spring onion, leek, celery. 195.000 VND

**PHỞ XÀO BÒ ÚC VÀ RAU SỐT TÀU XÌ**
Fried rice with shrimp & pineapple or roasted chicken. Served with pickles, soya sauce and red chili slices. 165.000 VND

**CƠM CHIÊN TÔM DỨA HOẶC CƠM CHIÊN GÀ QUAY**
The price is subject to 10% of VAT and 5% of service charges.

**VEGETARIAN SELECTION**

- **BRAISED TOFU AND MUSHROOMS IN SOY BROTH**
  155.000
  Tofu, mushrooms, sticky rice with accompanied by pickles and herbs

- **TÀU HŨ NHẬT OM NẤM ĐÔNG CÔ ĂN KÈM XÔI CHIÊN, RAU THƠM VÀ ĐỒ CHUA**
  155.000
  Stuffed aubergine with mung bean, mushroom and grilled aubergine with shallot

- **CÀ TÍM NƯỚNG DẦU HÀNH & CÀ TÍM NHỒI CHAY ĂN KÈM SỐT CÀ CHUA**
  160.000
  Sautéed asparagus and broccoli with garlic, mushrooms and green beans. Served with steamed rice

- **STUFFED AUBERGINE WITH MUNG BEAN, MUSHROOM AND GRILLED AUBERGINE WITH SHALLOT**
  180.000
  Aubergine, garlic, onions, spring onions, chili, mushroom, tomato coulis, crispy shallots

- **SAUTEÉD ASPARAGUS WITH SHITAKE MUSHROOMS**
  160.000
  Sautéed asparagus and broccoli with garlic, mushrooms and green beans. Served with steamed rice

**SIDE DISHES**

- **WOK TOSSED LOCAL GREENS WITH GARLIC, LIME AND SESAME**
  125.000
  Wok tossed asparagus, broccoli, green peas and bok choy with garlic

- **CÁC LOẠI RAU XANH THEO MÙA XÀO TỎI**

- **GRILLED ASPARAGUS WITH OR WITHOUT BACON**
  145.000
  Măng tây nướng nguyên chất hoặc với thịt ba chỉ hun khói

- **SAUTEÉD WILD MUSHROMS WITH BUTTER AND CORIANDER**
  95.000
  Nấm rừng xào bơ và rau mùi

- **FRENCH FRIES**
  95.000
  Khoai tây chiên

- **ASIAN INSPIRED MASHED POTATO**
  115.000
  Mashed potato with Chinese cabbage and Vietnamese herbs

- **KHOAI TÂY NGHIỀN VỚI CẢI THẢO VÀ RAU THƠM VIỆT NAM**

- **GARLIC BREAD**
  95.000
  Bánh mỳ nướng bơ tỏi
The price is subject to 10% of VAT and 5% of service charges.

WESTERN CUISINE

STARTERS

PAN SEARED FOIE-GRAS                          280.000
Served  with beetroot puree, poached pear and mint mango chutney.

GAN NGỖNG PHÁP ÁP CHẢO ĂN CÙNG BÁNH MỲ  NƯỚNG, SỐT CỦA DỀN, LÊ CHẦN VÀ MỨT XOÀI CÙNG LÁ BẠC HÀ

AUSTRALIAN VEAL CARPACCIO              230.000
Served with truffle oil dressing, capsicum salsa, roasted pine nuts, baby onion pickle & petit salad.

THỊT BÊ SỮA ÚC THÁI MỎNG ĂN CÙNG SỐT DẦU NẤM TRUFFLE, ỚT CHUÔNG SALSA, HẠT THÔNG NƯỚNG, SALAD PETIT  VÀ HÀNH TÂY NHỎ

INSPIRED RED TUNA NICOISE SALAD                  190.000
A classic salad of tuna with olives, potatoes, quail eggs, onions and cherry tomatoes tossed in a balsamic dressing

SEARED FRENCH SCALLOP                 250.000
Served with BBQ chili, tomato and white anchovy salsa, toasted, herbs

FUSION CAESAR SALAD (VG)                           135.000
Romaine lettuce leaves, tofu,  quail  eggs,  cumin,  mung  bean  sauce and parsley

SALMON TARTARE                    195.000
Salmon tartare with sesame lime seasoning and wonton crisps, poached quail eggs, almond  and  purple cabbage salad

GỎI CÁ HỒI ĂN CÙNG SỐT DẦU MÈ NƯỚC CHANH, RAU MẦM, BẮP CẢI TÍM, HẠNH NHÂN, TRỨNG CÚT CHẦN

CHEESE & COLD CUTS PLATTER                                       395.000
A selection of prosciutto, square ham, salami, jambon bayone, camembert, goat’s cheese, gouda and  Emmental. Accompanied by bread & butter

ĐĨA PHÔ MAI VÀ THỊT NGUỘI TỔNG HỢP
The price is subject to 10% of VAT and 5% of service charges.

SOUPS

PUMPKIN SOUP WITH TIGER PRAWN
150.000
A blend of pumpkin, onions, garlic and tiger prawn

SÚP BÍ NGÔ ĂN CÙNG TÔM NƯỚNG

CLAM CHOWDER SOUP
145.000
Clams, fresh cream and shallots. Served with bread

MAIN COURSES

PAN SEARED CHILEAN COD FISH SERVED WITH SHALLOTS AND OYSTER SAUCE
420.000
Cod /fish, ratatouille, asparagus and herbs

CÁ TUYẾT CHI LÊ NƯỚNG MỠ HÀNH
CRISPY SKIN SEA BASS WITH TAMARIND AND COCONUT SAUCE
225.000
Sea bass, noodles, wild mushrooms, carrots, zucchini chili jam, tamarind and coconut sauce

CÁ VƯỢC ÁP CHẢO SỐT ME HƯƠNG DỪA
AUSTRALIAN BEEF TENDERLOIN ROSSINI
520.000
Served with foie gras, asparagus, vegetables, mushrooms, mashed potato and Paris mushroom sauce

THĂN NỘI BÒ ÚC VỚI GAN NGỖNG PHÁP. PHỤC VỤ KÈM SỐT NẤM PARIS
ROASTED AUSTRALIAN LAMB RACK
530.000
Served with ratatouille, pistachio, organic vegetables with a red pepper sauce.

CƯỜI, RAU XÀO VÀ SỐT TIÊU HỒNG.

Grilled ANGUS RIB EYE STEAK
450.000
Served with a chestnut mash and bacon, grilled asparagus with a Bordelaise sauce

THĂN VAI BÒ ANGUS ĂN KÈM SỐT BORDELAISE VÀ HẠT DẺ NGHIỀN
TWICE COOKED IBERICO PORK BELLY
225.000
Served with aromatic caramel, sauteéd kohlrabi, carrots, pickles and herbs

STUFFED YOUNG CHICKEN WITH GREEN STICKY RICE AND MUSHROOMS
225.000
Served with lotus rice, glazed vegetables and shitake sauce

SMOKED DUCK BREAST
295.000
Served with mung bean mash, organic vegetables and a cherry wine sauce

SEARED NORWEGIAN SALMON WITH GALANGAL CARAMEL SAUCE
380.000
Served with galangal caramel sauce, mushrooms, egg noodles, asparagus and herbs

CÁ HỒI NA UY NƯỚNG ĂN KÈM SỐT RIỀNG CARAMEL
RED BEAN CAKE SERVED WITH KASUNDI TOMATO SAUCE AND ARTICHOKE SALAD (VG)
195.000
Red beans, mushrooms, cheese, egg, bread crumbs, tomato kasundi, artichoke and vegetables

BÁNH ĐẬU ĐỎ ĂN CÙNG VỚI SỐT CÀ CHUA KASUNDI, SALAD HOA ÁC TI SÔ

PASTA
190.000
Your choice of pasta: Spaghetti or Penne
And your choice of sauce: Bolognese, Carbonara or Arrabbiata

DESSERT

CHOCOLATE FONDANT
115.000
Served with vanilla ice cream, mint, strawberry and black cherry

BÁNH SÔ CÔ LA NÓNG ĂN KÈM KEM VANI

MANGO PUDDING
90.000
Served with coconut ice cream, meringue, mint and crispy coconut

BÁNH PUDDING XOÀI ĂN CÙNG MỨT XOÀI, KEM DỪA

RED BEAN CRÈME BRÛLÉE
120.000
Served with red bean ice cream, coconut crumble, mint and strawberry

KEM CHÁY ĐẬU ĐỎ ĂN CÙNG KEM ĐẬU ĐỎ VÀ BÁNH QUY BÀO CRISPY BANANA SPRING ROLLS WITH CHOCOLATE
95.000
Served with cinnamon ice cream, fresh fruit and mint

NEM CUỐN CHUỐI SÔ CÔ LA, KEM QUẾ VÀ HOA QUẢ TƯƠI
SPECIAL SWEET RED BEAN DESSERT
115.000
Red beans, sugar, sea weed, water chestnut, jelly, almonds with coconut milk

CHÈ ĐẬU ĐỎ ĂN CÙNG RONG BIỂN, CỦ MÃ THẦY VÀ NƯỚC CỐT ĐỪA, THẠCH ĐỪA.

BLANC MANGER BANANA WITH COCONUT & VANILLA PANNACOTTA
120.000
Served with almonds, coconut crumble, mint, strawberry and cinnamon ice cream

BÁNH KEM ĐỪA & CHUỐI VÀ BÁNH KEM KIỂU Ý HƯƠNG VANI ĂN CÙNG KEM QUẾ
The price is subject to 10% of VAT and 5% of service charges.

**SOUPS**

PUMPKIN SOUP WITH TIGER PRAWN  
150.000
A blend of pumpkin, onions, garlic and tiger prawn

SÚP BÍ NGÔ ĂN CÙNG TÔM NƯỚNG

CLAM CHOWDER SOUP  
145.000
Clams, fresh cream and shallots. Served with bread

**MAIN COURSES**

PAN SEARED CHILEAN COD FISH SERVED WITH SHALLOTS AND OYSTER SAUCE  
420.000
Cod /fish, ratatouille, asparagus and herbs

CÁ TUYẾT CHI LÊ NƯỚNG MỠ HÀNH  
225.000
CRISPY SKIN SEA BASS WITH TAMARIND AND COCONUT SAUCE
Sea bass, noodles, wild mushrooms, carrots, zucchini chili jam, tamarind and coconut sauce

CÁ VƯỢC ÁP CHẢO SỐT ME HƯƠNG DỪA  
AUSTRALIAN BEEF TENDERLOIN ROSSINI  
520.000
Served with foie gras, asparagus, vegetables, mushrooms, mashed potato and Paris mushroom sauce

THĂN NỘI BÒ ÚC VỚI GAN NGỖNG PHÁP. PHỤC VỤ KÈM SỐT NẤM PARIS  
ROASTED AUSTRALIAN LAMB RACK  
530.000
Served with ratatouille, pistachio, organic vegetables with a red pepper sauce.

CƯỜI, RAU XÀO VÀ SỐT TIÊU HỒNG.

GRILLED ANGUS RIB EYE STEAK  
450.000
Served with a chestnut mash and bacon, grilled asparagus with a Bordelaise sauce

THĂN VAI BÒ ANGUS ĂN KÈM SỐT BORDELAISE VÀ HẠT DẺ NGHIỀN

TWICE COOKED IBERICO PORK BELLY  
225.000
Served with aromatic caramel, sauteéd kohlrabi, carrots, pickles and herbs

STUFFED YOUNG CHICKEN WITH GREEN STICKY RICE AND MUSHROOMS  
225.000
Served with lotus rice, glazed vegetables and shitake sauce

GÀ GIÒ CUỘN CỐM NON VÀ NẤM TƯƠI

SMOKED DUCK BREAST  
295.000
Served with mung bean mash, organic vegetables and a cherry wine sauce

LƯỜN VỊT HUN KHÓI ÁP CHẢO ĂN KÈM ĐẬU XANH NGHIỀN VÀ SỐT RƯỢU ANH ĐÀO

SEARED NORWEGIAN SALMON WITH GALANGAL CARAMEL SAUCE  
380.000
Served with galangal caramel sauce, mushrooms, egg noodles, asparagus and herbs

CÁ HỒI NA UY NƯỚNG ĂN KÈM SỐT RIỀNG CARAMEL

RED BEAN CAKE SERVED WITH KASUNDI TOMATO SAUCE AND ARTICHOKE SALAD (VG)  
195.000
Red beans, mushrooms, cheese, egg, bread crumbs, tomato kasundi, artichoke and vegetables

BÁNH ĐẬU ĐỎ ĂN CÙNG VỚI SỐT CÀ CHUA KASUNDI, SALAD HOA ÁC TI SÔ

PASTA  
190.000
Your choice of pasta: Spaghetti or Penne
And your choice of sauce: Bolognese, Carbonara or Arrabbiata

DESSERT

CHOCOLATE FONDANT  
115.000
Served with vanilla ice cream, mint, strawberry and black cherry

BÁNH SÔ CÔ LA NÓNG ĂN KÈM KEM VANI

MANGO PUDDING  
90.000
Served with coconut ice cream, meringue, mint and crispy coconut

BÁNH PUDDING XOÀI ĂN CÙNG MỨT XOÀI, KEM DỪA

RED BEAN CRÈME BRÛLÉE  
120.000
Served with red bean ice cream, coconut crumble, mint and strawberry

KEM CHÁY ĐẬU ĐỎ ĂN CÙNG KEM ĐẬU ĐỎ VÀ BÁNH QUY BÀO

CRISPY BANANA SPRING ROLLS WITH CHOCOLATE  
95.000
Served with cinnamon ice cream, fresh fruit and mint

NEM CUỐN CHUỐI SÔ CÔ LA, KEM QUẾ VÀ HOA QUẢ TƯƠI

SPECIAL SWEET RED BEAN DESSERT  
115.000
Red beans, sugar, sea weed, water chestnut, jelly, almonds with coconut milk

CHÈ ĐẬU ĐỎ ĂN CÙNG RONG BIỂN, CỦ MÃ THẦY VÀ NƯỚC CỐT DỪA, THẠCH DỪA

BLANC MANGER BANANA WITH COCONUT & VANILLA

PANNA COTTA  
120.000
Served with almonds, coconut crumble, mint, strawberry and cinnamon ice cream

BÁNH KEM DỪA & CHUỐI VÀ BÁNH KEM KIỂU Ý HƯƠNG VANI ĂN CÙNG KEM QUẾ
The price is subject to 10% of VAT and 5% of service charges.

VIETNAMESE SET MENU

520.000 VND

APPERTIZER

Khai v/uni1ECB

TRADITIONAL VIETNAMESE COMBINATION SPRING ROLLS

NEM RÁN HÀ NỘI & NEM CUỐN TÔM THỊT

SOUP

Súp

TRADITIONAL “PH/uni1EDE” WITH CHICKEN OR BEEF

PHỞ TRUYỀN THỐNG BÒ HOẶC GÀ

MAIN COURSE

“CH/uni1EA2 CÁ” HANOI GRILLED FISH

Marinated cat/f_ish /f_ishillet with shallots, garlic, galangal, fermented rice, turmeric, shrimp paste and /f_ish sauce, cooked in a hot iron pan. Served with fresh rice vermicelli, herbs, peanuts, fried shallots and a dill /f_ish dipping sauce.

CHẢ CÁ THĂNG LONG HÀ NỘI

Or/ Ho/uni1EB7c

HANOI BARBECUED PORK “BÚN CH/uni1EA2” & FRIED SPRING ROLLS

Char-grilled pork patties and deep fried Hanoi spring rolls. Served with fresh rice vermicelli, fresh Vietnamese herbs and a dipping sauce

BÚN CHẢ NEM CUA BỂ

Or/ Ho/uni1EB7c

GRILLED BEEF IN BAMBOO

Marinated beef with shallots, garlic, Vietnamese mint and pepper sauce. Served with vegetables and lotus rice

BÒ NƯỚNG ỐNG TRE

DESSERT

SPECIAL RED BEAN DESSERT

Red beans, sugar, sea weed, water chestnut, jelly, almonds with coconut milk

CHÈ  ĐẬU ĐỎ ĂN CÙNG RONG BIỂN, CỦ MÃ THẦY VÀ NƯỚC CỐT DỪA, THẠCH DỪA.
The price is subject to 10% of VAT and 5% of service charges.

WESTERN SET MENU
720.000 VND

APPERTIZER
Khai v/uni1ECB

INSPIRED RED TUNA NICOISE SALAD
A classic salad of tuna with olives, potatoes, quail eggs, onions and cherry tomatoes tossed in a balsamic dressing.

CÁ NGỪ ĐẠI DƯƠNG, QU;rΑ  Ô LIU, KHOAI TÂY, TRỨNG CÚT, HÀNH TÂY, CÀ CHUA BI, BALSAMIC SỐT

SOUP
Súp
PUMPKIN SOUP WITH CRISPY BACON
SÚP BÍ ĐỎ CÙNG THỊT BA CHỈ XÔNG KHÓI CHIÊN GIÒN

MAIN COURSE
Món chính
CRISPY SKIN SEA BASS WITH TAMARIND AND COCONUT SAUCE
Sea bass, noodles, wild mushrooms, carrots, zucchini chili jam, tamarind and coconut sauce.

CÁ VƯỢC ÁP CHẢO SỐT ME HƯƠNG DỪA

OR/ Ho/uni1EB7c
GRILLED AUSTRALIAN BEEF TENDERLOIN
Served with asparagus, vegetable, mushrooms, mashed potato and Bordelaise sauce.

THĂN NỘI BÒ ÚC NƯỚNG ĂN KÈM KHOAI TÂY NGHIỀN VÀ SỐT BORDELAISE

OR/ Ho/uni1EB7c
SMOKED DUCK BREAST
Served with mung bean mash, organic vegetables and cherry wine sauce.

LƯỜN VỊT HUN KHÓI ÁP CHẢO ĂN KÈM ĐẬU XANH NGHIỀN VÀ SỐT RƯỢU ANH ĐÀO

DESSERT
KEM CHÁY ĐẬU ĐỎ ĂN CÙNG KEM ĐẬU ĐỎ VÀ BÁNH QUY BÀO
RED BEAN CENTRAL RESTAURANT
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W: www.redbeanrestaurants.com

RESTAURANT CHAIN
RED BEAN TRENDY
8TH floor, 12 Nguyen Quang Bich Str., Old Quarter, Hoan Kiem Dist., Hanoi, Vietnam
2016 - now

RED BEAN HOI AN
132 Hung Vuong Str., Thanh Ha, Hoian, Vietnam
2014 - now

THE TEMPLE HOI AN
132 Hung Vuong Str., Thanh Ha, Hoian, Vietnam
2017 - now

RED BEAN CENTRAL
No.1 Cau Go Street., Hoan Kiem Dist., Hanoi, Vietnam
2017 - now

RED BEAN CLASSIC
94 Ma May Str., Old Quarter, Hoan Kiem Dist., Hanoi, Vietnam
2015 - now

THE GOURMET CORNER
Rooftop, 32 Lo Su Str., Old Quarter, Hoan Kiem Dist., Hanoi
2010 - now

CHA CA LANG
18 Lo Su Str., Old Quarter, Hoan Kiem Dist., Hanoi
2016 - now