



Red Bean or “đậu đỏ” in Vietnamese is a very important ingredient in Vietnamese cuisine (as well as other Asian nations) because of its versatility, accessibility, and taste. Aside from having a high nutritional value, the red bean also embodies a deep and powerful meaning within Asian societies. It is believed that the red bean is the sign of love and fidelity, and it is often used symbolically in poems about love and romance.

Aside from this symbolic meaning, the red bean also represents the owners’ youngest son, Đỗ Trần Minh Quân. His mother and father nicknamed him đậu đỏ due to his appearance when born. This name stuck and is now used as the brand name for the Elegance Hospitality Group restaurant chain.



## THE AUTUMN

### APPETIZER

#### BÁNH CUỐN

*Steamed rice pancakes with minced pork and mushroom stuffing.*

*Served with a fish sauce dressing*

### STARTER

#### NEM TƯƠI

*Soft rice paper rolls filled with pork, shrimp, fresh rice noodles, green mango,*

*carrots, herbs and peanuts. Served with Vietnamese dipping sauce*

### SOUP

#### PHỞ GÀ

*Traditional Vietnamese noodle soup with chicken. Served with herbs,*

*lime slices & fresh chili on the side*

### MAIN COURSE

#### CHÀ CÁ

*Grilled turmeric-and-dill marinated Sea bass fillets. Served on a hot stone*

*with dill, spring onions, fresh rice noodles, lettuce, herbs*

*and a fish sauce dressing*

### DESSERT

#### SỮA CHUA NẾP CẨM

*Homemade yogurt topped with black glutinous rice, coconut milk and mint*

*VND 415.000++ per person*

## THE WINTER

### APPETIZER

#### BÁNH CUỐN

*Steamed rice pancakes with mince pork and mushroom stuffing. Served with*

*a fish sauce dressing*

### STARTER

#### NEM RÁN

*Deep fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli*

*noodles, spring onions, herbs. Served with a Vietnamese dipping sauce*

### SOUP

#### PHỞ BÒ

*Traditional Vietnamese noodle soup with beef. Served with herbs, lime slices*

*& fresh chili on the side*

### MAIN COURSE

#### BÚN CHẢ

*A classic Hanoi dish. Grilled pork patties in a Vietnamese dipping sauce with*

*pickled green papaya and carrots. Served with*

*fresh vermicelli rice noodles and a salad of mixed lettuce leaves and herbs*

### DESSERT

#### SỮA CHUA NẾP CẨM

*Homemade yogurt topped with black glutinous rice, coconut milk and mint*

*VND 415.000++ per person*

## THE REDBEAN SET MENU

### APPETIZER

#### TOMATO BRUSCHETTA

*Toasted baguette slices brushed with garlic and olive oil, topped with fresh tomato and basil*

### STARTER

#### SMOKED SALMON DILL DRESSING

*Served with caviar, avocado and minced mushrooms with a dill dressing*

### SOUP

#### MUSHROOM SOUP

*A broth-based soup with mushrooms, egg terrine, asparagus, crispy rice paper and sprinkled with coriander*

### MAIN COURSE

#### ROASTED DUCK BREAST WITH ORANGE GLAZE

*Duck breast marinated in orange juice, soya sauce and honey then roasted. Served with sautéed vegetables, cherry tomatoes, orange sauce, orange peel and herbs*

### DESSERT

#### HOT PASSION FRUIT CAKE

*Served with passion fruit sauce and a choice of vanilla, chocolate or cinnamon ice-cream*

VND 520.000++ per person

## CHEF'S SET MENU

### APPETIZER

#### TOMATO BRUSCHETTA

*Toasted baguette slices brushed with garlic and olive oil, topped with fresh tomato and basil*

### STARTER

#### PAN SEARED FOIE-GRAS

*Served with sautéed mushrooms in olive oil and fresh orange with a balsamic sauce*

### SOUP

#### CREAM OF GREEN BEAN SOUP

*A creamy green bean soup. Served with a deep-fried vegetable cake and deep fried prawn coated in a young sticky rice shell*

### MAIN COURSE

#### GRILLED AUSTRALIAN BEEF TENDERLOIN

*Choose from one of three sauces: red wine, green pepper or rosemary sauce*

### DESSERT

#### HOT CHOCOLATE CAKE

*Served with chocolate sauce and a choice of vanilla, chocolate or cinnamon ice-cream*

VND 680.000++ per person

## VEGETARIAN SET MENU

### APPETIZER

#### STEAMED RICE PANCAKE

*Served with soya sauce*

### STARTER

#### TEMPURA

*Onions, vegetables, carrots, fresh mushrooms, sweet potato, dipped in a light curry flavored batter and deep-fried. Served with three dipping sauces: soya, mango chutney and mint*

### SOUP

#### MUSHROOM SOUP

*A broth-based soup with mushrooms, egg terrine, asparagus, crispy rice paper and sprinkled with coriander*

### MAIN COURSE

#### TOFU IN TOMATO SAUCE

*Tofu in tomato sauce with mushrooms and vegetables served with steamed rice*

### DESSERT

#### HOT PASSION FRUIT CAKE

*Served with passion fruit sauce and a choice of vanilla, chocolate or cinnamon ice-cream*

*VND 350.000++ per person*



## RED BEAN RESTAURANT

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