



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.

BEVERAGES SIGNATURE COCKTAILS

 THE ROOSTER	185.000
<i>Ciroc Vodka, Cointreau, lime juice, lemongrass, chili, pepper, sugar</i>	
 LA SIESTA UNIQUE	185.000
<i>Bourbon Whisky, tamarind, apple juice, lemon juice, ginger syrup</i>	
 SUPREME	185.000
<i>Light Rum, Dark Rum, pineapple, fresh coconut water, lime juice, Angostura Bitters</i>	
 LYCHEE MARTINI	170.000
<i>Vodka, lychee liqueur, lychee juice, lime juice, lychee puree</i>	
 PASSION MARTINI	170.000
<i>Vodka, Cointreau, passion fruit puree, fresh passion fruit</i>	

CLASSIC COCKTAILS

DRY MARTINI	155.000
<i>Gin or Vodka, Dry Vermouth, lemon twist or olive</i>	
MANHATTAN	155.000
<i>Bourbon Whisky, Sweet Vermouth, Angostura Bitters</i>	
MARGARITA	155.000
<i>Tequila, Cointreau, lime juice, salted rim glass</i>	
WHISKY SOUR	155.000
<i>Bourbon Whisky, lime juice, sugar syrup, egg white</i>	
COSMOPOLITAN	155.000
<i>Vodka, Cointreau, lime juice, cranberry juice</i>	
OLD FASHIONED	155.000
<i>Whisky, sugar syrup, Angostura Bitters</i>	
NEGRONI	155.000
<i>Gin, Campari, Sweet Vermouth</i>	
ESPRESSO MARTINI	155.000
<i>Vodka, Coffee liqueur, espresso, sugar</i>	

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



MOJITO	155.000
<i>Light Rum, fresh mint, lime, sugar, soda</i>	

SINGAPORE SLING	155.000
<i>Gin, Cherry Brandy, Cointreau, D.O.M Benedictine, pineapple juice, lime juice, Angostura Bitters, soda</i>	

PINA COLADA	155.000
<i>Light Rum, Malibu, coconut milk, pineapple juice</i>	

LONG ISLAND ICED TEA	155.000
<i>Vodka, Gin, Rum, Tequila, Cointreau, lime juice, sugar, Coke</i>	

WINE COCKTAILS

	GLASS	HALF-LITER
SANGRIA	140.000	310.000
<i>Red wine, Grand Marnier, orange juice, lime juice, soda, orange, lemon, apple</i>		
VINTAGE	140.000	310.000
<i>White wine, Cointreau, orange juice, passion fruit juice, sprite, orange, lemon, apple</i>		

MOCKTAILS

LEMON FREEZER	85.000
<i>Lime juice, mint, sugar, honey</i>	

RED BEAN DELIGHT	85.000
<i>Lychee, mango, passion fruit juice, strawberry puree, grenadine syrup</i>	

TROPICAL DANCE	85.000
<i>Pineapple, orange juice, coconut water, lime juice, pandan syrup</i>	

NEW WAY	85.000
<i>Watermelon, passion fruit juice, pineapple, grenadine syrup</i>	

VIRGIN COLADA	85.000
<i>Pineapple juice, coconut milk, coconut syrup</i>	

BANANA & MANGO MILKSHAKE	85.000
<i>Banana, mango, yoghurt, fresh milk</i>	

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



FRESH JUICES

LIME JUICE	50.000
PINEAPPLE JUICE	75.000
PASSION FRUIT JUICE	75.000
MANGO JUICE	75.000
WATERMELON JUICE	75.000
ORANGE JUICE	90.000

COFFEE

CAPPUCCINO/ LATTE/ FLAT WHITE	65.000
MOCHA/DOUBLE ESPRESSO	65.000
ESPRESSO/AMERICANO	45.000
VIETNAMESE COFFEE (HOT/ICE)	45.000

Please ask your server for condensed milk or fresh milk on the side

TEA

RONNEFELDT ENGLISH BREAKFAST/EARL GREY	80.000
RONNEFELDT CHAMOMILE/LEMONGRASS/JASMINE TEA	80.000
VIETNAMESE LOTUS TEA/GINGER TEA/GREEN TEA	45.000

HERBAL ICED TEA

REDBEAN ICED TEA	85.000
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Black tea with cinnamon & star anise, orange juice, ginger syrup

FIELD SCENT	85.000
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Chamomile tea with lemongrass, lemon juice, honey

BOTTLED WATER

LA VIE STILL 400ml	30.000
ACQUA PANNA STILL 750ml	80.000
ALBA SPARKLING 450ml	40.000
PERRIER SPARKLING 330ml	50.000

SOFT DRINKS

COCA COLA	35.000
COKE ZERO	35.000
SODA	35.000
TONIC WATER	35.000
SPRITE	35.000
RED BULL	35.000
GINGER ALE	50.000

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



BEER

CRAFT BEER

At **FURBREW** we make small batches of craft beer right here in Hanoi. We brew by hand, using only the best German malts, and hops from New Zealand, Germany and the US. We add tastes and flavors of Vietnam when called upon, and we always add love and our craftsmanship.

Together with **Red Bean** we have selected five of our best beers that we think go well with the food served here.

Lime Leaf Wheat is a fusion of the traditional German wheat beer, first made American by adding more hops, and then made Vietnamese by adding lime leaves.

Food pairing: the beer is a good accompaniment for all Asian foods, particularly chicken with lime leaves

ABV: 5.5% - IBU 18 - EBC 9

Pacific Wheat is our take on a good German inspired beer to accompany Vietnamese food. It has the freshness and floral aroma of wheat, supported by spicy and floral elements from the hops.

Food pairing: Seafood dishes and fresh Vietnamese salads.

ABV: 6.1% - IBU 18 - EBC 9

Bia Hoa is inspired by the flowering seasons in Vietnam. Batches have variations due to the incorporation of different flowers. The least bitter of the IPA types.

Food pairing: Goes well with lightly spiced food, lots of aromas and more creamy soups.

ABV: 7.3% - IBU 30 - EBC 7

Saison is a beer with a lot of taste. It is fermented at higher temperatures giving it a characteristic aroma.

Food pairing: Perfect with braised and grilled meat, fish and vegetables. A good match for spicy food too.

ABV: 8.9% - IBU 23 - EBC 13

Early Bird is a hoppy dark beer. It lingers in the mouth, to be savored like a fine wine. Sniff it, swirl it, and enjoy in small mouthfuls.

Food pairing: This beer is perfect for darker meats, and dishes with a more heavy taste, sweet and salty, but not too spicy

ABV: 5.1% - IBU 30 - EBC 50

BOTTLED BEER

HA NOI	45.000
TIGER	60.000
CORONA EXTRA	80.000

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



SPIRITS

APERITIF	GLASS	BOTTLE
CAMPARI	87.000	890.000
RICARD	75.000	650.000
MARTINI DRY VERMOUTH	75.000	650.000
MARTINI ROSSO	75.000	650.000

LIQUEURS

BAILEY IRISH CREAM	87.000	890.000
AMARETTO	87.000	890.000
GRAND MARNIER	87.000	890.000
SAMBUCA VACCARI	87.000	890.000

VODKA

SMIRNOFF RED	75.000	650.000
ABSOLUT	85.000	890.000
CIROC	135.000	1.700.000

GIN

GORDON'S	75.000	650.000
BOMBAY SAPPHIRE	85.000	890.000
TANQUERAY LONDON	95.000	1.150.000
TANQUERAY N10	130.000	1.700.000

RUM

BACARDI	75.000	650.000
CAPTAIN MORGAN	85.000	890.000
RON ZACAPA 23	135.000	2.200.000

Mix with: Coke/Soda/Tonic/Red Bull/Ginger Ale: extra VND20.000 per drink

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TEQUILA GLASS BOTTLE

JOSE' CUERVO	85.000	890.000
PATRON SILVER	145.000	2.400.000

WHISKEY

TENNESSEE& BOURBON

JACK DANIEL'S	90.000	1.000.000
MAKER'S MARK BOURBON	100.000	1.300.000

SINGLE MALT

GLENMORANGIE ORIGINAL - 10 YEARS	135.000	1.600.000
TALISKER - 10 YEARS	165.000	2.250.000
SINGLETON - 12 YEARS	135.000	1.600.000
GLENFIDDICH - 12 YEARS	165.000	1.950.000
GLENLIVET - 12 YEARS	165.000	1.950.000

BLENDED

J& B RARE	75.000	750.000
BALLANTINE'S 12 YO	85.000	1.150.000
CHIVAS 12 YO	85.000	1.150.000
JOHNNIE WALKER BLACK LABEL	85.000	1.150.000
JOHNNIE WALKER - GOLD LABEL RESERVE	135.000	1.160.000

BRANDY

COGNAC

REMY MARTIN VSOP	135.000	1.600.000
HENNESSY VSOP	145.000	2.400.000
HENNESSY XO	350.000	5.500.000

ARMAGNAC & GRAPPA

CALVADOS	150.000	2.400.000
GRAPPA DI AMARONE DELLA VALPOLICELLA	175.000	3.000.000
CHATEAU DE LAUBADE XO	280.000	4.200.000

Mix with: Coke/Soda/Tonic/Red Bull/Ginger Ale: extra VND20.000 per drink

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VIETNAMESE CUISINE

STARTERS

 **DEEP FRIED SPRING ROLLS** **145.000**

Deep fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs. Served with Vietnamese dipping sauce

FRESH SPRING ROLLS **145.000**

Soft rice paper rolls filled with pork, shrimp, fresh rice noodles, green mango, carrots, herbs and peanuts. Served with Vietnamese dipping sauce

SALAD

 **GREEN MANGO SALAD WITH SEAFOOD** **145.000**

Marinated mango, carrots, cucumber, shrimp, squid served with fish sauce dressing, herbs and chopped peanuts

 **CHICKEN SALAD** **125.000**

Shredded chicken with sliced onions and hot mint, tossed in a dressing sauce, topped with chopped peanuts and sesame seeds

PINEAPPLE SALAD AND FIVE-SPICE BEEF **145.000**

Chopped fresh pineapple and grilled beef, topped with herbs and ground peanuts, tossed in a fish sauce dressing

GRAPEFRUIT SALAD **145.000**

Fresh grapefruit salad topped with shrimp tossed in a tasty dressing of garlic, chili, lemon juice and fish sauce sprinkled with coriander and ground peanuts

AVOCADO SALAD WITH SHRIMP AND COCKTAIL SAUCE **145.000**

Avocado, shrimps sprinkled with parsley. Served with a cocktail sauce

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



MAIN COURSE

BEEF

 **BEEF IN COCONUT** **195.000**

Thin slices of beef cooked in coconut milk, seasoned with lemongrass, garlic, chili, pepper, salt, oyster sauce. Baked in a coconut shell. Served with steamed rice

GRILLED BEEF IN BANANA LEAF **180.000**

Thin slices of beef marinated in coconut milk with lemongrass, garlic, chili, salt, pepper, and oyster sauce, wrapped in a banana leaf and grilled. Served with steamed rice

ROLLED BEEF **185.000**

Minced beef rolled in pepper leaves. Served with green pepper sauce, sautéed mushrooms and vegetables

STIR-FRIED BEEF "LUC LAC" **290.000**

Stir-fried beef tenderloin with green bell peppers. Served with steamed rice

PORK

BÚN CHẢ - GRILLED PORK **170.000**

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

 **PORK THREE WAYS** **210.000**

Served with a pepper sauce, grilled onions, sautéed vegetables and steamed rice

CHICKEN

ROASTED CHICKEN WITH HONEY SAUCE **185.000**

Roasted chicken thigh with honey sauce, served with vegetables and steamed rice

GRILLED CHICKEN WITH LEMON LEAVES **185.000**

Grilled marinated chicken with lemon leaves, onions and shallots, seasoned with chili, ginger, turmeric, garlic. Served with fresh rice noodles, pickles and fish sauce

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



FISH & SEAFOOD

 **CHẢ CÁ - VIETNAMESE STYLE FISH WITH TURMERIC AND DILL 215.000**

Grilled turmeric-and-dill marinated Seabass fillets. Served on a hot stone with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing

SEAFOOD SKEWERS 215.000

Grilled marinated fish, squid and prawns with homemade satay sauce.

Served with sautéed vegetables, herbs and a five spice sauce

DEEP-FRIED KING PRAWN WITH TARO 180.000

King prawn dipped in a mayonnaise, ketchup and Tabasco paste, coated in shredded taro and deep-fried. Served with a passion fruit sauce

TIGER PRAWNS IN COCONUT 215.000

Tiger prawns steamed in coconut milk flavored with lemongrass, garlic, chili, salt, pepper and oyster sauce. Served with steamed rice or fresh rice noodles

RICE/NOODLES

PHỞ - VIETNAMESE NOODLE SOUP 125.000

Traditional Vietnamese noodle soup with beef or chicken. Served with herbs, lime slices & fresh chili on the side

SEAFOOD FRIED RICE 145.000

Fried rice with chopped prawns, scallops, squid, shallots, onions, sweetcorn, carrots, green beans, sprinkled with coriander. Served with fresh salad

CHICKEN FRIED RICE 130.000

Fried rice with chopped chicken, shallots, spring onions, sweetcorn, carrots, green beans, sprinkled with coriander. Served with fresh salad

MIXED VEGETABLE FRIED RICE 110.000

Fried rice with mushroom, shallots, spring onions, sweetcorn, carrots, green beans, sprinkled with coriander. Served with a fresh salad and an olive oil and soya sauce

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AROUND-THE-WORLD CUISINE

APPETIZER

TOMATO CROSTINI 90.000

Toasted baguette slices topped with chopped tomato, cheese and fresh basil, drizzled with extra virgin olive oil

STARTER

PAN-SEARED FOIE GRAS 290.000

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

KING PRAWN WITH HOMEMADE TARTAR SAUCE 145.000

Served with black and red caviar, chopped radish and salad

SALAD

SMOKED SALMON DILL DRESSING 250.000

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

CLASSIC CAESAR SALAD 135.000

Romaine lettuce leaves, bacon and croutons served with anchovies, grated parmesan cheese, olive oil, lemon juice and black pepper

APPLE AND WALNUT SALAD 125.000

With green vegetables, tossed in a dressing of extra olive oil and sour cream

SOUP

 **MUSHROOM SOUP 130.000**

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

CHICKEN SOUP 145.000

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

CREAM OF GREEN BEAN SOUP 120.000

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

TOM YUM KUNG SOUP 155.000

Tiger prawns in coconut water, flavoured with lemongrass, galangal root (similar to ginger), lemon leaves, mushrooms and red seaweed

CREAM OF FRESH TOMATO SOUP 120.000

A tangy creamy blend of fresh tomatoes and seasoning topped with croutons

TIGER PRAWN AND ASPARAGUS SOUP 145.000

A broth-based soup with asparagus and tiger prawn meat, carrots, egg and coriander

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



MAIN COURSE

BEEF

BEEF ROSSINI 530.000

Grilled Australian beef tenderloin with pan-seared foie-gras. Served with mashed potato and sautéed mushrooms. Choose from one of three sauces: red wine, green pepper or rosemary sauce

GRILLED AUSTRALIAN BEEF TENDERLOIN 465.000

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

LAMB

GRILLED AUSTRALIAN LAMB RACK 480.000

Served with mushrooms, cherry tomatoes and hashed browns. Choose from one of three sauces: red wine, black pepper or thyme

CHICKEN

CHICKEN ROLLS 185.000

Grilled chicken thigh with bacon and vegetables and a creamy mushroom sauce

DUCK

 **ROASTED DUCK BREAST WITH ORANGE GLAZE 225.000**

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

FISH & SEAFOOD

GRILLED SALMON WITH TARRAGON SAUCE 390.000

Served with sunshine tomatoes, mango chutney, mushroom in cheese and a passion fruit sauce

PAN-SEARED SALMON WITH PASSION FRUIT SAUCE 350.000

Grilled salmon fillet with tarragon sauce, served with mashed potato and asparagus spears

CATCH OF THE DAY 245.000

Marinated sea bass steak, prawns, scallops with olive oil cooked in the oven, served with sautéed mushrooms, vegetables and vanilla sauce

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



PASTA

SPAGHETTI BOLOGNESE 145.000

Served with homemade traditional Bolognese sauce, minced beef, basil and grated parmesan cheese

SPAGHETTI CARBONARA 155.000

Served with a creamy Carbonara sauce and grated parmesan cheese

SPAGHETTI AL PESTO GENOVESE 130.000

Served with pesto genovese sauce, basil and extra olive oil

SPAGHETTI WITH CLASSIC TOMATO SAUCE 130.000

Served with fresh tomato sauce, basil and extra olive oil

SANDWICH

THE RED BEAN SANDWICH 145.000

Pan-fried chicken, sautéed mushrooms, egg, ham, lettuce, tomatoes, cucumber, cheese, served with french fries, mayonnaise and ketchup

HAMBURGER

THE RED BEAN HAMBURGER 165.000

Pan-seared minced beef burger with onion, garlic, breadcrumbs and pepper. Served with sautéed mushrooms, cheese, crispy bacon, cucumber, tomato, lettuce, french fries, mayonnaise and ketchup

VEGETARIAN CORNER

PUMPKIN SOUP 105.000

A blend of pumpkin puree, onions and fresh herbs. A dash of cream is added for enhanced richness

CARROT SOUP 105.000

A smooth blend of carrots, onion and ginger

VEGETARIAN FRESH SPRING ROLLS 125.000

Fresh rice paper rolls filled with green mango, carrots, cucumber, mushrooms, fresh rice noodles, herbs, served with soya sauce

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



VIETNAMESE SWEET & SOUR SALAD **125.000**

A choice of green mango or green papaya salad marinated with a sweet and sour sauce

 **CURRIED VEGETABLE TEMPURA** **105.000**

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

VEGETABLE CURRY **135.000**

Pok-choi, carrots, sweetcorn, green beans, garlic and chili cooked in a curry sauce. Served with fragrant steamed rice

STIR-FRIED VEGETABLES WITH CASHEW NUTS **150.000**

Stir-fried seasonal vegetables with cashew nuts. Served with steamed rice

STEWED MUSHROOM AND EGGPLANT IN CLAYPOT **175.000**

Stewed mushroom and eggplant in clay pot with garlic and spring onions, served with steamed rice

KID'S CORNER

FISH/ CHICKEN AND CHIPS **130.000**

A choice of fried sea bass or chicken breast, served with potato chips

SPAGHETTI BOLOGNESE **110.000**

Served with homemade traditional Bolognese sauce, minced beef, basil and grated parmesan cheese

SPAGHETTI CARBONARA **115.000**

Served with a creamy Carbonara sauce and grated parmesan cheese

FRENCH FRIES **90.000**

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



DESSERT

VIETNAMESE CHÈ **95.000**

A sugar syrup with grapefruit flower essence and seasonal fresh fruits

MANGO PANDAN STICKY RICE **90.000**

Glutinous rice served with fresh mango, coconut sauce, sesame seeds and peanuts. Flavored with pandan leaves

PASSION FRUIT JELLY **90.000**

Homemade jelly infused with the natural essence of passion fruit, sugar and mint. Served with fresh strawberries

PASSION FRUIT CAKE **145.000**

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

HOT CHOCOLATE CAKE **145.000**

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

CHOCOLATE MOUSSE **145.000**

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

CRÈME BRÛLÉE **135.000**

Served with mint, banana flambé and cookies

BANANA FLAMBÉ AND VANILLA ICE CREAM **110.000**

Grilled banana with rum and vanilla ice cream

PASSION FRUIT ICE CREAM **90.000**

Homemade ice cream with the natural flavor of passion fruit

NEW ZEALAND ICE CREAM **90.000**

Your choice of 2 scoops of New Zealand ice cream: vanilla or chocolate

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



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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