



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 450.000++ per person

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



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 450.000++ per person

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



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 580.000++ per person

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



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 720.000++ per person

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



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 380.000++ per person

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



RED BEAN RESTAURANT

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