



**redbean**<sup>®</sup>  
RESTAURANT



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** 195.000  
*Ciroc Vodka, Cointreau, lime juice, lemongrass, chili, pepper, sugar*
-  **LA SIESTA UNIQUE** 185.000  
*Bourbon Whisky, tamarind, apple juice, lemon juice, ginger syrup*
-  **SUPREME** 185.000  
*Light Rum, Dark Rum, pineapple, fresh coconut water, lime juice, Angostura Bitters*
-  **LYCHEE MARTINI** 185.000  
*Absolut vodka, lychee liqueur, lychee juice, lime juice, lychee puree*
-  **PASSION MARTINI** 185.000  
*Absolut Vodka, Cointreau, passion fruit puree, fresh passion fruit*

### CLASSIC COCKTAILS

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

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



**MOJITO** 155.000

*Light Rum, fresh mint, lime, sugar, soda*

**SINGAPORE SLING** 155.000

*Gin, Cherry Brandy, Cointreau, D.O.M Benedictine, pineapple juice, lime juice, Angostura Bitters, soda*

**PINA COLADA** 155.000

*Light Rum, Malibu, coconut milk, pineapple juice*

**LONG ISLAND ICED TEA** 155.000

*Vodka, Gin, Rum, Tequila, Cointreau, lime juice, sugar, Coke*

## WINE COCKTAILS

**GLASS**    **HALF-LITER**

**SANGRIA** 160.000 350.000

*Red wine, Grand Marnier, orange juice, lime juice, soda, orange, lemon, apple*

**VINTAGE** 160.000 350.000

*White wine, Cointreau, orange juice, passion fruit juice, sprite, orange, lemon, apple*

## MOCKTAILS

**LEMON FREEZER** 95.000

*Lime juice, mint, sugar, honey*

**RED BEAN DELIGHT** 95.000

*Lychee, mango, passion fruit juice, strawberry puree, grenadine syrup*

**TROPICAL DANCE** 95.000

*Pineapple, orange juice, coconut water, lime juice, pandan syrup*

**NEW WAY** 95.000

*Watermelon, passion fruit juice, pineapple, grenadine syrup*

**VIRGIN COLADA** 95.000

*Pineapple juice, coconut milk, coconut syrup*

**VIRGIN PASSION MOJITO** 95.000

*Lime, mint, passion fruit juice, sugar, soda*

**BANANA & MANGO MILKSHAKE** 95.000

*Banana, mango, yoghurt, fresh milk*

*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
------------------	--------

*Black tea with cinnamon & star anise, orange juice, ginger syrup*

FIELD SCENT	85.000
-------------	--------

*Chamomile tea with lemongrass, lemon juice, honey*

## BOTTLED WATER

LA VIE STILL 400ml	30.000
ACQUA PANNA STILL 750ml	95.000
ALBA SPARKLING 450ml	55.000
PERRIER SPARKLING 330ml	55.000

## SOFT DRINKS

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

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



# BEER

## CRAFT BEER

99.000

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

## BOTTLED BEER

<b>TRUC BACH (LOCAL BEER)</b>	<b>55.000</b>
<b>HA NOI (LOCAL BEER)</b>	<b>45.000</b>
<b>TIGER</b>	<b>60.000</b>

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



## SPIRITS

**GLASS      BOTTLE**

### APERITIF

CAMPARI	87.000	890.000
RICARD	75.000	650.000
MARTINI DRY VERMOUTH	75.000	650.000
MARTINI ROSSO SWEET VERMOUTH	75.000	650.000
MARTINI BIANCO	75.000	790.000

### 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
DRAMBUIE 15	110.000	1.200.000

### VODKA

SMIRNOFF RED	75.000	650.000
ABSOLUT	85.000	890.000
KETEL ONE	95.000	1.190.000
CIROC	145.000	1.700.000
GREY GOOSE	145.000	1.700.000

### GIN

GORDON'S	75.000	650.000
BOMBAY SAPPHIRE	85.000	890.000
TANQUERAY LONDON	95.000	1.150.000
OPIHR ORIENTED SPICED	135.000	1.650.000
HENDRICKS	145.000	1.700.000
TANQUERAY N10	145.000	1.900.000

### RUM

BARCADI LIGHT RUM	75.000	650.000
CAPTAIN MORGAN	85.000	890.000
HAVANA CLUB RESERVE 7YO	115.000	1.350.000
RON ZACAPA 23	185.000	2.600.000

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

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





**GLASS      BOTTLE**

**TEQUILA**

JOSE' CUERVO	85.000	890.000
CABO WABO BLANCO	120.000	1.400.000
PATRON SILVER	175.000	2.400.000

**WHISKEY**

**TENNESSEE& BOURBON**

JACK DANIEL'S	90.000	1.000.000
MAKER'S MARK BOURBON	100.000	1.300.000
WOODFORD RESERVE	185.000	2.600.000

**SINGLE MALT SCOTCH**

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 SCOTCH**

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	1.600.000

**BRANDY**

**COGNAC**

REMY MARTIN VSOP	145.000	1.800.000
HENNESSY VSOP	155.000	2.100.000
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	300.000	4.200.000

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

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



# VIETNAMESE CUISINE

## STARTERS

 **DEEP FRIED SPRING ROLLS** **155.000**

*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** **155.000**

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

 **CHICKEN SALAD** **145.000**

*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** **245.000**

*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** **225.000**

*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** **225.000**

*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** **185.000**

*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** **220.000**

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

### CHICKEN

**ROASTED CHICKEN WITH HONEY SAUCE** **210.000**

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

**GRILLED CHICKEN WITH LEMON LEAVES** **210.000**

*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 235.000**

*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 235.000**

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

*Served with sautéed vegetables, herbs and a five spice sauce*

**TIGER PRAWNS IN COCONUT 235.000**

*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 135.000**

*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 140.000**

*Fried rice with chopped chicken, shallots, spring onions, sweetcorn, carrots,*

*green beans, sprinkled with coriander. Served with fresh salad*

**MIXED VEGETABLE FRIED RICE 125.000**

*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*

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



## AROUND-THE-WORLD CUISINE

### APPETIZER

**TOMATO CROSTINI** **110.000**  
*Toasted baguette slices topped with chopped tomato, cheese and fresh basil, drizzled with extra virgin olive oil*

### STARTER

**PAN-SEARED FOIE GRAS** **325.000**  
*Served with sautéed mushrooms in olive oil and fresh orange with a balsamic sauce*

**KING PRAWN WITH HOMEMADE TARTAR SAUCE** **155.000**  
*Served with black and red caviar, chopped radish and salad*

**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*


### SALAD

**SMOKED SALMON DILL DRESSING** **250.000**  
*Served with caviar, avocado and minced mushrooms with a dill dressing*

**CLASSIC CAESAR SALAD** **145.000**  
*Romaine lettuce leaves, bacon and croutons served with anchovies, grated parmesan cheese, olive oil, lemon juice and black pepper*

**APPLE AND WALNUT SALAD** **135.000**  
*With green vegetables, tossed in a dressing of extra olive oil and sour cream*

### SOUP

 **MUSHROOM SOUP** **145.000**  
*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** **145.000**  
*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*

**TIGER PRAWN AND ASPARAGUS SOUP** **155.000**  
*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** **550.000**

*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** **485.000**

*Served with mashed potato and sautéed mushrooms. Choose from one of three sauces: red wine, green pepper or rosemary sauce*

 **GRILLED ANGUS BEEF TENDERLOIN** **680.000**

*Served with mashed potato and sautéed mushrooms. Choose from one of three sauces: red wine, green pepper or rosemary sauce*

### LAMB

**GRILLED AUSTRALIAN LAMB RACK** **495.000**

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

### CHICKEN

**GRILLED CHICKEN WITH TARRAGON SAUCE** **245.000**

*Served with mashed potato and asparagus spears*

### DUCK

 **ROASTED DUCK BREAST WITH ORANGE GLAZE** **245.000**

*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**

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

 **PAN-SEARED SALMON WITH PASSION FRUIT SAUCE** **390.000**

*Served with mashed potato and asparagus, with a passion fruit sauce*

**CATCH OF THE DAY** **265.000**

*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** 155.000

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

**SPAGHETTI CARBONARA** 165.000

*Served with a creamy Carbonara sauce and grated parmesan cheese*

**SPAGHETTI AL PESTO GENOVESE** 140.000

*Served with pesto genovese sauce, basil and extra olive oil*

**SPAGHETTI WITH CLASSIC TOMATO SAUCE** 140.000

*Served with fresh tomato sauce, basil and extra olive oil*

## SANDWICH

**THE RED BEAN SANDWICH** 155.000

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

## HAMBURGER

**THE RED BEAN HAMBURGER** 185.000

*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** 115.000

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

**CARROT SOUP** 115.000

*A smooth blend of carrots, onion and ginger*

**CREAM OF FRESH TOMATO SOUP** 130.000

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

**VEGETARIAN FRESH SPRING ROLLS** 135.000

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



**VEGETARIAN DEEP FRIED SPRING ROLLS** 135.000


*Deep fried rolls filled with wood ear mushroom, taro, coriander, vermicelli, spring onions, herbs. Served with soya dipping*

*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*

**TOFU IN TOMATO SAUCE** **150.000**

*Served with mushrooms, vegetables and 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*





# 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*



## DESSERT

-  **SỮA CHUA NẾP CẨM** **110.000**  
*Homemade yogurt topped with black glutinous rice, coconut milk and mint*
- VIETNAMESE CHÈ** **95.000**  
*A sugar syrup with grapefruit flower essence and seasonal fresh fruits*
-  **MANGO PANDAN STICKY RICE** **115.000**  
*Glutinous rice served with fresh mango, coconut sauce, sesame seeds and peanuts. Flavored with pandan leaves*
- PASSION FRUIT PANNA COTTA** **110.000**  
*Homemade panna cotta 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 cashew nuts and cookies*
-  **CRÈME BRÛLÉE** **145.000**  
*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** **110.000**  
*Homemade ice cream with the natural flavor of passion fruit*
- NEW ZEALAND ICE CREAM** **100.000**  
*Your choice of 2 scoops of New Zealand ice cream: vanilla or chocolate*
- FRESH FRUIT PLATTER** **95.000**  
*A selection of fresh seasonal fruits*

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



**EHG**<sup>TM</sup> ELEGANCE  
HOSPITALITY  
GROUP

## RESTAURANT CHAIN



### **RED BEAN CLASSIC**

94 Ma May Str., Old Quarter, Hoan Kiem Dist., Hanoi, Vietnam

### **RED BEAN TRENDY**

8<sup>TH</sup> floor, 12 Nguyen Quang Bich Str., Old Quarter,  
Hoan Kiem Dist., Hanoi, Vietnam

### **RED BEAN CENTRAL**

No.1 Cau Go Street., Hoan Kiem Dist., Hanoi, Vietnam

### **RED BEAN HOI AN**

132 Hung Vuong Str., Thanh Ha, Hoian, Vietnam



### **THE GOURMET CORNER**

Rooftop, 32 Lo Su Str., Old Quarter, Hoan Kiem Dist., Hanoi



**CHẢ CÁ LÃNG**  
MÓN NGON HÀ NỘI

### **CHA CA LANG**

18 Lo Su Str., Old Quarter, Hoan Kiem Dist., Hanoi





## **RED BEAN RESTAURANT**

No. 94 Ma May Str., Hoan Kiem Dist., Hanoi, Vietnam.

T: (+84) 24 3926 3641 EXT 8105

W: [www.redbeanrestaurants.com](http://www.redbeanrestaurants.com)