



RED BEAN MA MAY

La Siesta Ma May is the perfect antidote to the cacophony of the Old Quarter. Walking off Ma May Street into the calm interior of La Siesta Classic Ma May, make your way to Red Bean and its welcoming mini 'Cheers' style Red Bean bar on the ground floor.

Red Bean Ma May, launched in 2014, was EHG' first Red Bean restaurant and first foray into the mature restaurant scene and it soon became evident that it would be the first of many Red Beans to come.

Red Bean Ma May is an oasis of cozy calm, its atmosphere made even more soothing by the color scheme of creams and browns bathed in warm lighting. The space has been designed with both classical and traditional Southeast Asian features, including a wall decked out in rich colored tapestries calling to mind the fabrics of the ethnic minorities.

About Red Bean

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.



SIGNATURE COCKTAILS

THE ROOSTER **215.000**

Ciroc Vodka, Cointreau, lime juice, lemongrass, chili, pepper, sugar

LA SIESTA UNIQUE **215.000**

Maker's Mark Bourbon, tamarind jam, apple juice, lemon juice, homemade ginger syrup

SUPREME **205.000**

Bacardi light Rum, Captain Morgan dark Rum, pineapple juice, fresh coconut water, lime juice, pandan syrup, Angostura Bitters

LYCHEE MARTINI **205.000**

Absolut Vodka, lychee liqueur, lychee juice, lime juice, lychee puree

PASSION MARTINI **205.000**

Absolut Vodka, Cointreau, passion fruit puree, fresh passion fruit

CLASSIC COCKTAILS | 175.000

MARTINI

Gin, Dry Vermouth, green olive or lemon peel. Your choice:
Classic stirred / Shaken Vodka based / Dry / Dirty / Wet

MANHATTAN

Bourbon Whisky, Sweet Vermouth, Angostura Bitters

MARGARITA

Tequila, Cointreau, lime juice, salted rim glass

WHISKY SOUR

Bourbon Whisky, lime juice, sugar syrup, egg white

COSMOPOLITAN

Vodka, Cointreau, lime juice, cranberry juice

OLD FASHIONED

Whisky, sugar syrup, Angostura Bitters

NEGRONI

Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Coffee liqueur, espresso, sugar



The price is quoted in VND and subject to 10% of VAT and 5% of service charge

MOJITO

Light Rum, fresh mint, lime, sugar, soda

SINGAPORE SLING

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

PINA COLADA

Light Rum, Malibu, coconut milk, pineapple juice

LONG ISLAND ICED TEA

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

WINE COCKTAILS **Glass 225.000 | Half-liter 495.000**

SANGRIA

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

VINTAGE

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

MOCKTAILS | 110.000

TROPICAL FREEZER

Your choice of: Lime, mint/ Mango/Lychee/Strawberry blended with ice, sugar, honey

RED BEAN DELIGHT

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

TROPICAL DANCE

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

NEW WAY

Watermelon, passion fruit juice, pineapple, grenadine syrup

VIRGIN COLADA

Pineapple juice, coconut milk, coconut syrup

VIRGIN PASSION MOJITO

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

BANANA MANGO MILKSHAKE

Banana, mango, yoghurt, fresh milk

FRESH JUICES | 80.000

LIME JUICE | PINEAPPLE JUICE | PASSION FRUIT JUICE
MANGO JUICE | WATERMELON JUICE | ORANGE JUICE



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COFFEE

CAPPUCCINO/ LATTE/ FLAT WHITE	75.000
MOCHA/DOUBLE ESPRESSO/ DECAFFINATED	75.000
ESPRESSO/AMERICANO	55.000
IRISH COFFEE	140.000
VIETNAMESE EGG COFFEE	125.000
VIETNAMESE COFFEE WITH CONDENSED MILK (HOT/ICE)	60.000
VIETNAMESE BLACK COFFEE (HOT/ICE)	55.000

TEA

RONNEFELDT® LOOSE LEAF	90.000
English Breakfast Earl Grey Chamomile Lemongrass Jasmine	
VIETNAMESE LOOSE LEAF	60.000
Lotus Ginger Green	

MINERAL | SPARKLING WATER

LAVIE PREMIUM MINERAL 400ml	45.000
ACQUA PANNA 750ml	135.000
SAN PELLEGRINO SPARKLING 500ml	95.000

SOFT DRINKS | 45.000

COCA COLA | COKE ZERO | GINGER ALE | SPRITE
TONIC WATER | SODA

BEERS

LOCAL HA NOI BEER	55.000
LOCAL PREMIUM TRUC BACH	65.000
TIGER CRYTAL	75.000
SIGNATURE CRAFT BEER FURBREW	135.000
Red Bean IPA/ Pacific wheat/ Lime leaf wheat/ Tâp Pale Ale	



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APERITIFS | LIQUEURS | DIGESTIFS

SINGLE SHOT 40ML

RICARD	95.000
CAMPARI	80.000
MARTINI DRY VERMOUTH	80.000
MARTINI ROSSO SWEET VERMOUTH	80.000
MARTINI BIANCO	80.000
AMARETTO	80.000
KAHLUA	80.000
BAILEYS IRISH CREAM	90.000
GRAND MARNIER	105.000
SAMBUCA VACCARI	105.000
DRAMBUIE 15	130.000

SPIRITS

VODKA

ABSOLUT	80.000	850.000
SMIRNOFF BLACK	95.000	1.050.000
KETEL ONE	145.000	1.650.000
GREY GOOSE	145.000	1.650.000
CIROC	205.000	2.500.000

GIN

GORDON'S	80.000	850.000
BOMBAY SAPPHIRE	95.000	1.050.000
TANQUERAY LONDON DRY	110.000	1.250.000
HENDRICKS	165.000	2.100.000
OPIHR ORIENTED SPICED	195.000	2.050.000
TANQUERAY NO.10	230.000	2.500.000



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RUM

BACARDI LIGHT RUM	80.000	850.000
CAPTAIN MORGAN DARK RUM	90.000	975.000
HAVANA CLUB RESERVE 7YO	125.000	1.600.000
RON ZACAPA 23	290.000	2.950.000

TEQUILA

JOSE CUERVO ESPECIAL SILVER	105.000	1.050.000
PATRON SILVER	250.000	2.950.000

WHISKEY

AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE	115.000	1.250.000
MAKER'S MARK BOURBON	140.000	1.650.000
WOODFORD RESERVE BOURBON	305.000	3.500.000
RITTENHOUSE RYE	150.000	1.700.000

SCOTCH WHISKEY

SINGLE MALT

GLENMORANGIE ORIGINAL, 10 YEARS	205.000	2.500.000
TALISKER, 10 YEARS	235.000	3.000.000
SINGLETON, 12 YEARS	175.000	1.950.000
GLENFIDDICH, 12 YEARS	175.000	1.950.000
GLENLIVET, 12 YEARS	235.000	3.000.000

BLENDED

CHIVAS 12 YO	115.000	1.250.000
BALLANTINE'S 12 YO	175.000	1.950.000
JOHNNIE WALKER - RED LABEL	105.000	1.150.000
JOHNNIE WALKER - BLACK LABEL	125.000	1.600.000
JOHNNIE WALKER - GOLD LABEL RESERVE	175.000	1.950.000



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IRISH WHISKEY

J&B RARE	105.000	1.050.000
JAMESON	110.000	1.250.000

BRANDY

COGNAC

REMY MARTIN VSOP	180.000	2.350.000
HENNESSY VSOP	195.000	2.650.000
HENNESSY XO	600.000	7.500.000

ARMAGNAC & GRAPPA

CHATEAU DE LAUBADE XO	235.000	3.000.000
GRAPPA DI AMARONE DELLA VALPOLICELLA	350.000	3.950.000



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THE AUTUMN

VND500.000++ per person

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

CHẢ 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



The price is quoted in VND and subject to 10% of VAT and 5% of service charge

THE WINTER

VND500.000++ per person

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



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THE REDBEAN SET MENU

VND650.000++ per person

APPETIZER

TOMATO BRUSCHETTA

BÁNH MỠ NƯỚNG CÀ CHUA KIỂU Ý

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

STARTER

SMOKED SALMON DILL DRESSING

SA LÁT CÁ HỒI XÔNG KHÓI SỐT THÌ LÀ

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

SOUP

MUSHROOM SOUP

SÚP NẤM TƯƠI ĐẶC BIỆT

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

MAIN COURSE

ROASTED DUCK BREAST WITH ORANGE GLAZE

LƯỜN VỊT QUAY SỐT CAM

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

BÁNH BÔNG LAN NÓNG VỊ CHANH LEO ĂN KÈM KEM VANI

Served with passion fruit sauce and a scoop of New Zealand vanilla ice-cream



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CHEF'S SET MENU

VND890.000++ per person

APPETIZER

TOMATO BRUSCHETTA

BÁNH MỠ NƯỚNG CÀ CHUA KIỂU Ý

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

STARTER

PAN SEARED FOIE-GRAS

GAN NGŨNG ÁP CHẢO

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

SOUP

GREEN BEAN SOUP

SÚP ĐẬU HÀ LAN

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 ANGUS BEEF TENDERLOIN

THĂN NỘI BÒ MỸ NƯỚNG ĂN KÈM SỐT RƯỢU VANG

Served with mashed potato, sautéed mushrooms and red wine sauce

DESSERT

HOT CHOCOLATE CAKE

BÁNH BÔNG LAN SÔ-CÔ-LA NÓNG ĂN KÈM KEM VANI

Served with chocolate sauce and a scoop of
New Zealand vanilla ice-cream



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VEGETARIAN SET MENU

VND430.000++ per person

APPETIZER

STEAMED RICE PANCAKE

BÁNH CUỐN CHAY

Served with soya sauce

STARTER

TEMPURA

RAU CỦ TẨM BỘT CHIÊN GIÒN

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

SÚP NẤM TƯƠI ĐẶC BIỆT

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

MAIN COURSE

BRAISED TOFU

ĐẬU PHỤ OM SỐT CÀ CHUA

Tofu in tomato sauce with mushrooms and vegetables.

Served with steamed rice

DESSERT

HOT PASSION FRUIT CAKE

BÁNH BÔNG LAN CHANH LEO ĂN KÈM KEM VA NI

Served with passion fruit sauce and a scoop of New Zealand vanilla ice cream



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SIGNATURE DISHES

ASSORTED SPRING ROLLS PLATTER **185.000**

NEM TỔNG HỢP ĐẶC BIỆT

Combination of Vietnamese deep fried spring rolls, fresh spring rolls and fresh salmon rolls. Served with a dipping sauce and pickles

MUSHROOM SOUP **155.000**

SÚP NẤM TƯƠI ĐẶC BIỆT

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

ROASTED CHICKEN WITH HONEY SAUCE **235.000**

GÀ QUAY MẬT ONG

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

TIGER PRAWNS IN COCONUT **245.000**

TÔM NƯỚNG TRÁI DỪA

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

PORK THREE WAYS **235.000**

THỊT HEO QUAY BA KIỂU VỚI SỐT TIÊU TÂY BẮC

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

BEEF ROSSINI **550.000**

THĂN NỘI BÒ ÚC NƯỚNG VÀ GAN NGỔNG ÁP CHẢO

Grilled Australian beef tenderloin with pan-seared foie-gras. Served with mashed potato, sautéed mushrooms and green pepper sauce



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VIETNAMESE CUISINE

STARTER

ASSORTED SPRING ROLLS PLATTER 185.000

NEM TỔNG HỢP ĐẶC BIỆT

Combination of Vietnamese deep fried spring rolls, fresh spring rolls and fresh salmon rolls. Served with a dipping sauce and pickles

DEEP FRIED SPRING ROLLS 155.000

NEM RÁN HÀ NỘI

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

FRESH SPRING ROLLS 155.000

NEM TƯƠI CUỐN TÔM THỊT

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

DEEP-FRIED KING PRAWN WITH TARO 185.000

TÔM SÚ CHIÊN HOÀNG BÀO VÀ SỐT CHANH LEO

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

SALAD

GREEN MANGO SALAD WITH SEAFOOD 155.000

NỘM XOÀI XANH HẢI SẢN

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

CHICKEN SALAD 155.000

NỘM GÀ XÉ PHAY VỚI HÀNH TÂY VÀ LÁ BẠC HÀ

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 155.000

NỘM BÒ DỨA

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

GRAPEFRUIT SALAD 155.000

NỘM BƯỞI

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

AVOCADO SALAD WITH PRAWN AND COCKTAIL SAUCE 155.000

SA LÁT QUẢ BƠ VỚI TÔM VÀ SỐT COCKTAIL

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



The price is quoted in VND and subject to 10% of VAT and 5% of service charge

MAIN COURSE

BEEF

BEEF IN COCONUT **265.000**

BÒ NƯỚNG TRÁI DỪA

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 **255.000**

BÒ NƯỚNG LÁ CHUỐI

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

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

BÒ "LÚC LẮC"

Stir-fried beef tenderloin with green bell peppers. Served with Vietnamese bread

PORK

BÚN CHẢ - GRILLED PORK **195.000**

BÚN CHẢ HÀ NỘI

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 **235.000**

THỊT HEO QUAY BA KIỂU VỚI SỐT TIÊU TÂY BẮC

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

CHICKEN

ROASTED CHICKEN WITH HONEY SAUCE **235.000**

GÀ QUAY MẬT ONG

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

GRILLED CHICKEN WITH LEMON LEAVES **235.000**

GÀ NƯỚNG LÁ CHANH

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



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FISH & SEAFOODS

VIETNAMESE STYLE FISH WITH TURMERIC & DILL 245.000

CHẢ CÁ HÀ NỘI

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 245.000

HẢI SẢN XIÊN VỚI SỐT NGŨ VỊ

Grilled marinated fish, squid and prawns with homemade satay sauce. Served with sautéed vegetables, herbs and a five spice sauce

TIGER PRAWNS IN COCONUT 245.000

TÔM NƯỚNG TRÁI DỪA

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

VIETNAMESE NOODLE SOUP 145.000

PHỞ TRUYỀN THỐNG VỚI LỰA CHỌN BÒ HOẶC GÀ

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

STIR-FRIED NOODLES WITH BEEF 175.000

PHỞ XÀO BÒ

Stir-fried noodle with beef and bok-choy. Served with broth soup on the side

FRIED RICE WITH YOUR CHOICE OF SEAFOOD/ CHICKEN/BEEF 175.000

CƠM RANG VỚI LỰA CHỌN HẢI SẢN, GÀ HOẶC BÒ

Fried rice with shallots, onions, sweetcorn, carrots, green beans, sprinkled with coriander and your choice of chopped chicken/beef or seafood (squid, scallop, prawn). Served with fresh salad.

MIXED VEGETABLE FRIED RICE 145.000

CƠM RANG RAU NẤM TỔNG HỢP

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 **110.000**

BÁNH MỠ NƯỚNG CÀ CHUA KIỂU Ý

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

GARLIC BREAD **100.000**

BÁNH MỠ BƠ TỎI

Toasted baguette slices topped with chopped garlic, olive oil, butter and oregano

STARTER

PAN-SEARED FOIE GRAS **325.000**

GAN NGỔNG ÁP CHẢO

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

KING PRAWN WITH HOMEMADE TARTAR SAUCE **165.000**

TÔM SÚ SỐT TARTAR

Served with black and red caviar, chopped radish and salad

SALAD

SMOKED SALMON DILL DRESSING **250.000**

SA LÁT CÁ HỒI XÔNG KHÓI VỚI SỐT THÌ LÀ

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

CLASSIC CAESAR SALAD **145.000**

SA LÁT "CAESAR "

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**

SA LÁT TÁO VÀ QUẢ ÓC CHÓ

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

SOUP

MUSHROOM SOUP **155.000**

SÚP NẤM TƯƠI ĐẶC BIỆT

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

CHICKEN SOUP **155.000**

SÚP GÀ MĂNG TÂY

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



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GREEN BEAN SOUP **155.000**

SÚP KEM ĐẬU HÀ LAN

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 **165.000**

SÚP TÔM CHUA CAY KIỂU THÁI LAN

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

TIGER PRAWN AND ASPARAGUS SOUP **165.000**

SÚP TÔM VÀ MĂNG TÂY ĐÀ LẠT

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

MAIN COURSE

BEEF

BEEF ROSSINI **550.000**

THĂN NỘI BÒ ÚC NƯỚNG VÀ GAN NGỔNG ÁP CHẢO
VỚI SỐT TIÊU XANH

Grilled Australian beef tenderloin with pan-seared foie-gras. Served with mashed potato, sautéed mushrooms and green pepper sauce

GRILLED AUSTRALIAN BEEF TENDERLOIN **485.000**

THĂN NỘI BÒ ÚC NƯỚNG SỐT TIÊU XANH

Served with mashed potato, sautéed mushrooms and green pepper sauce

GRILLED ANGUS BEEF TENDERLOIN **680.000**

THĂN NỘI BÒ MỸ NƯỚNG SỐT VANG ĐỎ

Served with mashed potato, sautéed mushrooms and red wine sauce

LAMB

GRILLED AUSTRALIAN LAMB RACK **495.000**

SƯỜN CỪU NƯỚNG SỐT XẠ HƯƠNG

Served with mushrooms, cherry tomatoes, hashed browns and thyme sauce

CHICKEN

CHICKEN TARRAGON SAUCE **245.000**

GÀ ÁP CHẢO SỐT TARRAGON

Pan-seared chicken served with mashed potato and asparagus spears

DUCK

ROASTED DUCK BREAST WITH ORANGE GLAZE **245.000**

VỊT QUAY SỐT CAM

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



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FISH & SEAFOOD

PAN-SEARED SALMON WITH PASSION FRUIT SAUCE 390.000

CÁ HỒI ÁP CHẢO SỐT CHANH LEO

Grilled salmon, served with mashed potato and asparagus, with a passion fruit sauce

CATCH OF THE DAY 265.000

HẢI SẢN NƯỚNG SỐT VA-NI

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

PASTA

YOUR CHOICE OF SPAGHETTI OR PENNE WITH ONE OF THESE SAUCES:

LỰA CHỌN: MỠ SỢI HOẶC MỠ ỚNG VỚI MỘT TRONG CÁC LOẠI SỐT:

BOLOGNESE 175.000

SỐT CÀ CHUA BÒ BẮM

Bolognese sauce, minced beef, basil and grated parmesan cheese

CARBONARA 175.000

SỐT KEM NĂM BA CHỈ

Carbonara sauce and grated parmesan cheese

AL PESTO GENOVESE 165.000

SỐT LÁ HÚNG HẠT THÔNG

Pesto genovese sauce, basil and extra olive oil

CLASSIC TOMATO SAUCE 165.000

SỐT CÀ CHUA

Fresh tomato sauce, basil and extra olive oil

SANDWICH

THE RED BEAN SANDWICH 155.000

BÁNH KẸP KIỂU NHÀ HÀNG ĐẬU ĐỎ VỚI GÀ

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

HAM AND CHEESE SANDWICH 125.000

BÁNH KẸP THỊT HUN KHÓI VÀ PHÔ MAI

Ham, cheese, lettuce, tomatoes, cucumber. Served with french fries, mayonnaise and ketchup



The price is quoted in VND and subject to 10% of VAT and 5% of service charge

HAMBURGER

THE RED BEAN HAMBURGER 185.000

BÁNH MỠ KẸP THỊT KIỂU NHÀ HÀNG ĐẬU ĐỎ

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 135.000

SÚP BÍ NGÔ

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

CARROT SOUP 135.000

SÚP CÀ RỐT VỊ GỪNG

A smooth blend of carrots, onion and ginger

TOMATO SOUP 135.000

SÚP CÀ CHUA

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

VEGETARIAN FRESH SPRING ROLLS 145.000

NEM CUỐN CHAY

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

VEGETARIAN DEEP FRIED SPRING ROLLS 145.000

NEM RÁN CHAY

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

VIETNAMESE SWEET & SOUR SALAD 135.000

NỘM ĐU ĐỦ CHUA NGỌT

Green papaya salad marinated with a sweet and sour sauce

CURRIED VEGETABLE TEMPURA 125.000

RAU CỦ CHIÊN GIÒN VỊ CÀ-RI

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 155.000

CÀ-RI RAU

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



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STIR-FRIED VEGETABLES WITH CASHEW NUTS **155.000**

RAU XÀO HẠT ĐIỀU

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

STEWED MUSHROOM AND EGGPLANT IN CLAYPOT **175.000**

CÀ TÍM OM TỘ

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

BRAISED TOFU **155.000**

ĐẬU PHỤ OM SỐT CÀ CHUA

Tofu in tomato sauce with mushrooms and vegetables. Served with steamed rice

KID'S CORNER

FISH AND CHIPS **130.000**

CÁ TẮM BỘT VÀ KHOAI TÂY CHIÊN

CHICKEN FINGERS **115.000**

GÀ PHI LÊ CHIÊN GIÒN

GRILLED CHEESE SANDWICH **115.000**

BÁNH PHÔ MAI NƯỚNG

CHEESE STICK **115.000**

PHÔ MAI QUE

FRENCH FRIES **100.000**

KHOAI TÂY CHIÊN



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DESSERT

THE RED BEAN SWEET SOUP 135.000

CHÈ ĐẬU ĐỎ ĐẶC BIỆT

Red bean, sugar, seaweed, water chestnut, jelly, almonds and coconut milk

BLACK GLUTINOUS RICE AND YOGURT 115.000

SỮA CHUA NẾP CẨM

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

MANGO PANDAN STICKY RICE 125.000

XÔI LÁ NẾP ĂN KÈM XOÀI VÀ NƯỚC CỐT DỪA

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

PASSION FRUIT CAKE 145.000

BÁNH BÔNG LAN CHANH LEO ĂN KÈM KEM VA NI

Served with passion fruit sauce and two scoops of New Zealand vanilla ice cream

HOT CHOCOLATE CAKE 145.000

BÁNH BÔNG LAN SÔ-CÔ-LA NÓNG ĂN KÈM KEM VA-NI

Served with chocolate sauce and two scoops of New Zealand vanilla ice cream

CHOCOLATE MOUSSE 145.000

BÁNH SÔ-CÔ-LA MỀM ĂN KÈM HẠT ĐIỀU VÀ BÁNH QUY

Served with cashew nuts and cookies

CRÈME BRÛLÉE 145.000

KEM CHÁY ĂN KÈM CHUỐI ĐỐT RƯỢU

Served with mint, banana flambé and cookies

BANANA FLAMBÉ AND VANILLA ICE CREAM 115.000

CHUỐI ĐỐT RƯỢU ĂN KÈM KEM VA-NI

Grilled banana with rum and vanilla ice cream

PASSION FRUIT ICE CREAM 115.000

KEM CHANH LEO

Homemade ice cream with the natural flavor of passion fruit

NEW ZEALAND ICE CREAM 100.000

DĨA KEM TỔNG HỢP 2 VIÊN VỚI VỊ VA-NI HOẶC SÔ CÔ LA

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



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redbean
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