



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 DISHES

ASSORTED SPRING ROLLS PLATTER 195

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 165

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 245

GÀ QUAY MẬT ONG
Roasted chicken thigh with honey sauce, served with vegetables and steamed rice

TIGER PRAWNS IN COCONUT 265

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 255

THỊT HEO QUAY BA KIỂU VỚI SỐT TIÊU TÂY BẮC
Served with a pepper sauce, grilled onions, sautéed vegetables and steamed rice

BEEF ROSSINI 585

THĂN NỘI BÒ ÚC NƯỚNG VỚI GAN NGỔNG ÁP CHẢO
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



VIETNAMESE CUISINE

STARTER

ASSORTED SPRING ROLLS PLATTER 195

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

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

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 215

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 165

NỘM XOÀI XANH HẢI SẢN

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

CHICKEN SALAD 165

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

GRAPEFRUIT SALAD 165

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 185

SA LÁT QUẢ BƠ VỚI TÔM VÀ SỐT COCKTAIL

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



*All prices are times 1,000 in Vietnam Dong (VND) and subject to 10% VAT & 5% service charge.
Corkage charge for Spirits is VND500.000 per bottle*

MAIN COURSE

BEEF

BEEF IN COCONUT 265

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

BÒ NƯỚNG LÁ CHUỐI

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

STIR-FRIED BEEF "LUC LAC" 290

BÒ "LÚC LẮC"

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

PORK

BÚN CHẢ - GRILLED PORK 195

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 255

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 245

GÀ QUAY MẬT ONG

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

GRILLED CHICKEN WITH LEMON LEAVES 245

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

CHẢ CÁ - VIETNAMESE STYLE FISH WITH TURMERIC & DILL 245

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 255

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 265

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

PHỞ - VIETNAMESE NOODLE SOUP 155

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

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

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 155

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

GARLIC BREAD**115**

BÁNH MỠ BƠ TỎI

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

STARTER

PAN-SEARED FOIE GRAS**335**

GAN NGỔNG ÁP CHẢO

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

SALAD

SMOKED SALMON DILL DRESSING**260**

SA LÁT CÁ HỒI XÔNG KHÓI VỚI SỐT THÌ LÀ

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

CLASSIC CAESAR SALAD**155**

SA LÁT "CAESAR "

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

SOUP

MUSHROOM SOUP**165**

SÚP NẤM TƯƠI ĐẶC BIỆT

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

CHICKEN SOUP**165**

SÚP GÀ MĂNG TÂY

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

GREEN BEAN SOUP**165**

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

175

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

175

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 585

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 520

THĂN NỘI BÒ ÚC NƯỚNG SỐT TIÊU XANH

Served with mashed potato, sautéed mushrooms and green pepper sauce

GRILLED ANGUS BEEF TENDERLOIN 690

THĂN NỘI BÒ MỸ NƯỚNG SỐT VANG ĐỎ

Served with mashed potato, sautéed mushrooms and red wine sauce

LAMB

GRILLED AUSTRALIAN LAMB RACK 515

SƯỜN CỪU NƯỚNG SỐT XẠ HƯƠNG

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

DUCK

ROASTED DUCK BREAST WITH ORANGE GLAZE 255

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

FISH & SEAFOOD

PAN-SEARED SALMON WITH PASSION FRUIT SAUCE 420

CÁ HỒI ÁP CHẢO SỐT CHANH LEO

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

CATCH OF THE DAY 325

HẢI SẢN NƯỚNG SỐT VA-NI

Marinated Sea-bass fillet, Tiger prawns, scallops with olive oil cooked in the oven, served with sautéed mushrooms, vegetables and vanilla sauce



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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 185
SỐT CÀ CHUA BÒ BẮM
Bolognese sauce, minced beef, basil and grated parmesan cheese

CARBONARA 185
SỐT KEM NẤM BA CHỈ
Carbonara sauce and grated parmesan cheese

AL PESTO GENOVESE 175
SỐT LÁ HÚNG HẠT THÔNG
Pesto genovese sauce, basil and extra olive oil

CLASSIC TOMATO SAUCE 175
SỐT CÀ CHUA
Fresh tomato sauce, basil and extra olive oil

SANDWICH

THE RED BEAN SANDWICH 175
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



VEGETARIAN CORNER

PUMPKIN SOUP 145

SÚP BÍ NGÔ

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

VEGETARIAN FRESH SPRING ROLLS 145

NEM CUỐN CHAY

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

CURRIED VEGETABLE TEMPURA 145

RAU CỦ TẮM BỘT 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

CÀ-RI RAU

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 155

RAU XÀO HẠT ĐIỀU

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

STEWED MUSHROOM AND EGGPLANT IN CLAYPOT 175

CÀ TÍM OM TÔ

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

BRAISED TOFU 155

ĐẬU PHỤ OM SỐT CÀ CHUA

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

KID'S CORNER

FISH AND CHIPS 145

CÁ TẮM BỘT VÀ KHOAI TÂY CHIÊN

GRILLED CHEESE SANDWICH 135

BÁNH PHÔ MAI NƯỚNG

FRENCH FRIES 100

KHOAI TÂY CHIÊN



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DESSERT

THE RED BEAN SWEET SOUP 145

CHÈ ĐẬU ĐỎ NHIỆT ĐỚI

Red bean, sugar, seaweed, yam bean, jelly, almonds and coconut milk.

Served with a scoop of coconut ice cream

BLACK GLUTINOUS RICE YOGURT 125

SỮA CHUA NẾP CẨM

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

MANGO PANDAN STICKY RICE 145

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 155

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 165

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 165

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

Served with cashew nuts and cookies

CRÈME BRÛLÉE 155

KEM CHÁY ĂN KÈM CHUỐI ĐỐT RƯỢU

Served with mint, banana flambé and cookies

BANANA FLAMBÉ AND VANILLA ICE CREAM 125

CHUỐI ĐỐT RƯỢU ĂN KÈM KEM VA-NI

Grilled banana with rum and vanilla ice cream

NEW ZEALAND ICE CREAM 110

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
RESTAURANT

RED BEAN MA MAY

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

T: (+84) 24 3926 3641 EXT 105

W: www.redbeanrestaurants.com