



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

MR. J

355

"Is it just me, or is it getting crazier out there?"

1800 Reserva Anejo, Cointreau, Homemade clarified cucumber syrup, Lime cordial, Cowhorn pepper, Orange bitters

Sour and spicy

MADEMOISELLE ORIENTAL

305

"Nothing can dim the light that shines from within"

Opirh, Homemade pink grapefruit syrup infusion, Ginger ale, Basil leaf, Egg white, Lemon juice, Whole black pepper

Herbal, floral, citrusy and foamy

SUMMER IN EVERYWAY

255

"There shall be eternal summer in the grateful heart" - Celia Thaxter

Sir Henry Morgan, Pineapple & Coconut Concentrate, Lime, Homemade sugarcane reduction, Angostura bitters

Cool and fresh

SAPPHIRE MOONLIGHT

345

"Sapphire moonlight...We danced for hours in the sand"

Star of Bombay, Blue Curacao, Sparkling wine, Homemade ginger reduction, Egg white, Lemon juice

Sweet and bubbly

MOON ROCK

295

"The moon can never breathe, but it can take our breath away with the beauty of its cold, arid orb" – Munia Khan

JW Double Black, Drambuie, Cointreau, Orange bitters, Lime juice, A whole chicken without the yellow part, Gouda cheese smoked in hikory woodchip

Sweet and sour, smoky and smooth



*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*

CLASSIC COCKTAILS | 185

CLASSIC MARTINI

Gordon's gin, Martini Dry Vermouth, Green Olive or Lemon Peel

MANHATTAN

Evan Williams Bourbon whiskey, Sweet Vermouth, Angostura bitters

MARGARITA

Jose Cuervo Especial Reposado tequila, Cointreau, Lime juice, Salted rim glass

WHISKY SOUR

Evan Williams Bourbon Whiskey, Lime juice, Sugar syrup, Egg white

COSMOPOLITAN

Smirnoff vodka, Cointreau, Lime juice, Cranberry juice

OLD FASHIONED

Evan Williams Bourbon whiskey, Homemade syrup, Angostura bitters

NEGRONI

Gordon's gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Smirnoff Vodka, Kalua, Espresso, Sugar syrup

MOJITO

Bacardi Light rum, Fresh mint, Lime, Sugar, Soda

SINGAPORE SLING

Gordon's gin, Cherry Brandy, Cointreau, D.O.M Benedictine, Pineapple juice, Lime juice, Angostura bitters, Soda

PINA COLADA

Bacardi Light rum, Malibu, Coconut milk, Pineapple juice

LONG ISLAND ICED TEA

Smirnoff vodka, Gordon's gin, Barcadi Light rum, Jose Cuervo Especial Reposado tequila, Cointreau, Lime juice, Sugar, Coke

MOCKTAILS | 145

SUNSHINE SPLASH

Lemon juice, Lime juice, Orange juice, Pineapple juice, Sprite

FLAMINGO DANCE

Lemon juice, Pineapple juice, Cranberry juice, Spices syrup

VIRGIN SAN FRANCISCO

Orange juice, Pineapple juice, Peach juice, Lemon juice, Grenadine

VIRGIN KISS

Coconut Cream, Pineapple Juice, Strawberries, Lemon Juice

VIRGIN TROPICAL MOJITO

Your choice of: Lime & mint / Mango / Lychee / Strawberry, Soda

CHOCO-BANA-MAGO

Banana, Mango, Yoghurt, Fresh milk, Chocolate



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FRESH JUICES

PINEAPPLE PASSION FRUIT WATERMELON	100
MANGO ORANGE	120

COFFEE

CAPPUCCINO LATTE FLAT WHITE	80
MOCHA DOUBLE ESPRESSO DECAFFINATED	80
ESPRESSO AMERICANO	60
IRISH COFFEE	155
VIETNAMESE EGG COFFEE	135
VIETNAMESE COFFEE	65

Your choice of: With or without condensed milk, hot or ice

TEA

RONNEFELDT® LOOSE LEAF	120
English Breakfast Earl Grey Chamomile Lemongrass Jasmine Tea	
VIETNAMESE TEA	65
Lotus Ginger Green	

MINERAL | SPARKLING WATER

LAVIE PREMIUM MINERAL 400ML	65
EVIAN MINERAL 330ML	95
EVIAN MINERAL 750ML	135
BADOIT SPARKLING 750ML	145

SOFT DRINKS

SCHWEPPE SODA DRY GINGER ALE	65
SPRITE LEMON-LIME SODA	65
COCA-COLA COKE ZERO	65

BEERS

LOCAL HA NOI BOLD	75
LOCAL HA NOI LIGHT	65
TIGER ORIGINAL	85
FURBREW CRAFT BEER: RED BEAN IPA	145
FURBREW CRAFT BEER: PACIFIC WHEAT	135
FURBREW CRAFT BEER: TÂY PALE ALE	135



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APERITIFS | LIQUEURS | DIGESTIFS

40ML

AMARETTO | GALLIANO | CAMPARI | KAHLUA | 135
RICARD | VACCARI SAMBUCA | ABSINTHE |
COINTREAU | BAILEYS | JÄGERMEISTER

MARTINI DRY / ROSSO / BIANCO VERMOUTH 135

D.O.M BENEDICTINE | DRAMBUIE | 155
GRAND MARNIER | CHAMBORD

SPIRITS

LOCAL SPIRIT

40ml

AURA BY NADE 125
Juicy Korean pear with a hint of Jasmine

AESTAS BY NADE 125
Combination of Pasionfruit, Kumquat and Navel orange

HEBE BY NADE 125
Blushing Apricot encounters with Chrysanthemum

MUSE BY NADE 125
Rose apple with a touch of Hibiscus and Bergamot

VODKA

	40ml	Bottle
ABSOLUT	95	1150
SMIRNOFF BLACK	95	1150
GREY GOOSE	185	2150
CIROC	220	2850

GIN

GORDON'S	90	1050
BOMBAY SAPPHIRE	95	1150
TANQUERAY LONDON DRY	155	1650
HENDRICKS	180	2450
OPIHR ORIENTED SPICED	175	1950
TANQUERAY NO.10	210	3550



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RUM

	40ml	Bottle
BACARDI LIGHT	90	1050
CAPTAIN MORGAN DARK	135	1250
HAVANA CLUB RESERVE 7 YO	155	1550
RON ZACAPA 23	350	4450

TEQUILA

JOSE CUERVO ESPECIAL REPOSADO	95	1150
PATRON SILVER	250	2950

TENNESSEE | BOURBON | RYE WHISKEY

JACK DANIEL'S	125	1250
MAKER'S MARK	135	1850
WOODFORD RESERVE	260	3700
RITTENHOUSE RYE	155	1750

IRISH WHISKEY

J&B RARE	125	1250
JAMESON	125	1250

SINGLE MALT SCOTCH WHISKY

GLENMORANGIE ORIGINAL 10 YO	205	2500
TALISKER 10 YO	240	2850
SINGLETON 12YO	240	2850
GLENFIDDICH 12 YO	185	2250
GLENLIVET 12 YO	240	2850

BLENDED SCOTCH WHISKY

CHIVAS 12 YO	135	1450
BALLANTINE’S 12 YO	240	2850
JOHNNIE WALKER - RED LABEL	125	1250
JOHNNIE WALKER - BLACK LABEL	165	1850
JOHNNIE WALKER - GOLD LABEL	195	2250

BRANDY

REMY MARTIN VSOP	225	2750
HENNESSY VSOP	250	2950
HENNESSY XO		7900
CHATEAU DE LAUBADE XO	430	5550



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THE AUTUMN SET MENU

VND600.000++ 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

CHÈ ĐẬU ĐỎ NHIỆT ĐỚI

Red bean, sugar, seaweed, yam bean, jelly, almonds and
coconut milk. Served with a scoop of coconut ice cream



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

THE WINTER SET MENU

VND600.000++ 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

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



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

THE REDBEAN SET MENU

VND750.000++ 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

PASSION FRUIT CAKE

BÁNH BÔNG LAN CHANH LEO ĂN KÈM KEM VA-NI

Served with a scoop of New Zealand vanilla ice cream



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

THE CHEF'S SET MENU

VND950.000++ 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 NGỔNG 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



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

THE VEGETARIAN SET MENU

VND500.000++ per person

APPETIZER

STEAMED RICE PANCAKE

BÁNH CUỐN CHAY

Served with soya sauce

STARTER

TEMPURA

RAU CỦ TẮM 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, 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

TROPICAL FRUIT PLATTER

HOA QUẢ TƯƠI THEO MÙA

A selection of fresh seasonal fruits



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

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



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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



*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*

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
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