redbean
RESTAURANT

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.

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 MỲ 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 MỲ 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 NGỖNG 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 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, 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

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RED BEAN MA MAY

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