



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's 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.



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*

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



redbean
RESTAURANT

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