

REDBEAN SET LUNCH

Daily, 11:30 to 15:30

2-COURSE MENU • 299.000

STARTER + MAIN OR MAIN + DESSERT

3-COURSE MENU • 399.000

STARTER + MAIN + DESSERT

Starter

DEEP-FRIED SPRING ROLLS

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

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

GREEN MANGO SALAD

NỘM XOÀI XANH HẢI SẢN

Marinated mango, carrots, cucumber, shrimp, squid.

Served with fish sauce dressing, herbs and chopped peanuts

CHICKEN SALAD

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

Main course

STIR-FRIED BEEF "LUC LAC"

BÒ "LÚC LẮC"

Stir-fried diced beef tenderloin with green bell peppers.

Served with Vietnamese bread

PORK THREE WAYS

THỊT HEO QUAY BA KIỂU VỚI XỐT TIÊU TÂY BẮC

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

ROASTED CHICKEN WITH HONEY SAUCE

GÀ QUAY MẬT ONG

Served with vegetables and steamed rice

GRILLED FISH IN HANOI STYLE

CHẢ CÁ HÀ NỘI

Grilled turmeric-and-dill marinated Sea bass filets.

Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing

Dessert

FRUIT BEAM YOGURT

SỮA CHUA HOA QUẢ

Homemade yogurt, fruit beam, coconut milk, mint

BLACK GLUTINOUS RICE YOGURT

SỮA CHUA NẾP CẨM

Homemade yogurt, black glutinous rice, coconut milk and mint

CHOCOLATE MOUSSE

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

Served with cashew nuts and cookies



All prices are included tax and service charges

SET MENU

THE REDBEAN • 600.000

Appetizer

BÁNH CUỐN

Steamed rice pancakes, minced pork, mushroom.

Served with fish sauce dressing

NEM TƯƠI

Soft rice paper pork, shrimp, fresh rice noodles, green mango, carrots, herbs, 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 filets.

Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing

Dessert

SỮA CHUA NẾP CẨM

Yogurt, black glutinous rice, coconut milk, mint

CHEF'S RECOMMENDATION • 950.000

Appetizer

TOMATO BRUSCHETTA

BÁNH MÌ NƯỚNG CÀ CHUA KIỂU Ý

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

PAN SEARED FOIE-GRAS

GAN NGỔNG ÁP CHÀO

Served with sautéed mushrooms, fresh orange, balsamic sauce

Soup

TIGER PRAWN AND ASPARAGUS SOUP

XÚP TÔM VÀ MĂNG TÂY

Tiger prawn meat, asparagus, carrots, egg, coriander

Main course

GRILLED ANGUS BEEF TENDERLOIN

THĂN NỘI BÒ MỸ NƯỚNG XỐT VANG ĐỎ

Served with mashed potato, sautéed mushrooms and red wine sauce

Dessert

HOT CHOCOLATE CAKE

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

Served with chocolate sauce and a scoop of Vanilla ice-cream



All prices are included tax and service charges

VIETNAMESE CUISINE

Starter

ASSORTED SPRING ROLLS PLATTER • 195.000 🍷

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

Salad

GREEN MANGO SALAD • 165.000

NỘM XOÀI XANH HẢI SẢN

Marinated mango, carrots, cucumber, shrimp, squid.

Served with fish sauce dressing, herbs and chopped peanuts

CHICKEN SALAD • 165.000

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

GRAPEFRUIT SALAD • 165.000

NỘM BƯỞI TÔM

Fresh grapefruit, shrimp; a dressing of garlic, chili, lemon juice and fish sauce; sprinkled with coriander and ground peanuts

AVOCADO SALAD • 185.000

XA - LÁT QUẢ BƠ VỚI TÔM VÀ XỐT COCKTAIL

Avocado, shrimps, parsley. Served with a cocktail sauce

Rice - Noodle

VIETNAMESE NOODLE SOUP "PHO" • 155.000

PHỞ TRUYỀN THỐNG VỚI LỰA CHỌN: BÒ / GÀ

Your choice of: BEEF / CHICKEN

Served with herbs, lime slices & fresh chili on the side

FRIED RICE • 175.000

CƠM RANG VỚI LỰA CHỌN: HẢI SẢN / BÒ / GÀ

Your choice of: SEAFOOD / BEEF / CHICKEN

Shallots, onions, sweetcorn, carrots, green beans, sprinkled with coriander. Served with fresh salad and soya sauce

FRIED RICE WITH VEGETABLES & MUSHROOMS • 155.000

CƠM RANG RAU NẤM

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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VIETNAMESE CUISINE

Main course

STIR-FRIED BEEF "LUC LAC" • 290.000

BÒ "LÚC LẮC"

Stir-fried diced beef tenderloin with green bell peppers.

Served with Vietnamese bread

GRILLED PORK HANOI STYLE • 195.000

BÚN CHẢ HÀ NỘI

Grilled pork patties, Vietnamese dipping sauce with pickled green

papaya and carrots. Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs

PORK THREE WAYS • 255.000 🍷

THỊT HEO QUAY BA KIỂU VỚI XỐT TIÊU TÂY BẮC

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

ROASTED CHICKEN WITH HONEY SAUCE • 245.000

GÀ QUAY MẬT ONG

Served with vegetables and steamed rice

GRILLED CHICKEN WITH LEMON LEAVES • 245.000

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

GRILLED FISH IN HANOI STYLE • 245.000

CHẢ CÁ HÀ NỘI

Grilled turmeric-and-dill marinated Sea bass filets.

Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing

TIGER PRAWNS IN COCONUT • 265.000

TÔM HẤP TRÁI DỪA VỊ CHUA CAY

Tiger prawns steamed in coconut milk flavored with lemongrass, garlic, chili, salt, pepper and oyster sauce.

Served with fresh rice noodles



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AROUND-THE-WORLD

Starter

PAN-SEARED FOIE GRAS • 335.000

GAN NGỔNG ÁP CHẢO

Served with sautéed mushrooms, fresh orange, balsamic sauce

Salad

SMOKED SALMON DILL DRESSING • 260.000

XÀ LÁT CÁ HỒI XÔNG KHÓI VỚI XỐT THÌ LÀ

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

CLASSIC CAESAR SALAD • 155.000

XÀ LÁT "CAESAR"

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

Soup

MUSHROOM SOUP • 165.000 🍷

XÚP NẤM TƯƠI ĐẶC BIỆT

A broth-based soup with mushrooms, egg terrine, asparagus, sprinkled with coriander

CHICKEN SOUP • 165.000

XÚP GÀ MĂNG TÂY

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

TOM YUM GOONG • 175.000

XÚP TÔM CHUA CAY KIỂU THÁI LAN

Coconut water infused with lemongrass, galangal root, lemon leaves; Tiger prawns, mushrooms

TIGER PRAWN AND ASPARAGUS SOUP • 175.000

XÚP TÔM VÀ MĂNG TÂY

Tiger prawn meat, asparagus, carrots, egg, coriander

Main course

GRILLED ANGUS BEEF TENDERLOIN • 690.000 🍷

THĂN NỘI BÒ MỸ NƯỚNG XỐT VÀNG ĐỎ

*Served with mashed potato, sautéed mushrooms and red wine sauce
Add on: Pan-seared foie-gras | THÊM: Gan ngỗng áp chảo: 160.000*

HONEY & ORANGE GLAZED DUCK BREAST • 350.000

VỊT QUAY XỐT CAM

Duck breast marinated in orange juice, soya sauce and honey. Served with sautéed vegetables, cherry tomatoes, orange sauce and herbs

PAN-SEARED SALMON • 450.000

CÁ HỒI ÁP CHẢO XỐT CHANH LEO

Norwegian salmon filet. Served with mashed potato and asparagus, with a passion fruit sauce



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Spaghetti

BOLOGNESE • 185.000

MỠ Ý XỐT BÒ BẦM

Bolognese sauce, minced beef, basil and grated parmesan cheese

CARBONARA • 185.000

MỠ Ý XỐT KEM NẤM BA CHỈ

Carbonara sauce and grated parmesan cheese

TOMATO SAUCE • 185.000

MỠ Ý XỐT CÀ CHUA

Fresh tomato sauce, basil and extra olive oil

Side dish

FRENCH FRIES • 100.000

KHOAI TÂY CHIÊN

GARLIC BREAD • 115.000

BÁNH MÌ BƠ TỎI

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

DESSERT

FRUIT BEAM YOGURT • 100.000

SỮA CHUA HOA QUẢ

Homemade yogurt, fruit beam, coconut milk, mint

BLACK GLUTINOUS RICE YOGURT • 125.000

SỮA CHUA NẾP CẨM

Homemade yogurt, black glutinous rice, coconut milk and mint

MANGO PANDAN STICKY RICE • 145.000

XÔI LÁ NẾP ĂN KÈM XOÀI VÀ NƯỚC CỐT DỪA

Pandan sticky rice served with fresh mango, coconut sauce, sesame seeds and peanuts

PASSION FRUIT CAKE • 155.000

BÁNH BÔNG LAN CHANH LEO ĂN KÈM KEM VA-NI

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

CRÈME BRÛLÉE • 155.000

KEM CHÁY ĂN KÈM CHUỐI ĐỐT

Served with mint, banana flambé and cookies

HOT CHOCOLATE CAKE • 165.000

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

Served with chocolate sauce and two scoops of vanilla ice cream

CHOCOLATE MOUSSE • 165.000

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

Served with cashew nuts and cookies



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VEGETARIAN CORNER

SET MENU • 600.000

Appetizer

STEAMED RICE PANCAKE BÁNH CUỐN CHAY

Steamed rice pancake, minced mushroom. Served with soya sauce

CURRIED VEGETABLE TEMPURA RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

Onions, vegetables, carrots, fresh mushrooms, sweet potato.
Served with three dipping sauces: soya, mango chutney and mint

Soup

MUSHROOM SOUP XÚP NẤM

A broth-based soup with mushrooms, asparagus, coriander

Main course

BRAISED TOFU ĐẬU PHỤ OM XỐT CÀ CHUA

Tofu, mushrooms, vegetable, tomato sauce. Served with steamed rice

Dessert

TROPICAL FRUIT YOGURT SỮA CHUA HOA QUẢ

Homemade yogurt, fresh fruits, coconut milk, mint

À LA CARTE MENU

PUMPKIN CREAM SOUP • 145.000

XÚP BÍ NGÔ

Pumpkin puree, onions and fresh herbs, dash of cream

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

VEGETABLE TEMPURA • 145.000

RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

Onions, vegetables, carrots, fresh mushrooms, sweet potato, all curried flavor. Served with three dipping sauces: soya, mango chutney and mint

VEGETABLE CURRY • 155.000

CÀ-RI RAU XANH

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

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 • 175.000

CÀ TÍM OM TỘ

Stewed mushroom and eggplant with garlic and spring onions.
Served with steamed rice

BRAISED TOFU • 155.000

ĐẬU PHỤ OM XỐT CÀ CHUA

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



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DRINK MENU

Classic Cocktail

MARGARITA • 200.000

Tequila, Cointreau, Citrus Latifolia, Salt

WHISKY SOUR • 200.000

Bourbon Whiskey, Citrus Latifolia, Sugar, Egg white

COSMOPOLITAN • 200.000

Vodka, Cointreau, Citrus Latifolia, Cranberry

OLD FASHIONED • 200.000

Bourbon whiskey, House infused Brown sugar & citrus, Angostura bitters

NEGRONI • 200.000

Gin, Campari, Sweet vermouth

MOJITO • 200.000

Light rum, Dark rum, Fresh mint, Citrus Latifolia, Sugar, Soda

PINA COLADA • 200.000

Light rum, Dark rum, Malibu, Coconut milk, Pineapple

LONG ISLAND ICED TEA • 200.000

Vodka, Gin, Light rum, Tequila, Cointreau, Citrus Latifolia, Coke

Beer

HANOI PREMIUM • 75.000

Housewine

RED | WHITE: By Glass: • 165.000 By Bottle • 850.000

Alcohol-free

VIRGIN PINA COLADA • 145.000

Coconut milk, Pineapple

VIRGIN MOJITO • 145.000

Fresh mint, Citrus Latifolia, Sugar, Soda

Fresh juice

PINEAPPLE | PASSION FRUIT | WATERMELON • 120.000

NƯỚC DỨA | NƯỚC CHANH LEO | NƯỚC DỨA HẤU

MANGO | ORANGE • 120.000

NƯỚC XOÀI | NƯỚC CAM

Water & Soft drink

LAVIE PREMIUM MINERAL 400ml • 65.000

SODA | GINGER ALE | SPRITE | COKE | DIET COKE | TONIC • 65.000

Coffee

VIETNAMESE COFFEE • 75.000

CÀ PHÊ với lựa chọn: thêm Sữa Đặc hoặc Sữa Tươi, Nóng hoặc Đá

Your choice of: adding Condensed milk or Fresh milk, Hot or Ice

ESPRESSO | AMERICANO • 60.000

CAPPUCCINO | LATTE | DECAFFEINATED • 75.000



All prices are included tax and service charges