

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 HÀI SÂN

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

CHÀ 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

CHÀ 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