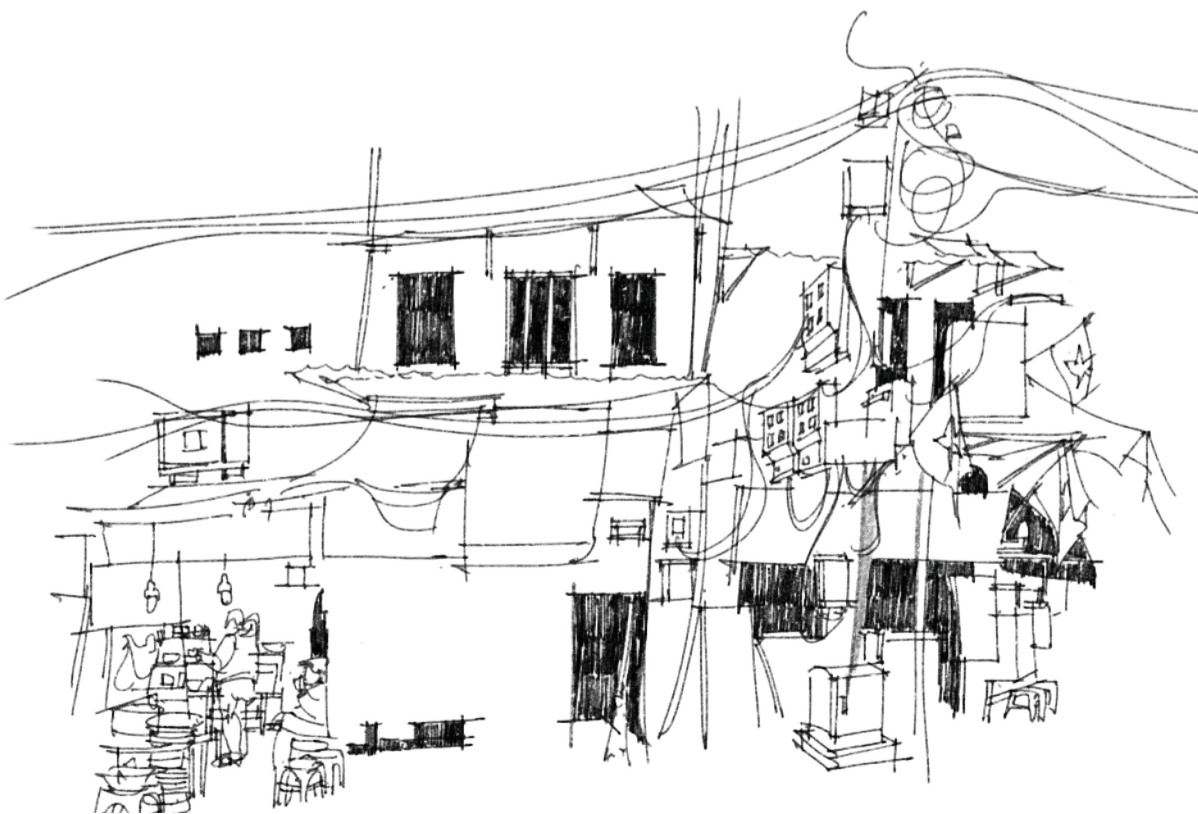




redbean®
RESTAURANT

MENU





At Red Bean our vision is to become one of Vietnam's leading restaurant brands serving modern Vietnamese cuisine with high quality and innovative ideas but never forgetting the roots and value of true and authentic Vietnamese cooking

Our aim is to build a great reputation in the hospitality and restaurant trade. To help lead the way in creating inspirational dishes which keep true to Vietnamese cooking embodying the five elements of metal, wood, fire, water and earth that underpin Vietnamese food

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.

VIETNAMESE SET MENU

THE RED BEAN | 595

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

TÀU HŨ KEM TRÚNG

Tofu and egg cream with black sugar pearl

THE HANOIAN | 450

APPETIZER

GỎI NGÓ SEN TÔM THỊT

Lotus root, prawns, pork, radicchio, carrots, cucumbers, herbs, sweet & sour dressing

MAIN COURSE

BÚN CHẢ NEM RÁN

Grilled pork patties, Vietnamese dipping sauce with pickled green papaya and carrots.
Deep-fried rolls filled with: pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs.
Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs

DESSERT

SỮA CHUA HOA QUẢ

Homemade yogurt, fruit beam, coconut milk, mint

WEST TO EAST SET MENU

CHEF'S RECOMMENDATION | 1.050

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 CHẢO
Served with sautéed mushrooms, fresh orange, balsamic sauce

SOUP

TIGER PRAWN AND ASPARAGUS SOUP
XÚP TÔM MĂNG TÂY
Tiger prawn meat, asparagus, carrots, egg, coriander

MAIN COURSE

GRILLED ANGUS BEEF TENDERLOIN
THĂN NỘI BÒ ÚC NƯỚNG XỐT VANG
Served with mashed potato, sautéed mushrooms and red wine sauce

DESSERT

HOT CHOCOLATE CAKE
BÁNH SÔ-CÔ-LA NÓNG ĂN KÈM KEM VANI
Served with chocolate sauce and a scoop of Vanilla ice-cream

THE FUSION | 750

APPETIZER

SMOKED DUCK BREAST SALAD
XA LÁT LƯỜN VỊT XÔNG KHÔI
With romaine lettuce, tomato, corn, cress and passion fruit dressing

SOUP

MUSHROOM SOUP
XÚP NẤM ĐẶC BIỆT
A broth-based soup with mushrooms, egg terrine,
asparagus, sprinkled with coriander

MAIN COURSE

PAN-SEARED SALMON XO SAUCE
CÁ HỒI ÁP CHẢO SỐT X.O
Norwegian salmon filet, served with sautéed vegetable,
steamed rice and XO sauce

DESSERT

HOT PASSION FRUIT CAKE
BÁNH CHANH LEO NÓNG VỚI KEM VANI
Served with passion fruit sauce and a scoop of vanilla ice cream

VEGETARIAN CORNER

SET MENU | 595

APPETIZER

STEAMED RICE PANCAKE / BÁNH CUỐN CHAY
Steamed rice pancake, minced mushroom. Served with soya sauce

CURRIED VEGETABLE TEMPURA / RAU CÚ 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

PUMPKIN CREAM SOUP XÚP BÍ NGÔ Pumpkin puree, onions and fresh herbs, dash of cream	145
VEGETARIAN FRESH SPRING ROLLS NEM CUỐN CHAY Fresh rice paper rolls filled with green mango, carrots, cucumber, mushrooms, fresh rice noodles, herbs. Served with soya sauce	145
VEGETABLE TEMPURA RAU CÚ 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	145
VEGETABLE CURRY CÀ-RI RAU XANH Bok-choy, carrots, sweetcorn, green beans, garlic and chili cooked in a curry sauce. Served with fragrant steamed rice	155
STIR-FRIED VEGETABLES/WITH CASHEW NUTS RAU XẢO HẠT ĐIỀU Stir-fried seasonal vegetables with cashew nuts. Served with steamed rice	155
BRAISED TOFU ĐẬU PHỤ OM XỐT CÀ CHUA Tofu, mushrooms and vegetables in tomato sauce. Served with steamed rice	155
FRIED RICE WITH VEGETABLES & MUSHROOMS 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	155
STEWED EGGPLANT AND MUSHROOM CÀ TÍM OM TỘ Stewed mushroom and eggplant with garlic and spring onions. Served with steamed rice	175

VIETNAMESE CUISINE

STARTER

- MINI RICE PANCAKES** 145
BÁNH KHỌT
Shrimp, flour, rice powder, herbs, sweet & sour dressing
- SIZZLING CREPES** 🍷 160
BÁNH XÈO
Powder mixture, shrimp, pork, bean sprouts, onion, green bean, pepper, served with Vietnamese dipping sauce and herbs on the side
- 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
- 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 Vietnamese dipping sauce

SALAD

- LOTUS ROOTS SALAD** 145
GỎI NGÓ SEN TÔM THỊT
Lotus root, prawns, pork, radicchio, carrots, cucumber, herbs, sweet & sour dressing
- DEHYDRATED BEEF WITH GREEN PAPAYA SALAD** 🍷 165
GỎI ĐU ĐỦ BÒ SẤY
Marinated papaya, carrots, onions, dehydrated beef. Served with fish sauce dressing, sprinkled coriander and ground peanuts
- GREEN MANGO SALAD** 🍷 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 TÔM
Fresh grapefruit, shrimp; a dressing of garlic, chili, lemon juice and fish sauce; sprinkled with coriander and ground peanuts

VIETNAMESE CUISINE

MAIN COURSE

- GRILLED PORK HANOI STYLE** 🍖 235
BÚN CHÁ HÀ NỘI
Grilled pork patties, Vietnamese dipping sauce with pickled papaya and carrots.
Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs
- GRILLED FISH HANOI STYLE** 🍖 255
CHÁ 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
- GRILLED SEA BASS IN BANANA LEAF** 255
CÁ VƯƠC NƯỚNG LÁ CHUỐI
Grilled sea bass wrapped in banana leaf, fresh rice noodles, carrot, herbs and peanuts.
Served with Vietnamese dipping sauce.
- ROASTED CHICKEN WITH HONEY SAUCE** 255
GÀ QUAY MẬT ONG
Served with vegetables and steamed rice
- GRILLED CHICKEN WITH LEMON LEAVES** 255
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 sweet & sour sauce
- PORK THREE WAYS** 265
THỊT HEO QUAY BA KIỂU VỚI XỐT TIÊU TÂY BẮC
Served with a pepper sauce, grilled onions, sautéed vegetables and steamed rice
- GRILLED SALT AND CHILI PORK JOWL** 265
MÁ HEO NƯỚNG MUỐI ỚT
Served with green chilies sauce and sweet Gourd-flavor steamed rice
- TIGER PRAWNS IN COCONUT** 🍖 280
TÔM HẤP TRÁI DỪA VỊ CHUA CAY
Marinated mango, carrots, cucumber, shrimp, squid. Served with fish sauce dressing, herbs and chopped peanuts
- GRILLED SLICED BEEF TENDERLOIN** 280
BÒ NƯỚNG XỐT ỚT XANH
Topped with sesame. Served with green chilies sauce and sweet Gourd-flavor steamed rice
- BEEF IN COCONUT** 🍖 310
BÒ TRÁI DỪA
Stir fried beef in coconut, flavoured with lemongrass, garlic, chilli, salt, pepper and oyster sauce.
Served with steam rice
- STIR-FRIED BEEF "LUC LAC"** 310
BÒ "LÚC LẮC"
Stir-fried diced beef tenderloin with green bell peppers.
Served with Vietnamese bread
- STEWED BEEF RIBS IN CLAY POT** 310
SƯỜN BÒ OM TỘ XỐT DẦU HẢO
Stewed beef ribs in clay pot, carrots, onions, ginger and oyster sauce. Served with steamed rice

VIETNAMESE CUISINE

RICE - NOODLE

SPECIAL NOODLES IN QUANG NAM STYLE 🍲 165
MỠ QUẢNG ĐẶC BIỆT

Prawn, squid, chicken, char siu, bean sprouts, bananas flowers, herbs, Pork & Prawn broth

CHICKEN NOODLE SOUP "PHỞ" 185
PHỞ GÀ

Served with herbs, lime, local chili sauce & fresh chili on the side

BEEF NOODLE SOUP "PHỞ" 185
PHỞ BÒ

Served with herbs, lime, local chili sauce & fresh chili on the side

SLOW COOKED BEEF RIB "PHỞ" 🍲 245
PHỞ SƯỜN BÒ NẤU CHẬM

Noodles soup with slow cooked beef rib Served with herbs, lime & fresh chilli on the side

STIR – FRIED BEEF WITH FRESH RICE NOODLES 🍲 215
BÚN BÒ NAM BỘ

Stir fried beef with fresh rice noodles, bean sprouts, onions, herbs and peanuts. Served with Vietnamese dipping sauce

CHICKEN FRIED RICE 175
CƠM RANG GÀ

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

BEEF FRIED RICE 185
CƠM RANG BÒ

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

SEAFOOD FRIED RICE 185
CƠM RANG HẢI SẢN

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

SIDE DISH

STEAMED RICE 40
CƠM TRẮNG

BREAD AND BUTTER 40
BÁNH MÌ BƠ

FRENCH FRIES 115
KHOAI TÂY CHIÊN

GARLIC BREAD 115
BÁNH MÌ BƠ TỎI

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

DEEP-FRIED SEAFOOD MUSHROOM 135
NẤM HẢI SẢN CHIÊN

Served with green chillies sauce

DEEP-FRIED CHICKEN WINGS 220
CÁNH GÀ CHIÊN

Served with sweet & sour sauce

AROUND-THE-WORLD

STARTER

- TOMATO BRUSCHETTA** 155
BÁNH MÌ NƯỚNG VỚI CÀ CHUA KIỂU Ý
Baguette slices brushed with garlic and olive oil,
topped with fresh tomato and basil
- PAN-SEARED SCALLOP** 185
SÒ ĐIỆP ÁP CHÁO
Pan-seared scallops with teriyaki sauce
- PAN-SEARED FOIE GRAS** 335
GAN NGỔNG ÁP CHÁO
Served with sautéed mushrooms,
fresh orange, balsamic sauce

SALAD

- CLASSIC CAESAR SALAD** 165
XÀ LÁT "CAESAR"
Romaine lettuce leaves, bacon, croutons, anchovies, grated
parmesan cheese, olive oil, lemon juice and black pepper
- AVOCADO SALAD** 185
XÀ LÁT QUẢ BƠ VỚI TÔM VÀ XỐT COCKTAIL
Avocado, shrimps, parsley.
Served with a cocktail sauce
- SCALLOP ARUGULA SALAD** 195
XÀ LÁT SÒ ĐIỆP RAU TÊN LỬA
Arugula salad with scallops,
balsamic dressing sauce
- SMOKED SALMON DILL DRESSING** 260
XÀ LÁT CÁ HỒI XÔNG KHÓI VỚI XỐT THÌ LÀ
Served with caviar, avocado,
minced mushrooms and a dill dressing

SOUP

- PUMPKIN CREAM SOUP** 145
SÚP BÍ NGÔ
Pumpkin puree, onions and fresh herbs, dash of cream
- MUSHROOM SOUP**  165
XÚP NẤM TƯƠI ĐẶC BIỆT
A broth-based soup with mushrooms, egg terrine,
asparagus, sprinkled with coriander
- CHICKEN SOUP** 165
XÚP GÀ MẶNG TÂY
A broth-based soup with chicken, egg terrine,
asparagus, sprinkled with coriander
- SEAWEED SEAFOOD SOUP** 175
XÚP HẢI SẢN RONG BIỂN
Crab stick, prawn, quail eggs, seaweed and sweet corn.
- TOM YUM GOONG**  175
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
XÚP TÔM VÀ MẶNG TÂY
Tiger prawn meat, asparagus, carrots, egg, coriander

AROUND-THE-WORLD

MAIN COURSE

- HONEY & ORANGE GLAZED DUCK BREAST** 350
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
CÁ HỒI ÁP CHÁO XỐT CHANH LEO
Norwegian salmon filet. Served with
mashed potato and asparagus, with a passion fruit sauce
- GRILLED LAMB RACK** 690
SƯỜN CỪU NƯỚNG XỐT TIÊU XANH
Grilled of lamb rack with asparagus, mash potato, carrot, broccoli
Served with green pepper sauce
- GRILLED FUJI BEEF STEAK** 540
BÍT TẾT BÒ FUJI NƯỚNG XỐT TIÊU XANH
Served with mashed potato, sautéed mushrooms and green pepper sauce
- GRILLED ANGUS BEEF TENDERLOIN** 690
THĂN NỘI BÒ MỸ NƯỚNG XỐT VANG ĐỎ
Served with mashed potato,
sautéed mushrooms and red wine sauce
ADD ON: Pan-seared foie-gras / Thêm gan Ngỗng áp chảo 160

SPAGHETTI

- BOLOGNESE** 185
MỸ Ý XỐT BÒ BẮM
Bolognese sauce, minced beef, basil and grated parmesan cheese
- CARBONARA** 185
MỸ Ý XỐT KEM NĂM BA CHỈ
Carbonara sauce and grated parmesan cheese
- TOMATO SAUCE** 185
MỸ Ý XỐT CÀ CHUA
Fresh tomato sauce, basil and extra olive oil

DESSERTS

- FRUIT BEAM YOGURT** 100
SỮA CHUA HOA QUẢ
Homemade yogurt, fruit beam, coconut milk, mint
- BLACK GLUTINOUS RICE YOGURT** 125
SỮA CHUA NẾP CẨM
Homemade yogurt, black glutinous rice,
coconut milk and mint
- MANGO PANDAN STICKY RICE** 145
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
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
KEM CHÁY ĂN KÈM CHUỐI ĐỐT
Served with mint, banana flambé and cookies
- TOFU EGG CREAM** 🍷 165
TÀU HŨ KEM TRỨNG
Tofu and egg cream with black sugar pearl
- HOT CHOCOLATE CAKE** 165
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
BÁNH SÔ-CÔ-LA MỀM
ĂN KÈM HẠT ĐIỀU VÀ BÁNH QUY
Served with cashew nuts and cookies

DRINK MENU

CLASSIC COCKTAIL | 220

MARGARITA

Tequila, Cointreau, Citrus, Salt

WHISKY SOUR

Bourbon Whiskey, Citrus, Sugar, Egg white (optional)

COSMOPOLITAN

Vodka, Cointreau, Citrus, Cranberry

OLD FASHIONED

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

NEGRONI

Gin, Campari, Sweet vermouth, Angostura bitter

MOJITO

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

PINA COLADA

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

LONG ISLAND ICED TEA

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

ALCOHOL-FREE | 150

VIRGIN PINACOLADA

Coconut milk, Pineapple

VIRGIN MOJITO

Fresh mint, Citrus, Sugar, Soda

ICED TEA | 135

PEACH ORANGE LEMONGRASS

Peach tea, orange juice, lemongrass, peach, lemongrass syrup

Trà đào, nước cam, xả tươi, đào ngâm, si rô xả

ORANGE ALOE VERA HIBISCUS TEA

Hibiscus tea, orange, aloe vera, pink grapefruit syrup

Trà hoa dâm bụt, cam vàng, nha đam, si rô bưởi hồng

GREEN APPLE MINT TEA

Black tea, strawberry, lime, rosemary, rosemary syrup

Trà bạc hà, táo xanh, lá bạc hà, chanh, si rô táo xanh

LOTUS APPLE

Cold brew lotus tea, apple juice, sweetened lotus seed, fresh apple

Trà sen ủ lạnh, nước táo, sen đường, táo tươi

CHAMOMILE HONEY

Chamomile tea, honey, strawberry, lime, apple

Trà hoa cúc, mật ong, dâu tây, chanh, táo

HOT TEA

TEACUP: 65 TEAPOT: 135

Chamomile | Green Lotus | Green Jasmine | Earl Grey | English Breakfast

Hoa Cúc | Sen Xanh | Nhài Xanh | Bá Tước | Trà Anh

COFFEE

Fresh Milk | Chocolate 60

Espresso | Americano 60

Cappuccino | Latte | Decaffeinated 75

Vietnamese Coffee 75

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

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

All prices are quoted in (,000) VND
Toàn bộ giá được niêm yết bằng đơn vị nghìn (,000) VND

DRINK MENU

FRESH JUICE | 120

Pineapple | Passion Fruit | Watermelon | Mango | Orange
Nước Dứa | Nước Chanh Dây | Nước Dưa Hấu | Nước Xoài | Nước Cam

WATER & SOFT DRINK

Lavie Premiun Mineral 40CL	65
Perrier Sparkling 33CL 75CL	85 135
Soda Ginger Ale Sprite Coke Diet Coke Tonic Soda	65

BEER | 75

Hanoi Premium | Saigon Special

HOUSEWINE

By Glass • 185.000 By Bottle • 900.000

SANAMA SAUVIGNON BLANC
Chile

SANAMA CABERNET SAUVIGNON
Chile

BARRAMUNDI CHARDONNAY
Australia

BARRAMUNDI SHIRAZ
Australia

LIQUEURS | APERITIFS | DIGESTIFS | 145

Amaretto | Bailey's | Campari | Cointreau | D.O.M Benidictine |
Drambuie | Grand Marnier | Vermouth Dry |
Vermouth Rosso | Ricard | Galliano

VODKA	SINGLE SHOT 4CL	BOTTLE
Absolut	145	1.450
Ketel One	165	2.350
Ciroc Ultra Premium	250	3.150
GIN		
Bombay Sapphire	145	1.450
Tanqueray London Dry	165	2.350
Tanqueray No. 10	245	3.650
Hendrick's	225	2.650

All prices are quoted in (,000) VND
Toàn bộ giá được niêm yết bằng đơn vị nghìn (,000) VND

DRINK MENU

RHUM

	SINGLE SHOT 4CL	BOTTLE
Bacardi Light	145	1.450
Captain Morgan Spiced	155	2.350
Zacapa 23	250	3.150
Zacapa X.O	450	

TEQUILA

Jose Cuervo Especial	125	1.250
Don Julio Blanco	255	3.850

SINGLE MALT SCOTCH WHISKY

Glenlivet 12 years old	175	2.850
Glenfiddich 15 years old	250	3.950
Singleton 12 years old	225	2.950
Singleton 15 years old	250	3.950
Singleton 18 years old		7.950

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	155	2.150
Johnnie Walker Gold Label	225	2.950
Johnnie Walker X.R 21	285	4.950
Johnnie Walker Blue Label	450	9.990
Chivas 18 years old	265	3.950

IRISH | BOURBON | RYE

John Jameson Irish	145	1.550
Jack Daniel's	145	1.550
Bulleit	165	2.550

COGNAC | ARMAGNAC

Hennessy VSOP	250	3.950
Hennessy XO		8.850
Chateau de Laubade Armagnac	345	5.950

WINE LIST

CHAMPAGNE

Charles Mignon Brut Reserve	2.350
Louis Roederer Brut Premier	4.650
Louis Roederer Brut Rose Premier	5.250

SPARKLING AND ROSE WINE

Charles Roux Blanc de Blancs Chardonnay	950 Burgundy France
Tommasi Filodora Prosecco Glera	1.250 Veneto Italy
Cava Paul Cheneau Fresh Life Brut Chardonnay Macabeo	1.450 Catalunya Spain
Mateus The Original Rose Baga Rufete Tinta Barroca	1.050 Alentejo Portugal

WHITE WINE

Famille Perrin Cotes du Rhone Blanc Grenache blanc Viognier	1.150 Rhone France
Petit Chablis Chardonnay	1.350 Bourgogne France
Gustave Lorentz Gewürztraminer	1.650 Alsace France
Joseph Drouhin Laforet Chardonnay	1.850 Bourgogne France
Frescobaldi, Danzante Pinot Grigio	1.050 Veneto Italy
Marques de Caceres Blanco Viura	1.050 Rioja Spain
Bisquertt La Joya Gran Reserva Viognier	1.250 Colchagua Valley Chile
Bisquertt La Joya Gran Reserva Sauvignon Blanc	1.250 Colchagua Valley Chile
Salentine Barrel Selection Chardonnay	1.250 Mendoza Argentina
Satellite Sauvignon Blanc	1.150 Marlborough New Zealand
J.Lohr Cypress Chardonnay	1.450 California America
Hand Crafted Pinot Grigio	1.550 Limestone Coast Australia

WINE LIST

RED WINE

M.Chapoutier Belleruche Grenache Syrah	1.150 Cote Du Rhone France
D de Dauzac Cabernet Sauvignon Merlot	1.250 Bordeaux France
Château Croix-Mouton Merlot Cabernet Franc Petit Vedot	1.650 Bordeaux France
Château Chantemerle Cru Bourgeois Cabernet Sauvignon Merlot	1.850 Bordeaux France
Joseph Drouhin Laforet Pinot Noir	2.250 Bourgogne France
Gran Passione Rosso IGT Merlot Corvina	1.450 Veneto Italy
Tommasi Arele Appassimento Corvina Rondinella Oseleta Merlot	1.550 Veneto Italy
Amarone della Valpolicella Classico DOCG Corvina Corvinone	4.250 Valpolicella Italy
Marques de Caceres Crianza Tempranillo Graciano	1.350 Rioja Spain
Mancura Leyenda De los Andes Syrah Cabernet Franc Merlot	1.450 Casablanca Valley Chile
Bisquertt La Joya Gran Reserva Cabernet Sauvignon	1.350 Colchagua Valley Chile
Hussonet Cabernet Sauvignon	1.450 Maipo Valley Chile
Chateau Los Boldos Grande Reserve Carmenere	1.450 Rapel Valley Chile
Elderton E-series Shiraz Cabernet Sauvignon	1.350 Barossa Valley Australia
Yalumba Samuel's Collection Shiraz	1.650 Barossa Valley Australia
Salentein Barrel Selection Pinot Grigio	1.250 Limestone Coast Australia
Alta Vista Premium Shiraz Cabernet Sauvignon	1.450 Barossa Valley Australia
Rib Shack Shiraz	1.050 Barossa Valley Australia
J.Lohr Estates Seven Oaks Cabernet Sauvignon Merlot Cabernet Franc	1.950 California America



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