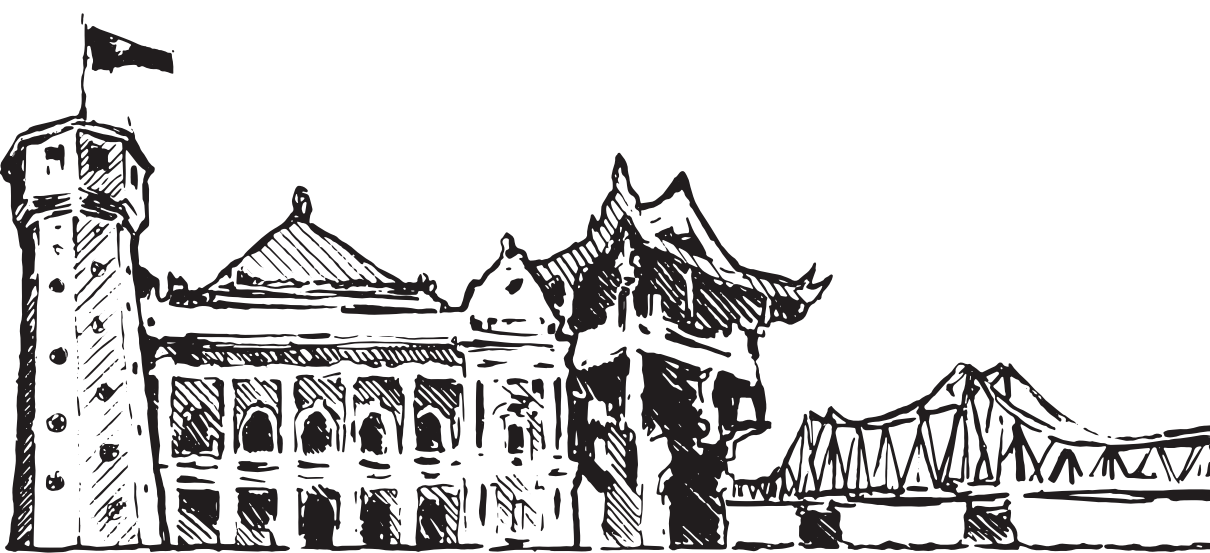




# MENU





# VIETNAMESE SPIRITS ENSEMBLE

## MÂM CRAFT SPIRITS

Mâm Craft Spirits captures Vietnam's essence with locally sourced ingredients and traditional techniques. Each sip of their exquisite libations embodies the nation's rich cultural heritage, inviting drinkers on a journey through Vietnam's vibrant flavors and traditions.

	Shot (40ml)	Bottle (530ml)
MÂM HANOI SEASON	125	950
MÂM "RUDDY FACE" APRICOT	125	950
MÂM MULBERRY & JASMINE	125	950
MÂM GREEN LEMON MEKONG	125	950
MÂM ROSE APPLE	125	950
MÂM SPICED APRICOT	125	950

## LADY TRIỆU CRAFT GIN

Lady Triệu Gin, a tribute to the indomitable spirit of Vietnam's legendary warrior, Lady Triệu. Crafted with passion and precision. Each sip of Lady Triệu Gin is a journey through Vietnam's rich tapestry of flavors, with notes of lemongrass, ginger, pomelo, and lotus seeds dancing on the palate.

	Shot (40ml)	Bottle (700ml)
LADY TRIỆU MEKONG DELTA	165	2,450
LADY TRIỆU DALAT FLOWERBOMB	165	2,450
LADY TRIỆU HOI AN SPICE ROAD	165	2,450
LADY TRIỆU SAPA CITRUS TEA	165	2,450

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Toàn bộ giá được niêm yết bằng đơn vị nghìn (,000) VND  
Corkage fee VND1,000,000 per spirit bottle & VND500,000 per wine bottle (750ml)  
Phí mở rượu là 1,000,000 VND mỗi chai rượu mạnh & 500,000 VND mỗi chai rượu vang (750ml)



SAMPAN CRAFT RHUM

Vietnamese Sampan Rhum, meticulously crafted with locally-sourced ingredients and infused with Vietnam's spirit. From lush sugarcane fields to skilled distillers' hands, each bottle embodies the country's rich heritage. With its smooth texture and complex flavors, it offers a sensory journey through the essence of Vietnam.

	Shot (40ml)	Bottle (700ml)
WHITE RHUM SAMPAN 43%	165	2,450
WHITE RHUM SAMPAN 54%	165	2,450
WHITE RHUM SAMPAN 65%	165	2,450

7 BRIDGES BREWING  
LOCAL CRAFT BEER

Welcome to Redbean Restaurant's exclusive 7 Bridges beer selection, where every sip tells a story of Vietnamese craftsmanship and innovation.

SUNSET TANGERINE	165
330ml   IBU : 16   Vol : 4.2%	
Toast to the beauty of Vietnam's breathtaking sunsets with our Sunset beer. Radiating warmth and tranquility, this amber-colored brew is a harmonious blend of flavors that paints a picture of serenity with each sip.	

BEACH BLOND ALE	165
330ml   IBU : 18   Vol : 5%	
Indulge in the laid-back vibe of Vietnam's stunning beaches with our Beach beer. Crisp and refreshing, this easy-drinking brew captures the essence of seaside relaxation, perfect for unwinding after a day of adventure.	

DRAGON IPA	175
330ml   IBU : 32   Vol : 4.8%	
Embrace the mythical spirit of Vietnam with our Dragon brew. This bold and flavorful beer pays homage to the legendary creatures that soar through the skies, offering a tantalizing blend of hops and malt that dance on the palate.	

IMPERIAL DOULE IPA	185
330ml   IBU : 50   Vol : 9%	
Experience the grandeur of Vietnam's imperial past with our Imperial beer. Brewed with the finest ingredients, this majestic brew boasts a rich and complex flavor profile fit for royalty, leaving a lasting impression with every sip.	

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INDOCHINE MIXOLOGY COLLECTION

Once upon a time, nestled in the heart of Vietnam, there existed a distillery known as Mam. Unlike any other, Mam harbored a deep desire to share the enchanting tales of Vietnam through the art of distillation. With each drop of their meticulously crafted liqueurs, Mam aimed to transport its patrons on a journey through the rich tapestry of Vietnamese culture and flavors.

At the heart of Mam's offerings lay a collection of pure Vietnamese fruit and flowers, carefully selected to evoke the essence of the land. From the bustling streets of Hanoi to the tranquil terraced fields of the countryside, Mam captured the spirit of Vietnam in every sip.

HANOI HARMONY 230

A symphony of Mam Hanoi liqueur, vodka, Dracontomelon syrup, ginger, and citrus. This concoction whispered tales of the ancient capital, where history and modernity danced together in perfect harmony.

RUDDY SUNSET SERENADE 230

Boasting Mam's "Ruddy face" Apricot liqueur, silver tequila, pineapple juice, and the delicate hues of cherry blossom and blood orange. With each sip, drinkers were transported to a realm where time stood still, basking in the warm glow of twilight.

MULBERRY MOONLIGHT 230

Blending Mulberry & Jasmine liqueur with white rum, Chambord, raspberry, and citrus. It was a potion of pure enchantment, weaving tales of moonlit escapades and whispered secrets.

TERRACED TRANQUILITY 230

Mam's Rose Apple liqueur mingled with dark rum, Midori, cucumber, and citrus, offering a refreshing respite from the hustle and bustle of daily life. Here, amidst the terraced fields, serenity reigned supreme.

FLOATING RIVER FUSION 230

Mam embarked on a journey down the winding waterways of Vietnam, blending Green Lemon liqueur with gin, pineapple juice, pandan, and coconut syrup. Optional egg white lent a creamy texture, reminiscent of gentle ripples on the water's surface.

HA GIANG SPICE SIP 230

Brought a touch of warmth and adventure, combining Spiced Apricot Liqueur with bourbon, cranberry juice, and dried apricot syrup. Optional egg white added a frothy finish, inviting drinkers to linger a little longer and savor the flavors of Vietnam.

With each cocktail, Mam distilled not just spirits, but the very essence of Vietnamese culture and heritage. Their mission was clear: to share the magic of Vietnam with the world, one sip at a time. And as the tales of Mam's liqueurs spread far and wide, they became not just drinks, but ambassadors of Vietnamese tradition, connecting hearts and minds across the globe.

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CLASSIC COCKTAIL  
220/GLASS

- 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, Fresh Mint, Citrus, Sugar, Soda
- PINA COLADA  
Light rum, Malibu, Coconut Milk, Pineapple
- LONG ISLAND ICED TEA  
Vodka, Gin, Light rum, Tequila, Cointreau, Citrus, Coke

HOUSE WINE

	By Glass	By Bottle
VINA MAIPO MI PUEBLO SAUVIGNON BLANC Chile	195	950
VINA MAIPO MI PUEBLO CABERNET SAUVIGNON Chile	195	950
BARRAMUNDI CHARDONNAY Australia	195	950
BARRAMUNDI SHIRAZ Australia	195	950

LOCAL BEER

HANOI PREMIUM	95
SAIGON SPECIAL	95

LIQUEUR

AMARETTO   BAYLEY'S   CAMPARI   COINTREAU DRAMBUIE   KAHLUA   GRAND MARNIER   RICARD   VERMOUTH DRY   VERMOUTH ROSSO	145
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VODKA

	Shot (40ml)	Bottle
ABSOLUT	145	1,450
KETEL ONE	165	2,350
CIROC	250	3,150

GIN

	Shot (40ml)	Bottle
BOMBAY SAPPHIRE	145	1,450
TANQUERAY LONDON DRY	165	2,350
TANQUERAY NO.10	245	3,650
HENDRICK'S	225	2,650

RHUM

	Shot (40ml)	Bottle
BACARDI LIGHT	145	1,450
CAPTAIN MORGAN SPICED	155	2,150
ZACAPA 23	250	3,150

TEQUILA

	Shot (40ml)	Bottle
JOSE CUERVO	125	1,450
DON JULIO BLANCO	255	3,850

SINGLE MALT SCOTCH WHISKY

	Shot (40ml)	Bottle
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

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BLENDED SCOTCH WHISKY

	Shot (40ml)	Bottle
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

	Shot (40ml)	Bottle
JOHN JAMESON	145	1,450
JACK DANIEL'S	145	1,450
BULLEIT	165	2,550
RITTENHOUSE	175	2,950

COGNAC | ARMAGNAC

	Shot (40ml)	Bottle
HENNESSY VSOP	250	3,950
HENNESSY XO		8,850
CHATEAU DE LAUBADE ARMAGNAC	345	5,950

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ALCOHOL-FREE DRINKS

MOCKTAILS

VIRGIN PINA COLADA	150
Coconut Milk, Pineapple	
VIRGIN MOJITO	150
Fresh mint, Citrus, Sugar, Soda	

FRESH JUICES

ORANGE   PINEAPPLE   WATERMELON   PASSION FRUIT   MANGO   LIME	120
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WATER & SOFT DRINK

LAVIE PREMIUM MINERAL 40cl	65
PERRIER SPARKLING 33cl	85
S.PELLEGRINO SPARKLING 75cl	135
COKE   DIET COKE   SPRITE   SODA   TONIC   GINGER ALE	65

ICED TEA

PEACH ORANGE LEMONGRASS	145
Peach Tea, Orange Juice, Lemongrass, Peach, Lemongrass Syrup <i>Trà đào cam sả</i>	
ORANGE ALOE VERA HIBISCUS TEA	145
Hibiscus Tea, Orange, Aloe Vera, Pink Grapefruit Syrup <i>Trà hoa dâm bụt, cam vàng, nha đam, si rô bưởi hồng</i>	
GREEN APPLE MINT TEA	145
Mint Tea, Strawberry, Lime, Rosemary, Rosemary syrup <i>Trà bạc hà, táo xanh, lá bạc hà, chanh, si rô táo xanh</i>	
LOTUS APPLE	145
Cold Brew Lotus Tea, Apple Juice, Sweetened Lotus Seed, Fresh Apple <i>Trà sen táo</i>	
CHAMOMILE HONEY	145
Chamomile Tea, Honey, Strawberry, Lime, Apple <i>Trà cúc mật ong</i>	

HOT TEA

	Teacup	Teapot
CHAMOMILE	75	135
<i>Hoa cúc</i>		
LOTUS	75	135
<i>Sen xanh</i>		
JASMINE	75	135
<i>Nhài xanh</i>		
EARL GREY	75	135
<i>Bá tước</i>		
ENGLISH BREAKFAST	75	135
<i>Trà Anh</i>		

COFFEE

FRESH MILK   CHOCOLATE	70
ESPRESSO   AMERICANO	70
CAPPUCINO   LATTE   DECAFFEINATED	80
VIETNAMESE COFFEE	75

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CHAMPAGNE

CHARLES MIGNON BRUT RESERVE	3,150
LOUIS ROEDERER BRUT PREMIER	4,950
LOUIS ROEDERER BRUT ROSE PREMIER	5,550

SPARKLING AND ROSE WINE

CHARLES ROUX BLANC DE BLANCS Chardonnay   Burgundy France	1,050
TOMMASI FILODORA PROSECCO Glera   Veneto Italy	1,400
CAVA PAUL CHENEAU FRESH LIFE Chardonnay, Macabel   Catalunya Spain	1,600
MATEUS THE ORIGINAL ROSE Baga, Rufete, Tinta Barroca   Alentejo Portugal	1,200

WHITE WINE

FAMILLE PERRIN COTES DU RHONE RESERVE BLANC Grenache Blanc, Viognier   Rhone, France	1,350
LA CHABLISIENNE PETIT CHABLIS Chardonnay   Bourgogne, France	1,450
GUSTAVE LORENTZ Gewürztraminer   Alsace, France	1,750
JOSEPH DROUHIN LAFORET Chardonnay   Bourgogne, France	1,950
FRESCOBALDI DANZANTE Pinot Grigio   Veneto, Italy	1,250
ARZUAGA PAGO MOTA Chardonnay   Castilla La Mancha, Spain	1,150
MARQUES DE CACERES BLANCO Viura   Rioja, Spain	1,250
LA JOYA GRAN RESERVA Viognier   Colchagua Valley, Chile	1,350
LA JOYA GRAN RESERVA Sauvignon Blanc   Colchagua Valley, Chile	1,350
SALENTEIN BARREL SELECTION Chardonnay   Mendoza, Argentina	1,350
SATELLITE Sauvignon Blanc   Marlborough, New Zealand	1,250
J.LOHR CYPRESS Chardonnay   California, America	1,600
HAND CRAFTED Pinot Grigio   Limestone Coast, Australia	1,700

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## RED WINE

<b>M.CHAPOUTIER BELLERUCHE</b> Grenache, Syrah   Cotes Du Rhone, France	1,250
<b>D DE DAUZAC</b> Cabernet Sauvignon, Merlot   Bordeaux, France	1,450
<b>CHATEAU CROIX MOUTON</b> Merlot, Cabernet Franc, Petit Verdot   Bordeaux, France	1,850
<b>CHATEAU CHANTEMERLE CRU BOURGEOIS</b> Cabernet Sauvignon, Merlot   Bourgogne, France	2,150
<b>JOSEPH DROUHIN LAFORET</b> Pinot Noir   Bourgogne, France	2,450
<b>GRAN PASSIONE ROSSO IGT</b> Merlot, Corvina   Veneto, Italy	1,550
<b>TOMMASI ARELE APPASSIMENTO</b> Corvina, Rondinella, Oseleta, Merlot   Veneto, Italy	1,700
<b>AMARONE DELLA CLASSICO DOCG</b> Corvina, Corvinone   Valpolicella, Italy	4,500
<b>MARQUES DE CACERES CRIANZA</b> Tempranillo, Graciano   Rioja, Spain	1,450
<b>MANCURA LEYENDA DE LOS ANDES</b> Syrah, Cabernet Franc, Merlot   Casablanca Valley, Chile	1,600
<b>LA JOYA GRAN RESERVA</b> Cabernet Sauvignon   Colchagua Valley, Chile	1,450
<b>HUSSONET</b> Cabernet Sauvignon   Maipo Valley, Chile	1,600
<b>CHATEAU LOS BOLDOS GRANDE RESERVE</b> Carmenere   Rapel Valley, Chile	1,700
<b>ELDERTON E SERIES</b> Shiraz, Cabernet Sauvignon   Barrosa Valley, Australia	1,600
<b>YALUMBA SAMUEL'S COLLECTION</b> Shiraz   Barrosa Valley, Australia	1,800
<b>SALENTEIN BARREL SELECTION</b> Malbec   Mendoza, Argentina	1,450
<b>ALTA VISTA PREMIUM</b> Malbec   Mendoza, Argentina	1,600
<b>RIB SHACK</b> Pinotage, Shiraz   Western Cape, South Africa	1,250
<b>J.LOHR ESTATES SEVEN OAKS</b> Cabernet Sauvignon, Merlot, Cabernet Franc   California, America	2,350



## THE RED BEAN

615/SET

### STEAMED RICE PANCAKE

Steamed Rice Pancakes, Minced Pork, Mushroom  
Served with Fish Sauce Dressing  
*Bánh cuốn*

### FRESH SPRING ROLLS

Soft Rice Paper Rolls Filled With Pork, Shrimp,  
Fresh Rice Noodles, Green Mango, Carrots, Herbs and Peanuts  
Served with Vietnamese Dipping Sauce  
*Nem tươi cuốn tôm thịt*

### CHICKEN "PHỞ"

Served with Herbs, Lime, Local Chili Sauce and  
Fresh Chili On The Side  
*Phở gà*

### GRILLED FISH HANOI STYLE

Grilled Turmeric and Dill Marinated Sea Bass Filets  
Served with Dill, Spring Onions, Fresh Rice Noodles,  
Lettuce, Herbs and Fish Sauce Dressing  
*Chả cá Hà Nội*

### TOFU EGG CREAM

Tofu and Egg Cream with Black Sugar Pearl  
*Tàu hũ kem trứng*

## HANOI DELICACIES

520/SET

### DEEP-FRIED SPRING ROLLS

Pork, Egg, Wood Ear Mushroom, Coriander,  
Vermicelli, Spring Onions, Herbs  
Served with Vietnamese Dipping Sauce  
*Nem rán Hà Nội*

### LOTUS ROOTS SALAD

Lotus Root, Prawns, Pork, Radicchio, Carrots,  
Cucumber, Herbs, Sweet & Sour Dressing  
*Gỏi ngó sen tôm thịt*

### GRILLED PORK HANOI STYLE

Grilled Pork Patties, Vietnamese Dipping Sauce  
with Pickled Papaya and Carrots  
Served with Fresh Vermicelli Rice Noodles,  
Mixed Lettuce Leaves and Herbs  
*Bún chả Hà Nội*

### FRUIT BEAM YOGURT

Homemade Yogurt, Fruit Beam, Coconut Milk, Mint  
*Sữa chua hoa quả*

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If you have any intolerances or allergies, please inform your server upon placing your order

*Vui lòng liên hệ nhân viên phục vụ khi đặt món nếu quý khách có vấn đề về dị ứng*



## FEAST FOR FOUR

1,950/SET

### SIZZLING CREPES

Powder Mixture, Shrimp, Pork, Bean Sprouts, Onion, Green Bean,  
Pepper, Served with Vietnamese Dipping Sauce and Herbs  
*Bánh xèo*

### “PHỞ” ROLLS

“Phở” Rolls is Constructed Of Chewy, Heavy Rice Paper,  
Juicy Beef, Fresh Herbs, and Veggies, All Rolled Up  
and Dipped In Fragrant Fish Sauce  
*Phở cuốn bò*

### GRAPEFRUIT SALAD

Fresh Grapefruit, Shrimp; A Dressing Of Garlic, Chili, Lemon Juice  
and Fish Sauce; Sprinkled with Coriander and Ground Peanuts  
*Nộm tôm bưởi*

### BRAISED PORK IN CLAY POT

Served with Vegetables and Steamed Rice  
*Ba chỉ heo kho tộ*

### GRILLED FISH HANOI STYLE

Grilled Turmeric and Dill Marinated Sea Bass Filets.  
Served with Dill, Spring Onions, Fresh Rice Noodles,  
Lettuce, Herbs and a Fish Sauce Dressing  
*Chả cá Hà Nội*

### GRILLED SLICE BEEF IN BAMBOO

Served with Black Pepper Sauce,  
Sautéed Vegetable and Steamed Rice  
*Bò nướng ống tre*

### TIGER PRAWNS IN COCONUT

Tiger Prawns Steamed in Coconut Milk Flavored  
with Lemongrass, Garlic, Chilli, Salt, Pepper and Oyster Sauce  
Served with Fresh Rice Noodles  
*Tôm hấp trái dừa vị chua cay*

### MANGO PANDAN STICKY RICE (x2)

Pandan Sticky Rice Served with Fresh Mango, Coconut Sauce,  
Sesame Seeds and Peanuts  
*Xôi lá nếp ăn kèm xoài và cốt dừa*

### FRUIT BEAM YOGURT (x2)

Homemade Yogurt, Fruit Beam, Coconut Milk, Mint  
*Sữa chua hoa quả*

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## SIX'S GOURMET GATHERING

2,950/SET

### MINI RICE PANCAKES

Shrimp, Flour, Rice Powder, Herbs, Sweet and Sour Dressing  
*Bánh khọt*

### ASSORTED ROLLS

Combination Of Vietnamese Deep Fried Spring Rolls, Fresh Spring Rolls  
and “Phở” Rolls. Served with Vietnamese Dipping Sauce  
*Cuốn tổng hợp*

### HOT & SOUR PRAWN SOUP (x3)

Coconut Water Infused with Lemongrass, Galangal Root,  
Lemon Leaves, Tiger Prawns, Mushrooms  
*Xúp tôm chua cay*

### GREEN MANGO SALAD

Marinated Mango, Carrots, Cucumber, Shrimp, Squid.  
Served with Fish Sauce Dressing, Herbs and Chopped Peanuts  
*Nộm xoài xanh hải sản*

### CHICKEN SALAD

Shredded Chicken with Sliced Onions and Hot Mint, Tossed in  
Dressing Sauce, Topped with Chopped Peanuts and Sesame Seeds  
*Nộm gà xé phay với hành tây và lá bạc hà*

### PORK THREE WAYS

Served with Pepper Sauce, Grilled Onions,  
Sautéed Vegetables and Steamed Rice  
*Thịt heo ba kiểu với sốt tiêu Tây Bắc*

### STEAMED SEA BASS ON SOYA SAUCE

Served with Vegetables and Steamed Rice  
*Cá vược sốt xì dầu*

### GRILLED CHICKEN WITH LEMON LEAVES

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  
*Gà nướng lá chanh*

### FRIED TIGER PRAWNS WITH SATLED EGG

Served with Green Chilies Sauce and Gourd – flavor Steamed Rice  
*Tôm chiên trứng muối*

### BEEF IN COCONUT

Stir Fried Beef in Coconut, Flavoured with Lemongrass,  
Garlic, Chilli, Salt, Pepper and Oyster Sauce. Served with Steamed Rice  
*Bò trái dừa*

### JACK FRUIT YOGURT (x3)

Homemade Yogurt, Jack Fruit, Jelly  
*Sữa chua mít*

### TOFU EGG CREAM (x3)

Tofu and Egg Cream with Black Sugar Pearl  
*Tàu hũ kem trứng*

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## STARTER

### MINI RICE PANCAKES 155

Shrimp, Flour, Rice Powder, Herbs,  
Sweet & Sour Dressing  
*Bánh khọt*

### SIZZLING CREPES 160

Powder Mixture, Shrimp, Pork, Bean Sprouts,  
Onion, Green Bean, Pepper, Served with Vietnamese  
Dipping Sauce and Herbs On The Side  
*Bánh xèo*

### FRESH SPRING ROLLS 160

Soft Rice Paper Rolls Filled with Pork, Shrimp,  
Fresh Rice Noodles, Green Mango, Carrots, Herbs  
and Peanuts. Served With Vietnamese Dipping Sauce  
*Nem tươi cuốn tôm thịt*

### “PHỞ” ROLLS 170

“Phở” Rolls is Constructed Of Chewy,  
Heavy Rice Paper, Juicy Beef, Fresh Herbs, and Veggies,  
All Rolled Up and Dipped In Fragrant Fish Sauce  
*Phở cuốn bò*

### DEEP-FRIED SPRING ROLLS 170

Deep-fried Rolls Filled with Pork, Egg, Wood Ear  
Mushroom, Coriander, Vermicelli, Spring Onions, Herbs  
Served with Vietnamese Dipping Sauce  
*Nem rán Hà Nội*

### ASSORTED ROLLS 225

Combination Of Vietnamese Deep Fried Spring Rolls,  
Fresh Spring Rolls and “Phở” Rolls  
Served with Vietnamese Dipping Sauce  
*Cuốn tổng hợp*

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## SALAD

<b>LOTUS ROOTS SALAD</b>	<b>165</b>
Lotus Root, Prawns, Pork, Radicchio, Carrots, Cucumber, Herbs, Sweet and Sour Dressing <i>Gỏi sen tôm thịt</i>	
<b>DEHYDRATED BEEF WITH GREEN PAPAYA SALAD</b>	<b>165</b>
Marinated Papaya, Carrots, Onions, Dehydrated Beef. Served with Fish Sauce Dressing, Sprinkled Coriander and Ground Peanuts <i>Nộm đu đủ bò sấy</i>	
<b>GREEN MANGO SALAD</b>	<b>165</b>
Marinated Mango, Carrots, Cucumber, Shrimp, Squid. Served with Fish Sauce Dressing, Herbs and Chopped Peanuts <i>Nộm xoài xanh hải sản</i>	
<b>CHICKEN SALAD</b>	<b>165</b>
Shredded Chicken with Sliced Onions and Hot Mint, Tossed in Dressing Sauce, Topped with Chopped Peanuts and Sesame Seeds <i>Nộm gà xé phay với hành tây và lá bạc hà</i>	
<b>GRAPEFRUIT SALAD</b>	<b>165</b>
Fresh Grapefruit, Shrimp, A Dressing Of Garlic, Chili, Lemon Juice and Fish Sauce, Sprinkled with Coriander and Ground Peanuts <i>Nộm tôm bưởi</i>	

## SOUP

<b>MUSHROOM SOUP</b>	<b>165</b>
A Broth Based Soup with Mushrooms, Egg Terrine, Asparagus, Sprinkled with Coriander <i>Xúp nấm tươi đặc biệt</i>	
<b>CHICKEN CORN SOUP</b>	<b>165</b>
A Broth Based Soup with Chicken, Egg, Sweet Corn, Shiitake Mushroom, Sesame Oil Sprinkled and Coriander <i>Xúp gà ngô non</i>	
<b>HOT &amp; SOUR PRAWN SOUP</b>	<b>175</b>
Coconut Water Infused with Lemongrass, Galangal Root, Lemon Leaves, Tiger Prawns, Mushrooms <i>Xúp tôm chua cay</i>	
<b>TIGER PRAWN AND ASPARAGUS SOUP</b>	<b>175</b>
Tiger Prawn, Asparagus, Carrots, Egg, Coriander <i>Xúp tôm măng tây</i>	

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## RICE - NOODLES

<b>CHICKEN "PHỞ"</b>	<b>185</b>
Served with Herbs, Lime, Local Chili Sauce & Fresh Chili On The Side	
<i>Phở gà</i>	
<b>BEEF "PHỞ"</b>	<b>185</b>
Served with Herbs, Lime, Local Chili Sauce and Fresh Chili On The Side	
<i>Phở bò</i>	
<b>SLOW COOKED BEEF RIB "PHỞ"</b>	<b>215</b>
Noodles Soup with Slow Cooked Beef Rib	
Served with Herbs, Lime and Fresh Chilli On The Side	
<i>Phở sườn bò nấu chậm</i>	
<b>HUẾ STYLE BEEF NOODLES SOUP</b>	<b>185</b>
Rice Noodles Are Served with Three Style Beef in A Broth Flavor with Lemongrass, Pineapple,	
Served with Fresh Local Basil and Bean Sprouts	
<i>Bún bò Huế</i>	
<b>SOUTHERN STIR FRIED BEEF NOODLES</b>	<b>215</b>
Stir Fried Beef with Fresh Rice Noodles,	
Bean Sprouts, Onions, Herbs and Peanuts	
Served with Vietnamese Dipping Sauce	
<i>Bún bò Nam Bộ</i>	
<b>CHICKEN FRIED RICE</b>	<b>185</b>
Shallots, Onions, Sweet Corns, Carrots,	
Green Beans, Sprinkled with Coriander	
Served with Fresh Salad and Soya Sauce	
<i>Cơm rang gà</i>	
<b>BEEF FRIED RICE</b>	<b>185</b>
Shallots, Onions, Sweet Corns, Carrots,	
Green Beans, Sprinkled with Coriander	
Served with Fresh Salad and Soya Sauce	
<i>Cơm rang bò</i>	
<b>SEAFOOD FRIED RICE</b>	<b>195</b>
Shallots, Onions, Sweet Corns, Carrots, Green Beans,	
Sprinkled with Coriander	
Served with Fresh Salad and Soya Sauce	
<i>Cơm rang hải sản</i>	

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## MAIN COURSE

<b>GRILLED SEA BASS IN BANANA LEAF</b>	<b>255</b>
Grilled Sea Bass Wrapped in Banana Leaf, Fresh Rice Noodles, Carrot, Herbs and Peanuts Served with Vietnamese Dipping Sauce <i>Cá vược nướng lá chuối</i>	
<b>GRILLED FISH HANOI STYLE</b>	<b>265</b>
Grilled Turmeric and Dill Marinated Sea Bass Filets. Served with Dill, Spring Onions, Fresh Rice Noodles, Lettuce, Herbs and Fish Sauce Dressing <i>Chả cá Hà Nội</i>	
<b>STEAMED SEA BASS ON SOYA SAUCE</b>	<b>285</b>
Served with Vegetables and Steamed Rice <i>Cá vược sốt xì dầu</i>	
<b>FRIED TIGER PRAWNS WITH SATLED EGG</b>	<b>285</b>
Served with Green Chilies Sauce and Gourd – flavor Steamed Rice <i>Tôm chiên trứng muối</i>	
<b>TIGER PRAWNS IN COCONUT</b>	<b>295</b>
Tiger Prawns Steamed in Coconut Milk Flavored with Lemongrass, Garlic, Chilli, Salt, Pepper and Oyster Sauce. Served with Fresh Rice Noodles <i>Tôm hấp trái dừa vị chua cay</i>	
<b>GRILLED PORK HANOI STYLE</b>	<b>255</b>
Grilled Pork Patties, Vietnamese Dipping Sauce with Pickled Papaya and Carrots. Served with Fresh Vermicelli Rice Noodles, Mixed Lettuce Leaves and Herbs <i>Bún chả Hà Nội</i>	
<b>BRAISED PORK IN CLAY POT</b>	<b>265</b>
Served with Vegetables and Steamed Rice <i>Ba chỉ heo kho tộ</i>	
<b>GRILLED SALT AND CHILI PORK JOWL</b>	<b>265</b>
Served with Green Chilies Sauce and Sweet Gourd-flavor, Steamed Rice <i>Má heo nướng với sốt ớt xanh</i>	
<b>PORK THREE WAYS</b>	<b>275</b>
Served with Pepper Sauce, Grilled Onions, Sautéed Vegetables and Steamed Rice <i>Thịt heo ba kiểu với sốt tiêu Tây Bắc</i>	

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<b>ROASTED CHICKEN WITH HONEY SAUCE</b>	<b>255</b>
Served with Vegetables and Steamed Rice <i>Gà quay mật ong</i>	
<b>GRILLED CHICKEN WITH LEMON LEAVES</b>	<b>265</b>
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 <i>Gà nướng lá chanh</i>	
<b>GRILLED SLICE CHICKEN IN BAMBOO</b>	<b>265</b>
Served with Black Pepper Sauce, Sautéed Vegetable and Steamed Rice <i>Gà nướng ống tre</i>	
<b>GRILLED SLICE BEEF IN BAMBOO</b>	<b>285</b>
Served with Black Pepper Sauce, Sautéed Vegetable and Steamed Rice <i>Bò nướng ống tre</i>	
<b>GRILLED SLICED BEEF TENDERLOIN</b>	<b>285</b>
Topped with Sesame. Served with Green Chilies Sauce and Sweet Gourd-flavor Steamed Rice <i>Bò nướng xốt ớt xanh</i>	
<b>STEWED BEEF RIBS IN CLAY POT</b>	<b>320</b>
Stewed Beef Ribs In Clay Pot, Carrots, Onions, Ginger and Oyster Sauce. Served with Steamed Rice <i>Sườn bò om tộ xốt dầu hào</i>	
<b>BEEF IN COCONUT</b>	<b>320</b>
Stir Fried Beef in Coconut, Flavoured with Lemongrass, Garlic, Chilli, Salt, Pepper and Oyster Sauce. Served with Steamed Rice <i>Bò trái dừa</i>	
<b>STIR-FRIED BEEF “LUC LAC”</b>	<b>320</b>
Stir-fried Diced Beef Tenderloin with Green Bell Peppers. Served with Vietnamese Bread <i>Bò "lúc lắc"</i>	

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## DESSERTS

<b>FRUIT BEAM YOGURT</b> Homemade Yogurt, Fruit Beam, Coconut Milk, Mint <i>Sữa chua hoa quả</i>	<b>115</b>
<b>BLACK GLUTINOUS RICE YOGURT</b> Homemade Yogurt, Black Glutinous Rice, Coconut Milk and Mint <i>Sữa chua nếp cẩm</i>	<b>125</b>
<b>JACK FRUIT YOGURT</b> Homemade Yogurt, Jack Fruit, Jelly <i>Sữa chua mít</i>	<b>145</b>
<b>LOTUS SEED AND LOGAN SWEET</b> Lotus Seed and Logan in Diluted Sugar Syrup <i>Chè sen long nhãn</i>	<b>145</b>
<b>MANGO PANDAN STICKY RICE</b> Pandan Sticky Rice Served with Fresh Mango, Coconut Sauce, Sesame Seeds and Peanuts <i>Xôi lá nếp ăn kèm xoài và cốt dừa</i>	<b>145</b>
<b>TOFU EGG CREAM</b> Tofu and Egg Cream with Black Sugar Pearl <i>Tàu hũ kem trứng</i>	<b>165</b>
<b>CRÈME BRÛLÉE</b> Served with Mint, Banana Flambé and Cookies <i>Kem cháy ăn kèm chuối đốt</i>	<b>165</b>
<b>PASSION FRUIT CAKE</b> Served with Passion Fruit Sauce and Two Scoops of Vanilla Ice Cream <i>Bánh bông lan chanh leo nóng ăn kèm kem vani</i>	<b>165</b>
<b>HOT CHOCOLATE CAKE</b> Served with Chocolate Sauce and Two Scoops of Vanilla Ice Cream <i>Bánh bông lan sô cô la nóng ăn kèm kem vani</i>	<b>165</b>
<b>CHOCOLATE MOUSSE</b> Served with Cashew Nuts and Cookies <i>Bánh sô cô la mềm</i>	<b>165</b>

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## VEGETARIAN DELIGHT

<b>VEGETARIAN FRESH SPRING ROLLS</b>	<b>145</b>
Fresh Rice Paper Rolls Filled with Green Mango, Carrots, Cucumber, Mushrooms, Fresh Rice Noodles, Herbs Served with Soya Sauce <i>Nem cuốn chay</i>	
<b>CURRIED VEGETABLE TEMPURA</b>	<b>145</b>
Onions, Vegetables, Carrots, Fresh Mushrooms, Sweet Potato. Served with Three Dipping Sauces: Soya, Mango Chutney and Mint <i>Rau củ tẩm bột chiên cà ri</i>	
<b>VEGETABLE CURRY</b>	<b>155</b>
Bok-choy, Carrots, Sweet Corn, Green Beans, Garlic and Chili Cooked in a curry sauce Served with fragrant steamed rice <i>Cà ri rau xanh</i>	
<b>STIR-FRIED VEGETABLES WITH CASHEW NUTS</b>	<b>155</b>
Stir-fried Seasonal Vegetables with Cashew Nuts Served with Steamed Rice <i>Rau xào hạt điều</i>	
<b>BRAISED TOFU</b>	<b>195</b>
Tofu, Mushrooms, Vegetable, Tomato Sauce Served with Steamed Rice <i>Đậu phụ om sốt cà chua</i>	
<b>STEWED EGGPLANT AND MUSHROOM</b>	<b>195</b>
Stewed Mushroom and Eggplant with Garlic and Spring Onions Served with Steamed Rice <i>Cà tím om tỏi</i>	
<b>FRIED RICE WITH VEGETABLES &amp; MUSHROOMS</b>	<b>185</b>
Mushroom, Shallots, Spring Onions, Sweet Corn, Carrots, Green Beans, Sprinkled with Coriander. Served with A Pickles and Soya Sauce <i>Cơm rang rau nấm</i>	

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## EARTH'S ESSENTIALS

595/SET

### STEAMED RICE PANCAKE

Steamed Rice Pancakes, Mushroom.

Served with Fish Sauce Dressing

*Bánh cuốn chay*

### CURRIED VEGETABLE TEMPURA

Onions, Vegetables, Carrots, Fresh Mushrooms,  
Sweet Potato. Served with Three Dipping Sauces:

Soya, Mango Chutney and Mint

*Rau củ tẩm bột chiên cà ri*

### MUSHROOM SOUP

A Broth Based Soup with Mushrooms, Asparagus, Coriander

*Xúp nấm*

### BRAISED TOFU

Tofu, Mushrooms, Vegetable, Tomato Sauce.

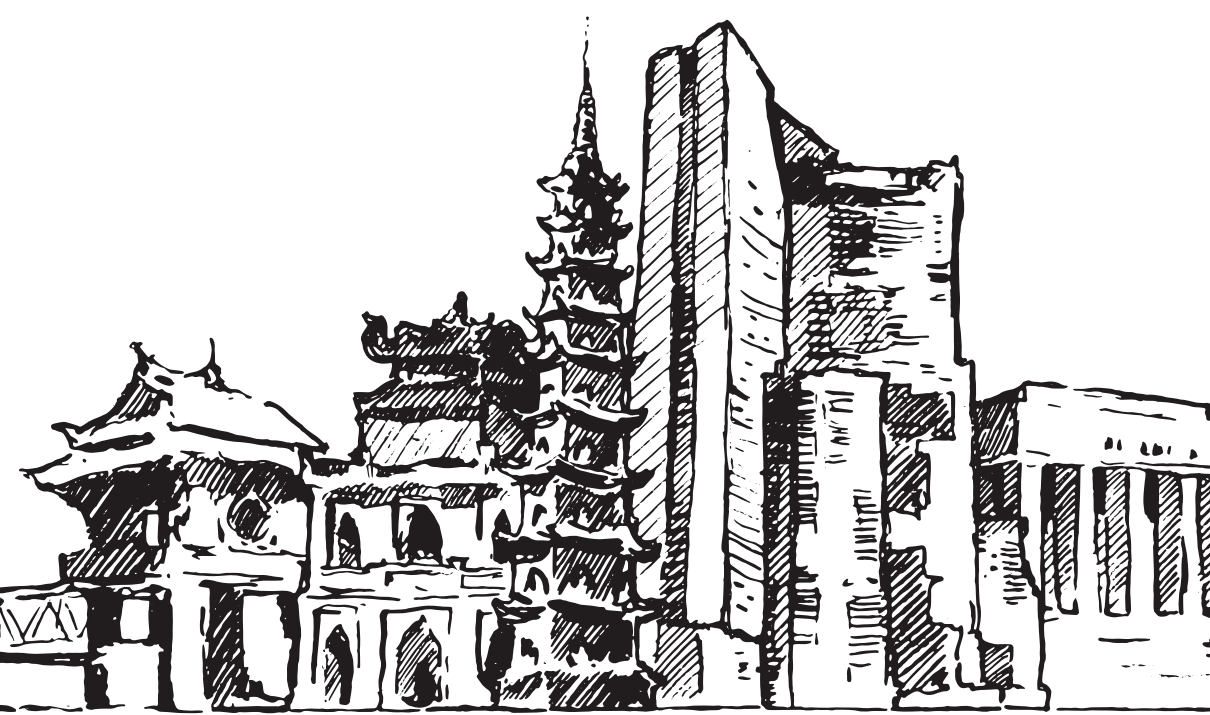
Served with Steamed Rice

*Đậu phụ om sốt cà chua*

### FRUIT BEAM YOGURT

Homemade Yogurt, Fruit Beam, Coconut Milk, Mint

*Sữa chua hoa quả*





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