



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 SET MENU

**VND 390,000 ++**

## **AMUSE - BOUCHE**

*Chef's offer*

## **STARTER/KHAI VỊ**

### **DEEP FRIED HUE SPRING ROLLS**

*Mixed vegetables, green peas, tofu and shitake mushroom. Served with soya dipping sauce*

## **SOUP / SÚP**

### **ROASTED PUMPKIN SOUP**

*A blend of pumpkin, onions, leek, celery, garlic and ricotta cheese, garlic bread*

## **MAIN COURSE/MÓN CHÍNH**

### **BEAN CURD IN CURRY**

*Japanese tofu, curry powder, coconut milk, garlic, onion, coriander seeds, chili, pumpkin, green peas, organic vegetables. Served with golden rice*

## **DESSERT/TRÁNG MIỆNG**

### **MANGO PUDDING**

*Served with coconut ice cream, meringue, mint, Quang Nam coconut cake*

*The price is subject to 10% of VAT and 5% of service charge*

