



redbean®
RESTAURANT



HOLIDAY
A-LA-CARTE MENU



A- LA - CARTE MENU

STARTTER

- FRESH SPRING ROLLS** **180.000**
Pork, shrimp, fresh rice vermicelli, green mango, carrot, herbs and peanuts. Served with sour shrimp dipping sauce
- DEEP FRIED HANOI SPRING ROLLS** **180.000**
Minced pork, egg, carrot, yam bean, wood ear and shiitake mushrooms, onion, vermicelli and herbs. Served with dipping fish sauce
- YOUNG PAPAYA SALAD WITH BEEF JERKY** **170.000**
Mixed young papaya shredded, beef jerky, carrot, cucumber in sweet and sour fish sauce. Mixed herbs and peanuts

SOUP

- FRENCH LOBSTER BISQUE** **250.000**
Roasted lobster, cognac, onion, carrot, tomato, herbs, creamy and garlic crouton
- WILD MUSHROOM VELOUTE** **250.000**
A blend of mix wild mushroom, onion, leek, celery and herbs. Served with pan-seared foie gras, garlic crouton

MAIN COURSE

- TRADITIONAL PHO** **180.000**
Choice of: Beef or chicken. Served with lime, chili slices and chili sauce on the side
- WOK-FRIED BEEF FLAMBE** **450.000**
Marinated cubes AUS beef tenderloin with oyster sauce, lemon grass, chili, garlic, celery, onion and Phu Quoc green pepper sauce. Served with steamed coconut rice
- GRILLED CHICKEN WITH LEMONGRASS** **265.000**
Marinated chicken with honey and lemongrass. Served with pickles, golden rice and green sauce
- GRILLED ANGUS BEEF TENDERLOIN** **600.000**
Grilled tenderloin steak served with mash potato, organic vegetables and green pepper sauce
- GRILLED ANGUS BEEF STRIPLOIN** **580.000**
Grilled striploin steak served with bacon mash potato, vegetables and wild mushroom gravy sauce
- SEARED NORWEGIAN SALMON FILLET** **480.000**
Salmon fillet served with pumpkin puree, sautéed mushroom, asparagus, carrot, black caviar and bisque creamy sauce
- TOASTED NHA TRANG LOBSTER** **750.000**
Marinated lobster with spices, shallot, onion, garlic and chilies, pepper served with kumquat sauce
- SPAGHETTI CARBONARA** **230.000**
Bacon, onion, mushroom, creamy, fresh parsley leaves and parmesan cheese
- HAM & CHEESE SANDWICH** **190.000**
Ham and melted cheese. Served with salad, French fries, ketchup and mayonnaise sauce

VEGETARIAN CORNNER

- GARDEN SALAD** **150.000**
Mixed lettuce, asparagus, orange, tomato, radish, green bean and kumquat dressing sauce
- ROASTED BUTTERNUT SQUASH SOUP** **165.000**
Pumpkin, onion, leek, celery and homemade fresh cheese, garlic bread
- SPAGHETTI ARRABIATA** **185.000**
Tomato sauce, cocktail tomato, olives, chili flakes, chili, onion, garlic, fresh basil leaves basil oil extra virgin olive oil and parmesan cheese

DESSERT

- MANGO STICKY RICE** **145.000**
Glutinous rice served with fresh mango, strawberry and coconut almond ice cream
- CRÈME BRULEE** **160.000**
Served with mint, banana flambé and cookies
- CHOCOLATE MOUSSE CAKE** **185.000**
Served with mixed berry, cinnamon meringue and strawberry sorbet

Prices are subject to 5% service charge & 10% VAT



HOLIDAY TET DRINK LIST

COCKTAILS

LA SIESTA TRENDY	195.000
Bourbon, Tamarind Puree, Apple Juice, Cinnamon and Ginger Jam	
FIRE PHOENIX	195.000
Grey Goose, Cointreau, Sweet & Sour Mix, Homemade Hot Spices Puree	
LEGENDARY BOTANIST	195.000
Tanqueray Gin, Cointreau, Strawberry Purée, Rosemary Leaf, Egg White and Lime Juice	
NEGRONI	195.000
Gin, Campari and Sweet Vermouth, Angostura bitter	
MOJITO	195.000
Light Rum, Fresh Lime Juice, Mint Syrup, Fresh Mint Leaf, Sugar syrup and Soda Water	
LYCHEE MARTINI	195.000
Vodka, Lychee liqueur and Lime juice	
OLD FASHIONED	195.000
Bourbon, Sugar Syrup and Angostura Bitters	
WHISKY SOUR	195.000
Bourbon, with or without Egg White, Lime Juice, Sugar Syrup and Angostura Bitters	

MOCKTAILS AND FRESH FRUIT JUICE

RED BEAN DELIGHT	95.000
Lychee, Mango, Lime juice & Strawberry Purée	
VIRGIN PASSION MOJITO	95.000
Fresh Passion fruit juice, Mint Leaf, Mint and Sugar Syrup & Soda	
LIME, PASSION & ORANGE JUICE WATERMELON, PINEAPPLE & MANGO JUICE	95.000

SOFT DRINK, BEER & STILL WATER


COKE, DIET COKE, SPRITE, SODA WATER, TONIC & GINGER ALE	55.000
LAVIE STILL 500ML	55.000
ACQUA PANNA STILL 750ML	105.000
ALBA SPARKLING 450ML	75.000
SAN PELLEGRINO 500ML	95.000
HANOI BEER, SAIGON BEER, TIGER BEER & STRONG BOW CIDER	75.000
TRUC BACH AND BUDWEISER	95.000
FURBREW CRAFT BEER	110.000

COFFEE

VIETNAMESE COFFEE WITH CONDENSED MILK (HOT/ICE)	65.000
ESPRESSO, AMERICANO, DECAFINATED COFFEE	75.000
CAPPUCCINO, LATTE, MACCHIATO, FLAT WHITE, MOCHA COFFEE	85.000
IRISH COFFEE	135.000

TEA

VIETNAMESE LOTUS, JASMINE, GREEN TEA, CHAMOMILE, LEMONGRASS, GINGER, AHMAD ENGLISH BREAKFAST, EARL GREY	65.000
--	---------------



Prices are subject to 5% service charge & 10% VAT

RED BEAN RESTAURANT

12 Nguyen Quang Bich Str., Hoan Kiem Dist., Hanoi, Vietnam

T: (+84 24) 3923 4026

W: www.redbeanrestaurants.com

