

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 ve elements of metal, wood, re, water and earth that underpin Vietnamese food.

Why Red Bean? It may seem a humble and simple red bean (in Vietnamese đậu đỏ) but it is a versatile, very important and far reaching ingredient in Vietnamese (and other Asian) dishes both sweet and savory. As well as having a high nutritional value, philosophically the red bean embodies a deep and powerful meaning within Asian societies. It is believed to be a symbol of love and delity, and is featured in legends and poems about love and romance.

We chose the name Red Bean as it is symbolic of what we aspire to in Vietnamese cuisine. Let our menu take you on a culinary Vietnamese journey stimulating the senses and taste buds. Colors, avors and fragrances of our famous and not so famous national and regional dishes are combined and exquisitely presented. Dine at Red Bean and fall in love with Vietnam.

As proud parents we thought you would also like to know that there is a second and more personal reason we chose the name Red Bean. When our youngest son was born we immediately nicknamed him đậu đỏ or Red Bean because he looked like a big red bean the first few months of his life. And the name stuck. He loves his food and we love him and perhaps one day he will grow up to be a chef by which time we hope there will be a chain of Red Bean restaurants throughout Vietnam!

DESSERT



SWEET GREEN BEAN DUMPLING CHÈ TRÔI NƯỚC



Origin: Vietnamese dessert A Vietnamese favorite dessert of sweet green bean dumplings in a sugar syrup sauce Gluten free



MANGO STICKY RICE KEM XÔI VỊ DỪA

125,000 VND





70,000 VND

Origin: New Zealand Your choice of 2 scoops of either: classic vanilla, rum & raisin, white chocolate & raspberry, strawberry or homemade passion fruit



BANANA FLAMBÉ CHUỐI ĐỐT RƯỢU

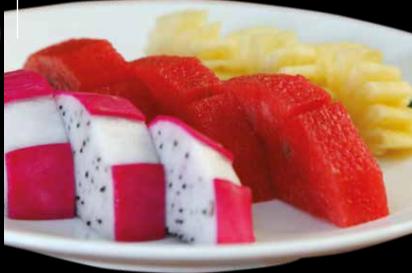
118,000 VND

Origin: Vietnamese dessert Sticky rice flavored with coconut milk, topped with sesame seeds, served with fresh mango Gluten free | Contains dairy products

FRUIT PLATTER ĐĨA HOA QUẢ TƯỚI THEO MÙA

115,000 VND

Origin: Local fruits



GRILLED BANANA WITH COCONUT MILK NEM XÔI CHUỐI CỐT DỪA

115,000 VND



Origin: Western dessert Southeast Asian banana is flambéed with honey served hot with a scoop of vanilla ice cream



Origin: Vietnamese dessert
Fresh banana rolled in sticky rice, grilled
and served with pandan- flavored coconut
milk
Gluten free