



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.

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 fertility, 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, flavors 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!



STARTER



PORK WHITE ROSE
BÁNH BÔNG HỒNG TRẮNG

138.000 VND

Dumplings cake is a typical dish of Hoi An Quang Nam. Due to its small, pretty and white appearance, it looks like roses, so it is called White Rose, made from rice flour and pork.

RED BEAN HOI AN SPRING ROLLS
NEM RÁN NHÀ HÀNG RED BEAN

145,000 VND



Origin: Local specialty

Chefs special creation of fried triangular spring rolled with shrimp, pork and onion served with a sweet and sour dipping sauce



THREE FRIENDS
TAM HỮU

138,000 VND

Origin: Local specialty

A Hoi An specialty known as the "three friends". A combination of river shrimp, pork belly and fresh herbs wrapped and tied together with strips of spring onion. Served with a sweet and sour dipping sauce



HANOI CRISPY SPRING ROLLS *NEM HÀ NỘI*

145,000 VND

Origin: Northern cuisine
Rice paper sheets rolled with pork, egg, wood ear and shitake mushrooms, rice vermicelli and Tra Que village mixed herbs. Deep fried, served with a sweet and sour dipping sauce

HOI AN FRESH SPRING ROLLS *GỎI CUỐN HỘI AN*

138,000 VND



Origin: Local cuisine
Rolled soft rice paper sheets rolled with pork, shrimp, rice vermicelli and pickled vegetables. Served with a sweet and sour dipping sauce

CRISPY MORNING GLORY WITH SHRIMP *RAU MUỐNG CHIÊN GIÒN*

138,000 VND

Tempura morning glory with green mango, carrot, shrimp salad and fish dressing



SOUP



VEGETABLE
& MUSHROOM SOUP (V)
SÚP NẤM RAU

125,000 VND

Origin: Oriental soup

A healthy soup made with mushrooms, vegetables (carrot, broccoli, cauliflower, corn, onion) and drizzled egg, served in a hot clay pot



SWEET AND SOUR
SEAFOOD SOUP
CANH CHUA HẢI SẢN

148,000 VND

Origin: Local specialty

Squid, shrimp, sea bass, fish broth, onion, pineapple, chili, spring onion, served in hot clay pot



HOI AN CHICKEN SOUP
WITH SAPA MUSHROOMS
SÚP GÀ HỘI AN

138,000 VND

Origin: Local specialty

An aromatic soup made from a recipe passed down through the generations, with marinated chicken egg, chicken, mushrooms, ginger, spring onion and Tra Que village vegetables. Served in hot clay pot



CRAB MEAT SOUP
WITH MUSHROOM AND
ASPARAGUS
SÚP CUA

148,000 VND

Origin: Local specialty

A rich crab meat soup with mushrooms, asparagus and egg white, served in hot clay pot



SALAD

CHEF'S SALAD
GỎI TÔM TRỘN BƠ TRÁI

168,000 VND



BANANA FLOWER WITH
CHICKEN SALAD
GỎI HOA CHUỐI GÀ XÉ

148,000 VND

Origin: Local specialty
Shredded chicken with banana flower, carrots, onions, peanuts, coriander and other herbs. Mixed with a sweet and sour sauce



RED BEAN HOI AN SALAD
GỎI TÔM NGÓ SEN

178,000 VND



Origin: A Chef's signature dish
Poached shrimp, sliced avocado, tomato,
served with Vietnamese apricot dressing
and herb



Origin: A Chef's signature dish
Handpicked lotus stems from Dai Loc village lakes
(40 km from Hoi An). Combined with onions,
carrots, peanuts and shrimps. Dressed in the
Vietnamese fish sauce flavored with star anise from
the mountainous areas of Quang Nam Province

LOTUS STEM WITH TOFU SALAD *GỎI NGÓ SEN VỚI ĐẬU PHỤ*

145,000 VND



Origin: Vietnamese salad
Handpicked lotus stems with tofu, carrots,
onions, mixed herbs and peanuts served
with a Vietnamese rice vinegar sauce

VIETNAMESE BEEF SALAD *GỎI BÒ BÓP THẤU*

158,000 VND



Origin: Vietnamese salad
Traditional Vietnamese style beef salad.
Wok fried beef, lime juice, green banana,
sour star fruit, green mango, banana flower,
sesame seeds, peanuts and crispy shallots
in a sweet and sour sauce

MAINS

SEAFOOD



SEAFOOD ON HOT PAN *HẢI SẢN NẤU BẮN GANG*

285,000 VND

Origin: Vietnamese cuisine
A selection of prawns, squid served on a hot stone pan with vegetables, rice noodles and fresh herbs



SEAFOOD SKEWER
HẢI SẢN NƯỚNG SIÊNG

Sea bass, squid, prawn, turmeric, lemongrass served with rice noodle and pickle vegetable

285,000 VND



**WOK FRIED SQUID
WITH FISH SAUCE AND VEGETABLES**
MỰC XÀO SỐT MẮM VÀ RAU HỒN HỢP

218,000 VND



Origin: Vietnamese cuisine
Squid, spring onion, ginger, chili, garlic,
sauce served with steamed rice or rice
noodles



FISH ON HOT PAN
CHẢ CÁ HỘI AN

285,000 VND

Origin: Vietnamese cuisine

Fish selected from Hoi An market is marinated with galangal juice, turmeric, garlic, shallot and sauce. Served on a hot stone pan with rice noodles, vegetables and a dipping sauce



STEAMED SEA BASS
CÁ CHẼM HẤP

245,000 VND

Origin: Vietnamese cuisine

Sea bass is steamed and served with "Né soya sauce", oyster sauce, sesame oil, mushrooms, ginger, onion, chili and sauce. Served with steamed rice



GRILLED FISH IN BANANA
LEAF (HOI AN STYLE)
CÁ NƯỚNG LÁ CHUỐI

245,000 VND

Origin: Local specialty
Marinated with shallots, oyster oil, turmeric, dill, onions, spring onions, peanuts and sauce. Served with steamed rice and local herbs



STIR-FRIED PRAWN WITH
TAMARIND SAUCE
TÔM XÀO SỐT ME

245,000 VND

Origin: Vietnamese cuisine
Prawns cooked in a tamarind sauce with cinnamon, shallots, garlic and mixed vegetables giving a rich, sweet flavor reminiscent of Southern Vietnamese cooking. Served with steamed rice

BEEF



VIETNAMESE BEEF STEAK ON
HOT PAN VIETNAMESE STYLE
BÒ NẾ

328,000 VND

Origin: Central and Southern Vietnamese cuisine

At Red Bean Hoi An we transform this favorite into a great lunch or dinner dish using quality 180 gram beef steak from the US, topped with our Chef's special sauce. A classic combination of beef, eggs and vegetables served on a hot pan together with a Vietnamese baguette



BEEF IN COCONUT
BÒ XÀO DỪA

328,000 VND

Wok fried beef with coconut milk served with steamed rice, cabbage and carrot broth, sautéed vegetable



BEEF TRIO
BÒ BA KIỂU

328,000 VND

Origin: Vietnamese cuisine
Grilled beef skewer, beef in betel leaf and beef sugar cane with special Chef sauce. Served in clay pots and served with steamed rice and sautéed vegetable

POULTRY

GRANDMOTHER'S BRAISED
CHICKEN WITH GINGER
GÀ KHO GỪNG

228,000 VND



Origin: Local specialty

A generational recipe popular in Northern Vietnam. Countryside free-range chicken is braised in sauce, sugar, ginger and onion. Served with steamed rice and sautéed vegetable



GRILLED CHICKEN IN BAMBOO
GÀ NƯỚNG ỐNG TRE

258,000 VND

Origin: Local specialty

Marinated chicken thigh served in bamboo grilled and served with steamed rice, cabbage, carrot broth and sautéed vegetable



CHICKEN ON HOT PAN
GÀ BẮN GANG

238,000 VND



CHICKEN NOODLE SOUP -
HOI AN STYLE
PHỞ GÀ HỘI AN

178,000 VND



Origin: Local specialty

Chicken served on a hot pan with the distinct flavors of Vietnam including ginger, lemongrass, chili, turmeric, galangal and coca cola. Served with rice noodles and vegetables



Origin: Turning a famous Hanoi dish into a local specialty

A bowl of steaming hot Pho broth made by slow cooking (7 hours) meat, bones and sauce to extract the flavors. Poured over local rice noodles and chicken. Served with lime, fresh red chili slices and chili sauce on the side



**WOK FRIED CHICKEN WITH
CASHEW NUTS OR LEMONGRAS**
GÀ XÀO HẠT ĐIỀU

215,000 VND

Origin: Northern Vietnamese cuisine

A balanced healthy dish full light flavors. Chicken breast is wok fried with cashew nuts, capsicum, turmeric, galangal and sauce. Served with steamed rice



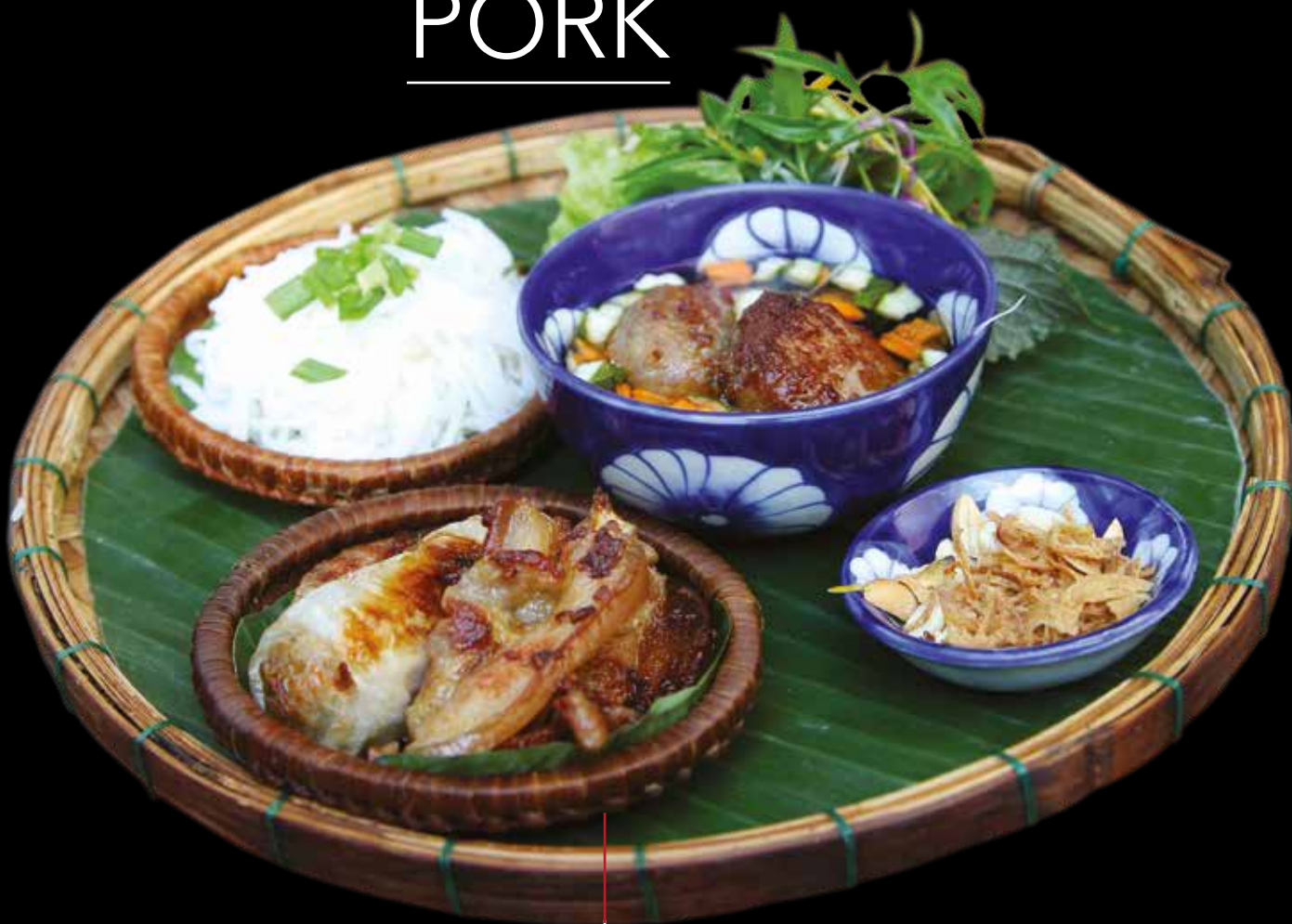
GRILLED HONEY CHICKEN THIGH
GÀ NƯỚNG MẬT ONG

228,000 VND

Origin: Local specialty

Chicken thigh is marinated in Vietnamese honey from the mountainous regions, grilled and served with sautéed vegetables

PORK



BUN CHA HANOI
BÚN CHẢ HÀ NỘI

198,000 VND

Origin: Hanoi specialty - Northern Vietnamese cuisine
Char-grilled pork patties served with fresh rice noodles and a small basket of fresh vegetables (including lettuce leaves and mixed herbs). Served with a Vietnamese dipping sauce, garnished with sliced green papaya and carrots



GRILLED PORK IN BAMBOO
THẮN HEO NƯỚNG ỐNG TRE

248,000 VND

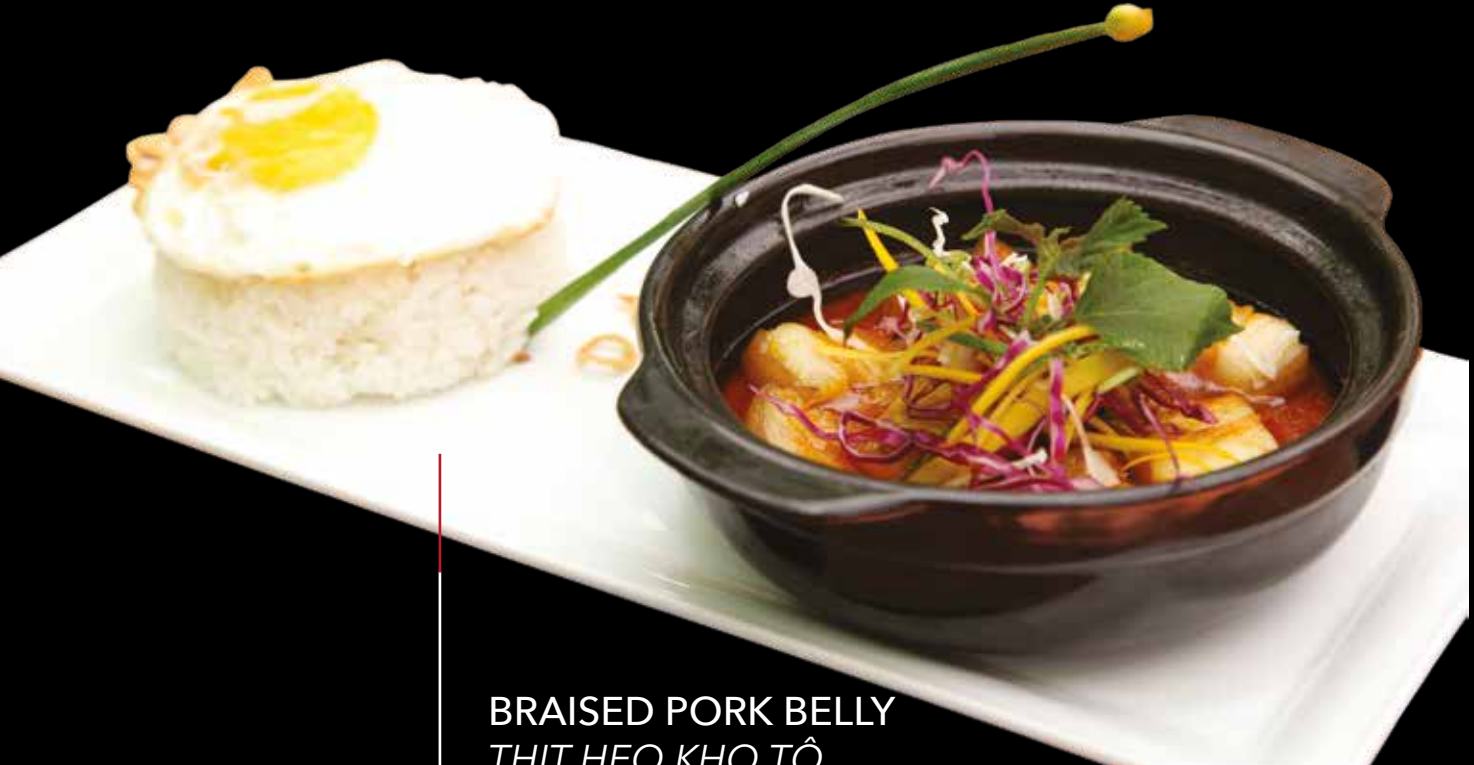
Marinated pork and served in the bamboo then grilled and served with steamed rice, cabbage and carrot broth, sautéed vegetable



WOK FRIED PORK WITH
TROPICAL FRUIT SAUCE
HEO XÀO CHUA NGỌT

188,000 VND

Origin: Vietnamese cuisine
Stir fried pork with pineapple, tomato, onion, capsicum, baby corn and chef secret sauce. served with steamed rice



BRAISED PORK BELLY
THỊT HEO KHO TỘ

188,000 VND

Origin: Vietnamese cuisine
A type of caramelized pork stew with sauce and Vietnamese style fried eggs, served with steamed rice



RICE AND NOODLE

HOIAN CHICKEN RICE
CƠM GÀ HỘI AN

188,000 VND



MI QUANG NOODLES
MÌ QUẢNG

178,000 VND

Origin: Local specialty
A classic noodle dish from Quang Nam Province. Thin rice noodles with shrimp, chicken, egg, crushed peanuts, homemade rice crackers and fresh herbs

WOK FRIED NOODLE MỠ XÀO

198,000 VND



Origin: Turmeric rice cooked and served with shredded chicken breast local chicken Vietnamese mint, home make chili sauce, soya sauce, served with julienne green papaya salad, cabbage and carrot broth

Fresh rice noodle with vegetables and your choice of seafood, meat or tofu

BEEF NOODLE SOUP - HOI AN STYLE PHỞ BÒ HỘI AN

188,000 VND



A bowl of steaming hot beef Pho broth made by slow cooking (7 hours) meat, bones and sauce to extract the flavour. Poured over local rice noodles and sliced beef. Served with lime, fresh red chili slices and chili sauce on the side



CAO LAU HOI AN
CAO LẦU

168,000 VND

Origin: Local specialty
Thick local rice noodle with sliced
braised pork, vegetables and herbs from
Tra Que village



CRISPY NOODLES
MÌ XÀO GIÒN

198,000 VND

Origin: Vietnamese cuisine
Deep fried crispy egg noodles with
vegetables and your choice of seafood,
meat or tofu



FRIED RICE
CƠM CHIÊN

188,000 VND

Rice, chicken, egg, carrot, green pea, fresh corn, and your choice of seafood, meat or tofu



HUE STYLE - RICE VERMICELLI SOUP
BÚN BÒ HUẾ

188,000 VND

Origin: Central Vietnamese cuisine
Originating from the old Imperial capital of Hue, this is a popular Hue style spicy beef noodle soup. Rice noodles are served with beef and pork in a broth flavor with lemongrass, chili, sauce and fresh herbs

VEGETARIAN



SOFT TOFU WITH MUSHROOM
AND TOMATO SAUCE (V)
ĐẬU PHỤ SỐT CÀ CHUA NẤM

148,000 VND

Origin: Vietnamese cuisine
Tofu, straw mushrooms and onion in a fresh
tomato sauce. Served with steamed rice
Gluten free | Vegetarian



SAUTÉED MIXED
VEGETABLES WITH CASHEW NUT (V)
RAU XÀO SA TẾ

128,000 VND

Origin: Vietnamese cuisine
Cauliflower, broccoli, carrot, bok-choy and straw mushrooms. Served with steamed rice
Gluten free | Vegetarian



BRAISED EGGPLANT IN CLAY POT (V)
CÀ TÍM KHO TỘ

148,000 VND

Origin: Vietnamese cuisine
Braised eggplant and onions cooked in a clay pot with fresh turmeric and basil. Served with steamed rice
Gluten free | Vegetarian

DESSERT



SWEET GREEN BEAN DUMPLING
CHÈ TRÔI NƯỚC

98,000 VND

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



ICE CREAM
KEM NEW ZEALAND

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 TƯƠI THEO MÙA

115,000 VND

Origin: Local fruits



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

GRILLED BANANA WITH COCONUT MILK NEM XÔI CHUỐI CỐT DỪA

115,000 VND



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