



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!

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