



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*

158.000 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*

168,000 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



HANOI CRISPY SPRING ROLLS  
*NEM HÀ NỘI*

168,000 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*

158,000 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



THREE FRIENDS  
*TAM HỮU*

158,000 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

CRISPY MORNING GLORY  
WITH SHRIMP  
*RAU MUỐNG CHIÊN GIÒN*

168,000 VND

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





# SOUP



VEGETABLE  
& MUSHROOM SOUP (V)  
*SÚP NẤM RAU*

138,000 VND

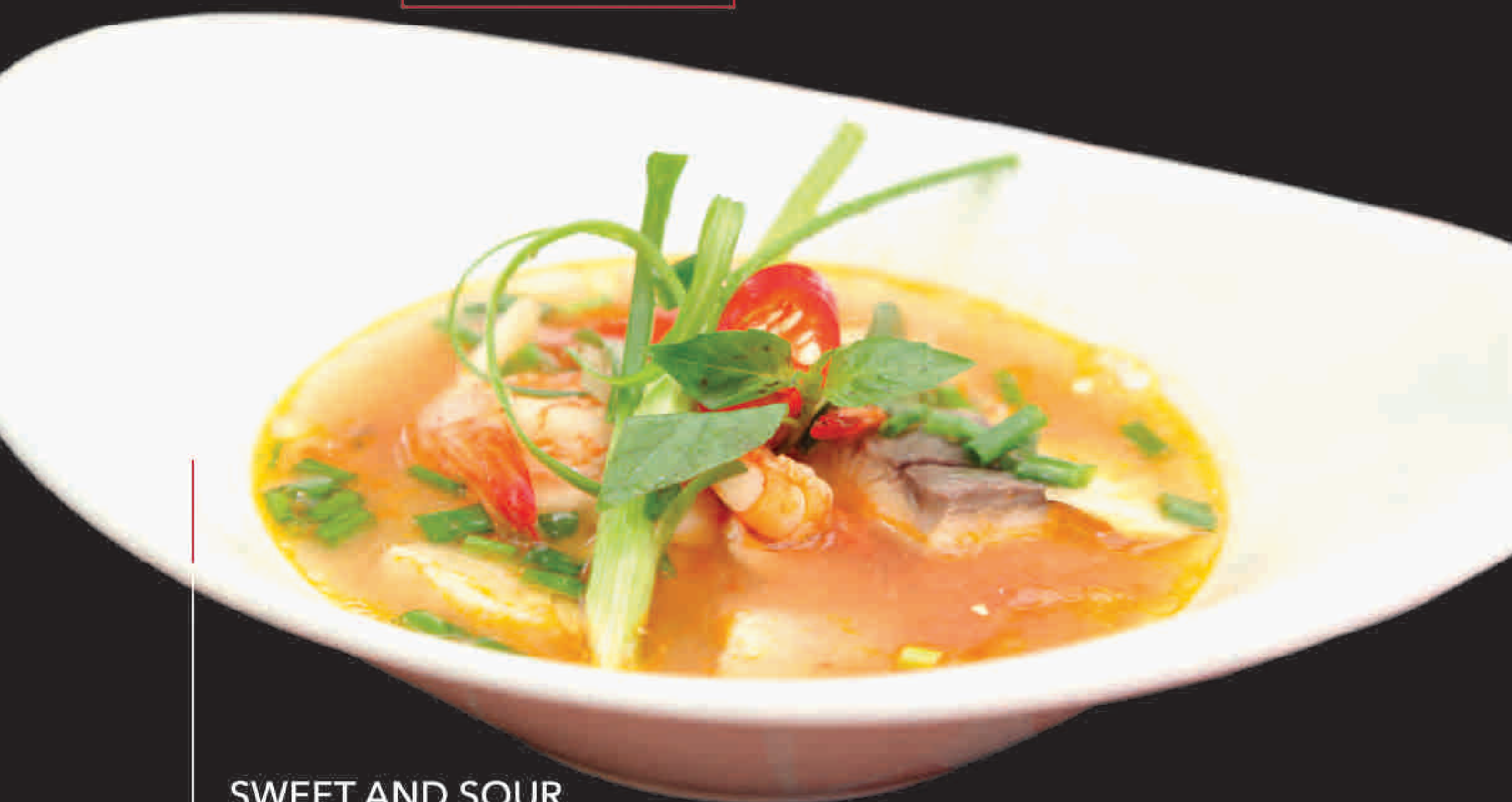
**Origin:** Oriental soup  
A healthy soup made with mushrooms, vegetables (carrot, broccoli, cauliflower, corn, onion) and drizzled egg, served in a hot clay pot



HOI AN CHICKEN SOUP  
WITH SAPA MUSHROOMS  
*SÚP GÀ HỘI AN*

158,000 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



SWEET AND SOUR  
SEAFOOD SOUP  
*CANH CHUA HẢI SẢN*

168,000 VND

**Origin:** Local specialty  
Squid, shrimp, sea bass, fish broth, onion, pineapple, chili, spring onion, served in hot clay pot



CRAB MEAT SOUP  
WITH MUSHROOM AND  
ASPARAGUS  
*SÚP CUA*

168,000 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

208,000 VND

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



### BANANA FLOWER WITH CHICKEN SALAD GỎI HOA CHUỐI GÀ XÉ

168,000 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

188,000 VND

**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

168,000 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

188,000 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*

**318,000 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 XIÊN*

**318,000 VND**

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



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

**258,000 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**

**318,000 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



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

**278,000 VND**

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



**STEAMED SEABASS**  
**CÁ CHÈM HẤP**

**278,000 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



**STIR-FRIED PRAWN WITH TAMARIND SAUCE**  
**TÔM XÀO SỐT ME**

**278,000 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*

358,000 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*

358,000 VND

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



BEEF TRIO  
*BÒ BA KIỂU*

358,000 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

248,000 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

268,000 VND

**Origin:** Local specialty  
Marinated chicken thigh served in bamboo grilled and served with steamed rice, cabbage, carrot



## CHICKEN ON HOT PAN GÀ BẮN GANG

268,000 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



## CHICKEN NOODLE SOUP - HOI AN STYLE PHỞ GÀ HỘI AN

208,000 VND

**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 LEMONGRASS GÀ XÀO HẠT ĐIỀU

238,000 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



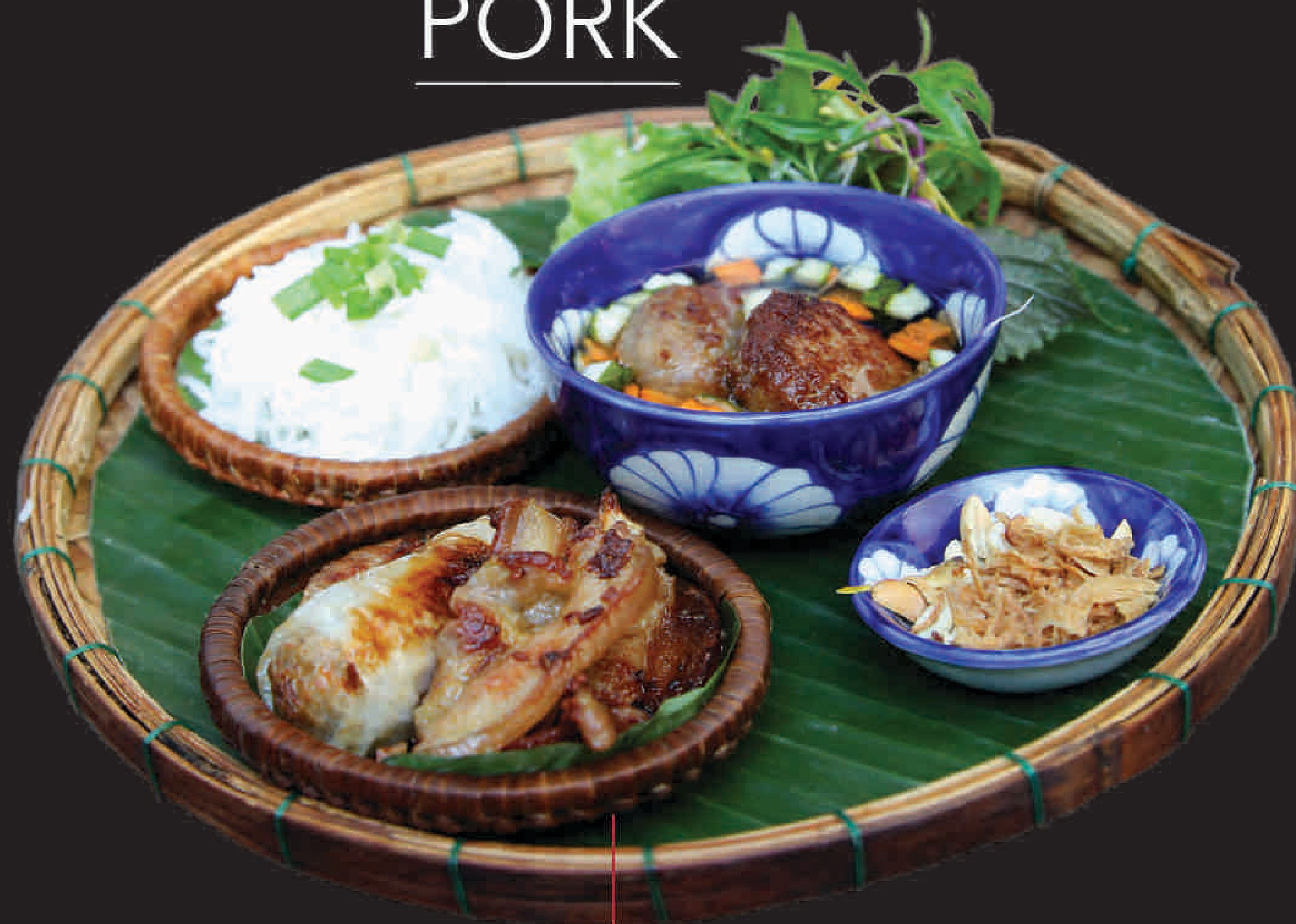
## GRILLED HONEY CHICKEN THIGH GÀ NƯỚNG MẬT ONG

258,000 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*

**238,000 VND**

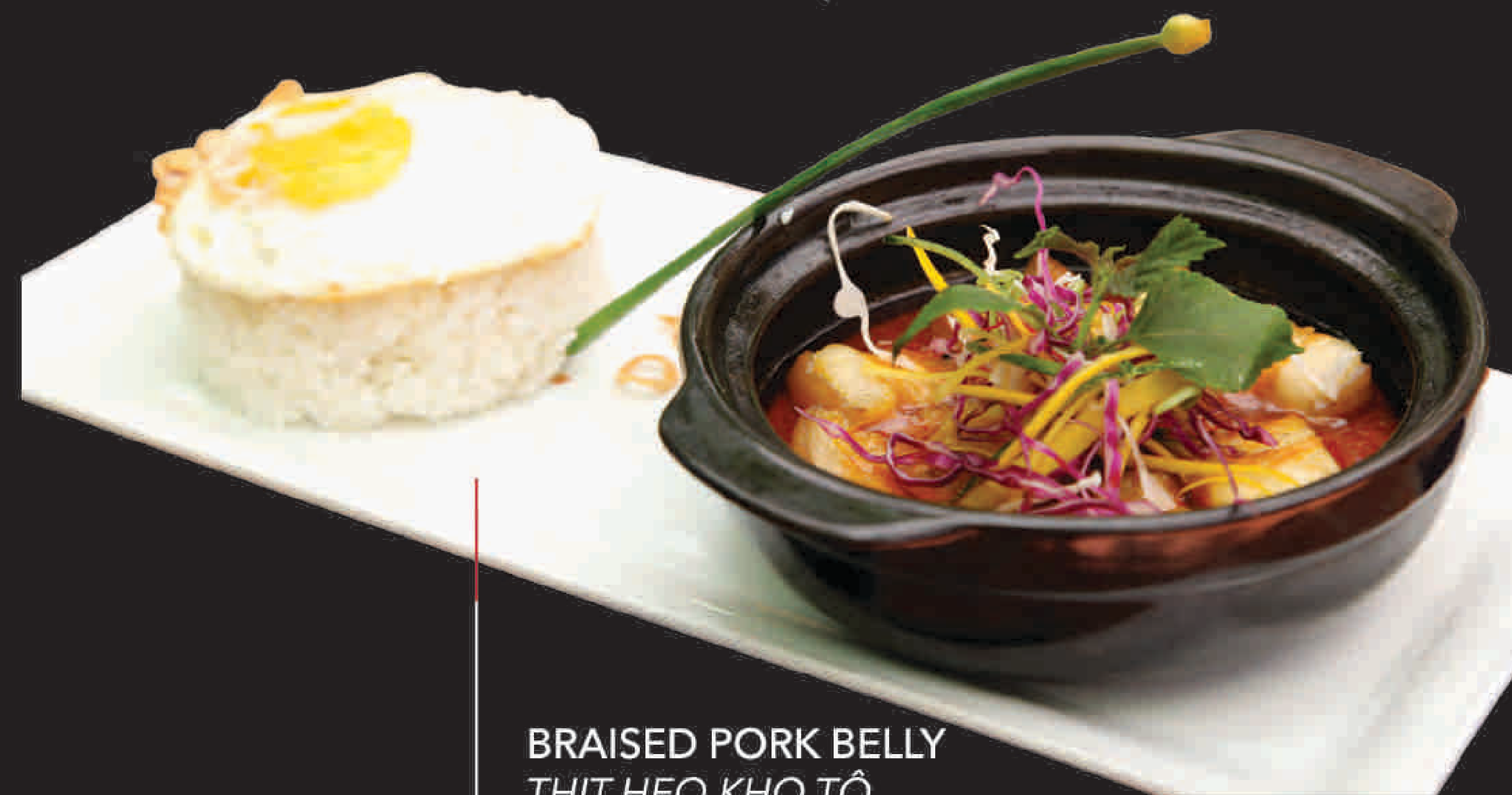
**Origin:** Hanoi specialty - Northern Vietnamese cuisine  
Char-grilled pork patties served with fresh rice noodles and a small basket of fresh vegetables (including lettuce leaves and mixed herbs). Served with a Vietnamese dipping sauce, garnished with sliced green papaya and carrots



**WOK FRIED PORK WITH  
TROPICAL FRUIT SAUCE**  
*HEO XÀO CHUA NGỌT*

**228,000 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*

**228,000 VND**

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

**GRILLED PORK IN BAMBOO**  
*THẮN HEO NƯỚNG ỐNG TRE*

**268,000 VND**

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



# RICE AND NOODLE



HOI AN CHICKEN RICE  
CƠM GÀ HỘI AN

218,000 VND

**Origin:** Tumeric 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

WOK FRIED NOODLE  
MÌ XÀO

208,000 VND



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



MI QUANG NOODLES  
MÌ QUẢNG

208,000 VND

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



BEEF NOODLE SOUP -  
HOI AN STYLE  
PHỞ BÒ HỘI AN

208,000 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

208,000 VND

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



CRISPY NOODLES  
MÌ XÀO GIÒN

208,000 VND

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



FRIED RICE  
CƠM CHIÊN

208,000 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

208,000 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

168,000 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

148,000 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 TÔ

168,000 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*

**108,000 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*

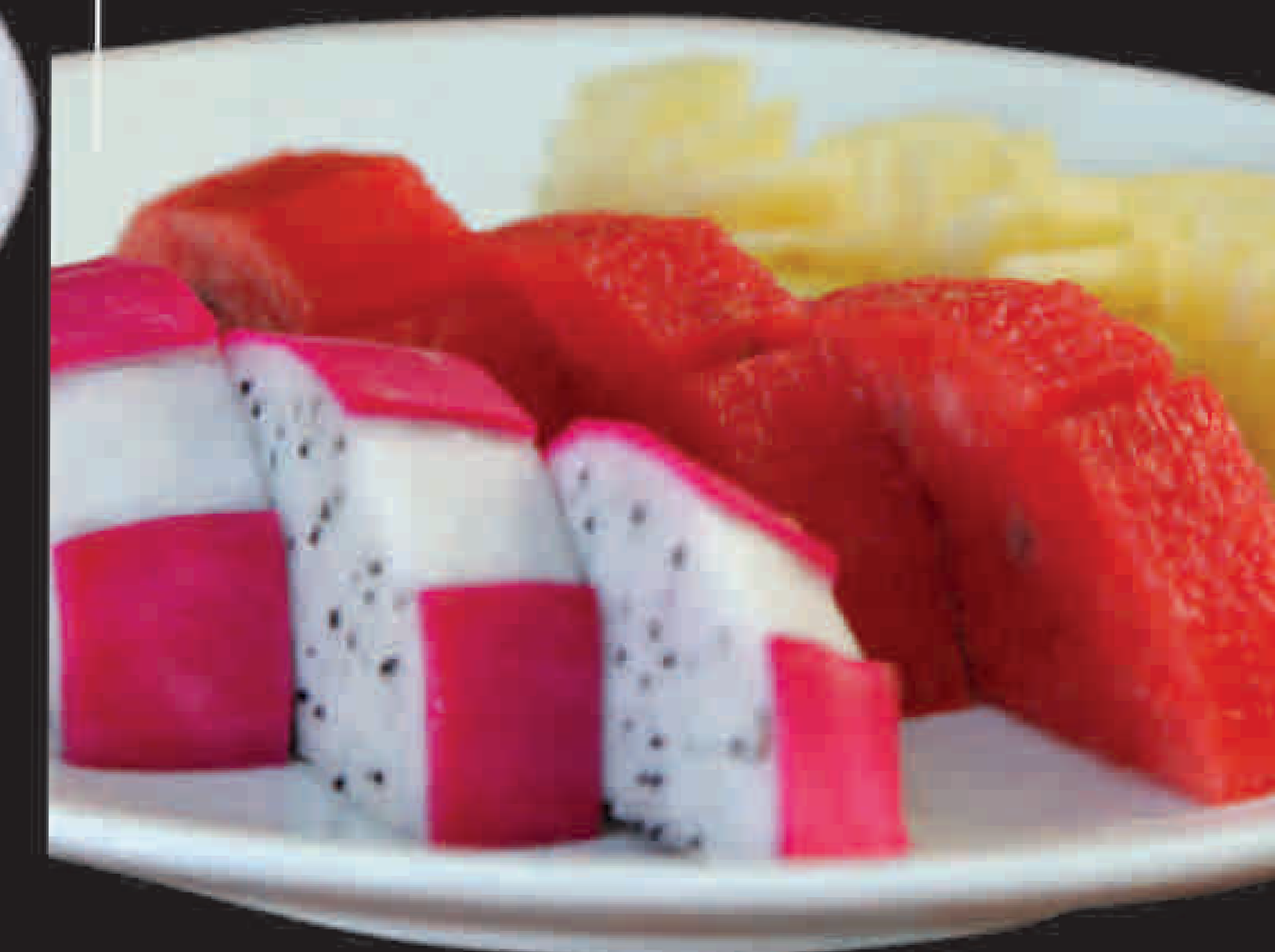
**148,000 VND**

**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*

**148,000 VND**

**Origin:** Local fruits



**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*

**128,000 VND**

**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*

**128,000 VND**



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