



# DRINK MENU

**A**t Red Bean, our vision extends beyond being just a restaurant; we aspire to be one of Vietnam's premier culinary establishments. We are dedicated to serving modern Vietnamese cuisine infused with innovative ideas, all while cherishing the essence of authentic Vietnamese cooking and its cultural significance.

Our primary goal is to cultivate an outstanding reputation within the hospitality and restaurant industry. We strive to pioneer the creation of inspirational dishes that stay true to the heart of Vietnamese culinary traditions, embracing the elemental balance of metal, wood, fire, water, and earth that defines Vietnamese gastronomy.

The name "Red Bean," or "Đậu Đỏ" in Vietnamese, holds immense importance in Asian cuisine, not only for its versatility and delectable taste but also for its profound symbolism. In various Asian cultures, the red bean signifies love and fidelity, often finding its place in poetic expressions of romance. Additionally, it carries a personal connection within our story. It represents owner's youngest son, Đỗ Trần Minh Quân, whose parents affectionately nicknamed him "Đậu Đỏ" due to his appearance at birth. This endearing moniker has become the very essence of our brand, encapsulating the spirit of the Elegance Hospitality Group restaurant chain.

## HOUSE WINE SPARKLING WINE

	Glass	Bottle
<b>DELAFINCA BRUT SPARKLING</b> <b>Xarel-lo/Macabeo/Parellada, Spain</b> <i>Fresh wine with a predominant acidulous taste, enhanced by the effervescence on the palate. In the mouth, it lets a pleasant impression and is long enough to discover all.</i>	225,000	1,150,000

## ROSE WINE

<b>DE BORTOLI, EMERI'S</b> <b>GARDEN PINK MOSCATO</b> <b>Muscat, Australia</b> <i>Seductive pastel pink in colour. The nose display freshly crushed grapes with a hint of strawberries. The palate tastes of freshly crushed grapes and pink lady apples.</i>	225,000	1,150,000
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<b>MAISON CASTEL, MERLOT ROSE IGP D'OC</b> <b>Merlot, France</b> <i>Bright with a pale pink hue. Aromas of red berries with hint of spice. Fresh and fruity lovely balance with red berry notes and lovely persistence.</i>	235,000	1,250,000
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## WHITE WINE

<b>CONCHA Y TORO, CASA SUBERCASEAUX</b> <b>Sauvignon Blanc, Chile - Central Valley</b> <i>Greenish yellow pale. Fruity, Herbaceous and peaches aroma. Refreshing, balanced and semi-dry palate.</i>	225,000	1,150,000
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<b>DE BORTOLI, THE ACCOMPLICE</b> <b>CHARDONNAY</b> <b>Chardonnay, Australia - Riverina</b> <i>Light straw. Lifted aromas of peach and nectarine complemented with some very subtle vanillin oak. The palate is soft with a creamy texture and is balanced by fine acidity to give a clean and very long finish.</i>	215,000	1,110,000
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<b>BODEGA ARGENTO – AG FORTY SEVEN</b> <b>Pinot Grigio, Argentina</b> <i>Refreshing and delicate, with floral aromas, white stone fruit flavors, and a crisp, mineral finish.</i>	235,000	1,250,000
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## RED WINE

<b>DE BORTOLI, THE ACCOMPLICE SHIRAZ</b> <b>Shiraz, Australia - Riverina</b> <i>Cherry red. Plum fruit with some spiciness. Sweet spicy plum fruit with well integrated oak, finishing with soft tannins.</i>	215,000	1,110,000
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<b>CONCHA Y TORO, CASA SUBERCASEAUX</b> <b>Cabernet Sauvignon, Chile - Central Valley</b> <i>Red ruby, with violet reflections. Fresh red fruits, with notes of spices and tobacco. Juicy palate, with fine tannins, middle bodied and long finish.</i>	225,000	1,150,000
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<b>DOMAINE BARSALOU –</b> <b>BOUQUET OCCITAN #08</b> <b>Merlot, IGP d'Oc -France</b> <i>Deep ruby color with dark plum and mulberry notes, balanced palate and a soft, elegant finish.</i>	235,000	1,250,000
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## CHAMPAGNE & SPARKLING

	Bottle
<b>DE BORTOLI BLEND SPARKLING BRUT</b> <b>Chardonnay/Pinot Noir, Australia - South Eastern</b> <i>Fresh fruit flavour, delicate creamy mouth feel finishing with crisp, refreshing acidity. Go very well with broccoli and cheese soup, organic soup and dessert dish such as cheese cake, chocolate, lime tart.</i>	<b>1,600,000</b>
<b>BOTTEGA, IL VINO DEI POETI</b> <b>Prosecco DOC - Brut Spumante Bianco, Italy</b> <i>Brilliant, with a rich and persistent foam and fine perlage Pale straw yellow. Fruity, flowery, with scents of acacia flowers, apple, white peach and citrus fruits. Fresh, delicate, fragrant and well-balanced.</i>	<b>1,990,000</b>
<b>TAITTINGER BRUT RESERVE</b> <b>Chardonnay/Pinot Noir/Pinot Meunier, France</b> <i>Fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony. Flavours of fresh fruit and honey. Perfect match with cured salmon, blinis, crème fraiche.</i>	<b>5,500,000</b>

## ROSE WINE

<b>VILLA GARREL ROSE</b> <b>Cinsault/Grenache, France - Côtes de Provence</b> <i>Pink and pale color. The nose is intense and dominated by the amylic aromas. In mouth, a beautiful length supported by the typical aromas from the terroir of Pierrefeu-du-Var</i>	<b>1,650,000</b>
<b>CHATEAU LE GRAND VERDUS ROSE</b> <b>Cabernet Franc/Cabernet-Sauvignon/Merlot, France - Bordeaux</b> <i>Far from "classical" Bordeaux Rosé, this is a fine, light tannin style with a coral pink hue, obtained from only lightly pressing the grapes. Highly aromatic with intense pure notes of fresh stone fruits and minerals.</i>	<b>1,750,000</b>

## WHITE WINE

	Bottle
<b>CHANTECAILLE BORDEAUX</b> <b>White Wine, France</b> <i>This full-flavoured wine shows vibrant nectarine and clementine freshness</i>	<b>1,350,000</b>
<b>CANAPI GRILLO DI SICILIA IGP</b> <b>Grillo, Italy - Sicilia</b> <i>Wine with typical varietal aromas. Round, intense, tasty and fresh in the mouth. Crisp, with citrus and tropical fruit flavour.</i>	<b>1,400,000</b>
<b>MAISON CASTEL, SAUVIGNON BLANC IGP</b> <b>Sauvignon Blanc, France - IGP Cotes de Gacogne</b> <i>Pale yellow. Intense on the nose with floral notes and mineral nuances. Lovely intensity giving way to beautiful elegance and freshness.</i>	<b>1,450,000</b>
<b>BANFI, PLACIDO PRIMAVERA SELECTION IGT</b> <b>Pinot Grigio, Italy - Veneto</b> <i>Pale-straw with fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and lively, with notes of ripe pear on the finish.</i>	<b>1,550,000</b>
<b>DO JUMILLA, PEDRO LUIS</b> <b>Sauvignon Blanc, Spain</b> <i>This Fresh Enticing aromas of white, tropical fruits shiny pale yellow</i>	<b>1,450,000</b>
<b>VILLA MARIA – PRIVATE BIN</b> <b>Sauvignon Blanc, Marlborough -New Zealand</b> <i>Vibrant Sauvignon Blanc with gooseberry, passionfruit, citrus, and fresh herbaceous notes.</i>	<b>2,150,000</b>
<b>DE BORTOLI, DB WINEMAKER SELECTION</b> <b>Chardonnay, Australia - Riverina</b> <i>Pale straw, early picked peach, melon notes, complexing oak nuances</i>	<b>1,950,000</b>
<b>GUNDERLOCH, "FRITZ"</b> <b>Riesling, Germany - Rheinhessen</b> <i>This is a great Riesling. Made in a drier style, this wine is quite opulent and packed with flavour. Lots of citrus, honey and floral notes, coupled with a great backbone of zippy acidity makes this wine an absolute delight</i>	<b>2,150,000</b>
<b>LOCATOUR, CHARDONNAY</b> <b>Chardonnay, USA - California</b> <i>Lemon, pear, baked apple, peach, melon, pineapple medium bodied, light tannins, rich, juicy finish</i>	<b>2,150,000</b>
<b>LAROCHE, CHABLIS</b> <b>Chardonnay, France</b> <i>Crystal clear with hints of gold. Clean with a subtle hint of apples and undergrowth. Vigorous, typical Chablis with good mineralise.</i>	<b>3,350,000</b>

## RED WINE

	Bottle
<b>CHANTECAILLE, BORDEAUX</b> Red Wine, France <i>Red fruits, gooseberry, medium bodied</i>	1,350,000
<b>MAISON CASTEL GRANDE RESERVE PINOT NOIR</b> Pinot Noir - IGP D'OC, France <i>Ruby red. Notes of cherry, wild raspberries and spices. Fruity and fresh on entry with a silky texture yet retaining its delicious and powerful character</i>	1,450,000
<b>PEDRO LUIS JUMILLA MONASTRELL</b> Monastrell (Mouvedre) - DO Jumilla, Spain <i>Plum, blackcurrant, width</i>	1,450,000
<b>MIGUEL TORRES, HEMISFERIO</b> Cabernet Sauvignon, Chile - Central Valley <i>Ruby red colour, exquisite, aroma, of wild berry and spices, rich background of leather and liquorice, the fruits</i>	1,450,000
<b>BODEGA ARGENTO – AG FORTY SEVEN</b> Malbec, Mendoza -Argentina <i>Bold and fruit-forward with blackberry, plum, and blueberry notes, sweet spice from oak, and a smoky, earthy finish.</i>	1,450,000
<b>BANFI, PLACIDO PRIMAVERA SELECTION</b> Chianti DOCG - Saniovese, Italy <i>Ruby red with an intense aroma that hint of violet. Dry and well balanced with black fruit flavors followed by long finish</i>	1,550,000
<b>THE STUMP JUMP SHIRAZ</b> Shiraz, Australia - McLaren Vale, D'Arenberg <i>The value this wine deliver for the money is incredible. The wine starts out with a deep ruby colour on the nose, the wine is full of cherry and blackberry fruits, which continue on the palate what sets this shiraz apart is the intensity of this ripe fruit, the finish has a mineral-graphite edge that balance the fruit nicely</i>	1,750,000
<b>LA CAPRA PINOTAGE</b> Pinotage, South Africa - Western Cape <i>Bright red colour, brooding red cherries and plum, warm baking spice notes.</i>	1,850,000
<b>LOCATOUR CABERNET SAUVIGNON</b> Cabernet Sauvignon, USA - California <i>The wine is intense bright ruby in colour. Black cherry black berry, clove, spice, black currant, dark, dense, jammy, generous, finish, bold tannins</i>	2,150,000
<b>D'ARENBERG, THE FOOTBOLT SHIRAZ</b> Shiraz, Australia - McLaren Vale <i>Generously rich with amazing fruit weight. Brimming with ripe red fruits And an underlying layer of subtle oak, as well as hint of pepper. 12 to 18 months in new and used French and American oak barriques</i>	2,150,000

## SIGNATURE COCKTAILS

<b>SUPREME</b>	245,000
<i>Bourbon Whiskey, Homemade Syrup, Apple, Cinnamon, Ginger</i>	
<b>"CANH CHUA CA" HOI AN</b>	245,000
<i>Ciroc Vodka, Gin, Pineapple, Tamarind, Ginger, Local herbs</i>	
<b>RED BEAN FEELING</b>	245,000
<i>Havana Club, Midori, Pineapple Juice, Homemade Cinnamon Syrup, White Egg</i>	

## WINE COCKTAILS

<b>STAIRWAY TO HEAVEN</b>	245,000
<i>House Red wine, Passion Fruit Juice, Cherry Brandy, Crème de Cassis, Fresh Mint Leaf</i>	
<b>LA VIE EN ROSE</b>	245,000
<i>House White wine, Strawberry Puree, Rose Syrup, Angostura Bitter, Fresh Lime Juice, Fresh Apple</i>	

## CLASSIC COCKTAILS

<b>CLASSIC MARTINI</b>	195,000
<i>Bombay Sapphire Gin, Dry Vermouth, Green Olive or Lemon Peel</i>	
<b>GIN FIZZ</b>	195,000
<i>Bombay Sapphire Gin, Fresh Lime Juice, Sugar Syrup, Soda Water</i>	
<b>COSMOPOLITAN</b>	195,000
<i>Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Orange Peel</i>	
<b>MANHATTAN</b>	185,000
<i>Bourbon Whiskey, Sweet Vermouth, Angostura Bitter, Orange Peel</i>	
<b>OLD FASHIONED</b>	195,000
<i>Bourbon Whiskey, Angostura Bitter, Sugar Syrup, Orange Peel</i>	
<b>WHISKY SOUR</b>	195,000
<i>Bourbon Whiskey, Fresh Lime Juice, Sugar Syrup, Angostura, Lemon peel Option with or with out egg</i>	
<b>MOJITO</b>	185,000
<i>Havana Anejo Rum, Captain Morgan Dark Rum, Fresh Lime Juice, Brown Sugar Syrup, Fresh Mint Leaf, Mint Syrup, Soda Water</i>	
<b>NEGRONI</b>	195,000
<i>Bombay Sapphire Gin, Campari, Sweet Vermouth, Angostura Bitter, Orange Slice</i>	
<b>BLOODY MARY</b>	195,000
<i>Vodka, Tomato juice, Lime juice, Worcestershire sauce, Tabasco sauce, Salt &amp; Pepper</i>	
<b>MARGARITA</b>	195,000
<i>Jose Cuervo Reposado Tequila, Cointreau, Fresh Lime Juice, Sugar Syrup, Salt, Lime Slice</i>	

<b>MAI TAI</b>	<b>190,000</b>
<i>Havana Anejo Rum, Captain Morgan Dark Rum, Grand Marnier, Homemade Infused Almond Syrup, Fresh Orange Juice, Fresh Lime Juice, Sugar Syrup, Angostura Bitter, Orange Peel, Fresh Mint Leaf</i>	
<b>CLASSIC DAIQUIRI</b>	<b>185,000</b>
<i>Havana Anejo Rum, Fresh Lime Juice, Sugar Syrup, Lime Peel</i>	
<b>LONG ISLAND ICED TEA</b>	<b>185,000</b>
<i>Absolut Vodka, Gordon London Dry Gin, Havana Anejo Rum, Jose Cuervo Tequila, Cointreau, Fresh Lime Juice, Coke, Orange peel and Mint Leaf</i>	
<b>SEX ON THE BEACH</b>	<b>185,000</b>
<i>Absolut Vodka, Cointreau, Peach Liqueur, Peach Juice, Fresh Orange Juice, Grenadine, Orange Peel</i>	
<b>PINA COLADA</b>	<b>195,000</b>
<i>Havana Anejo Rum, Captain Morgan Dark Rum, Malibu, Fresh Pineapple Juice, Coconut Milk, Whipping Cream, Angostura Bitter, Orange</i>	

## MIXED DRINKS

**YOUR CHOICE OF: 125,000**

**LIQUEUR:** Campari / Ricard / Drambuie / Amaretto / Galliano  
**HOUSE SPIRIT:** Absolut Vodka / Gordon Gin / Havana Anejo Rum /  
 Jose Cuervo Tequila / J.W Red Lable Whisky  
**MIX WITH:** Soda / Tonic / Coke / Diet Coke / Sprite /  
 Redbull / Ginger Ale / Fresh Orange Juice

## BOTTLED BEERS

<b>CORONA</b>	<b>115,000</b>
<b>HEINEKEN</b>	<b>85,000</b>
<b>TIGER</b>	<b>85,000</b>
<b>LARUE / SAIGON</b>	<b>65,000</b>
<b>SAN MIGUEL DRAUGHT (SMALL)</b>	<b>65,000</b>
<b>SAN MIGUEL DRAUGHT (LARGE)</b>	<b>99,000</b>

## FRESHEST JUICES

<b>ORANGE JUICE</b>	<b>90,000</b>
<b>COCONUT JUICE</b>	<b>85,000</b>
<b>HOIAN SPECIAL LIME JUICE</b>	<b>85,000</b>
<b>MANGO JUICE</b>	<b>85,000</b>
<b>PINEAPPLE JUICE</b>	<b>85,000</b>
<b>WATERMELON JUICE</b>	<b>85,000</b>
<b>CARROT JUICE</b>	<b>85,000</b>
<b>CUCUMBER JUICE</b>	<b>85,000</b>

## SOFT DRINKS

<b>COKE / DIET COKE / SPRITE / FANTA</b>	<b>50,000</b>
<b>GINGER ALE / SODA/ TONIC / RED BULL</b>	<b>50,000</b>

## MOCKTAILS

<b>KING OF HEALTH</b>	125,000
<i>Orange Juice, Carrot Juice, Beetroot Juice, Celery, White cabbage</i>	
<b>PASSION AND LOVE</b>	125,000
<i>Fresh Passion Fruit Juice, Fresh Mint Leaf, Mint Syrup, Sprite</i>	
<b>WILD CALLING</b>	125,000
<i>Yoghurt, Honey, Lychee Juice, Cinnamon Powder</i>	
<b>VIRGIN MOJITO</b>	125,000
<i>Fresh Lime Juice, Fresh Mint Leaf, Mint Syrup, Sugar Syrup, Soda Water</i>	
<b>VIRGIN PINA COLADA</b>	125,000
<i>Fresh Pineapple Juice, Coconut Milk, Coconut Syrup, Whipping Cream</i>	
<b>FELIZ NAVIDAD</b>	125,000
<i>Fresh Banana, Apple Juice, Strawberry Puree, Fresh Lime Juice</i>	
<b>RED BEAN DELIGHT</b>	125,000
<i>Lychee Juice, Mango, Lime Juice, Strawberry Puree</i>	
<b>GREEN LIFE</b>	125,000
<i>Green Apple, Dew Melon, Lime Juice, Celery, Sugar Syrup</i>	
<b>BAMAVAMI</b>	125,000
<i>Fresh Banana, Mango, Vanilla Ice Cream, Fresh Milk</i>	
<b>MILK SHAKE with your choice of:</b>	115,000
<i>Chocolate / Vanilla / Banana / Mango / Passion</i>	

## TEAS

(SERVED IN A TEA POT)

<b>EARL GREY</b>	50,000
<b>ENGLISH BREAKFAST</b>	50,000
<b>GREEN TEA</b>	50,000
<b>JASMINE TEA</b>	50,000
<b>CHAMOMILE TEA</b>	50,000
<b>GINGER TEA</b>	50,000
<b>LEMONGRASS TEA</b>	70,000
<b>LIPTON TEA</b>	50,000

## COFFEES

<b>VIETNAMESE HOT BLACK COFFEE</b>	55,000
<b>VIETNAMESE HOT COFFEE (with condensed milk)</b>	60,000
<b>VIETNAMESE ICED BLACK COFFEE</b>	55,000
<b>VIETNAMESE ICED COFFEE (with condensed milk)</b>	60,000
<b>AMERICANO / LONG BLACK</b>	55,000
<b>SINGLE ESPRESSO</b>	55,000
<b>DOUBLE ESPRESSO / ESPRESSO MACCHIATO</b>	75,000
<b>DECAFFEINATED COFFEE</b>	75,000
<b>CAPPUCCINO / LATTE / FLAT WHITE</b>	85,000
<b>IRISH COFFEE</b>	170,000

## STILL & SPARKLING WATERS

LAVIE - (Mineral - Small)	50,000
EVIAN - (Mineral - Large)	125,000
PERRIER - (Sparkling - Small)	95,000
PERRIER - (Sparkling - Large)	125,000

## APERITIF & DIGESTIF & LIQUEUR

AMARETTO / GALLIANO / CAMPARI / RICARD / MARTINI DRY / MARTINI BIANCO / MARTINI ROSSO / BAILEY'S / KAHLUA / COINTREAU / GRAND MARNIER / DRAMBUIE	Single Shot 115,000
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## SPIRITS

### VODKA

	Shot	Bottle
ABSOLUT	115,000	1,600,000
GREY GOOSE	145,000	1,900,000
CIROC	185,000	2,500,000

### GIN

GORDON LONDON DRY	115,000	1,125,000
BOMBAY SAPPHIRE	115,000	1,600,000

### RUM

HAVANA ANEJO	115,000	1,125,000
HAVANA CLUB RESERVA	115,000	1,125,000
BARCADI GOLD	115,000	1,125,000
CAPTAIN MORGAN	115,000	1,125,000

### TEQUILA

JOSE CUERVO REPOSADO	115,000	1,750,000
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### SINGLE MALT WHISKY

GLENFIDDICH 12	155,000	2,250,000
GLENMORANGIE ORIGINAL 10	175,000	2,500,000
TALISKER 10	185,000	3,100,000

### BLENDED SCOTCH WHISKY

BALLANTINES 12	145,000	1,990,000
JOHNNIE WALKER RED LABEL	115,000	1,600,000
JOHNNIE WALKER BLACK LABEL	135,000	1,900,000
JOHNNIE WALKER GOLD RESERVE	165,000	2,100,000
CHIVAS 12	120,000	1,700,000

### TENNESSEE / BOURBON / IRISH WHISKEY

JAMESON	115,000	1,255,000
JACK DANIEL	115,000	1,600,000
JIM BEAN	115,000	1,600,000

### BRANDY

REMY MARTIN V.S.O.P	250,000	3,200,000
HENNESSY V.S.O.P	250,000	3,500,000



**redbean**<sup>®</sup>  
RESTAURANT

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