



MENU

At 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.





VIETNAMESE SET MENU

875/ GUEST

APPERTIZER

HANOI PORK SPRING ROLLS (2 ROLLS)

Marinated with minced Pork, Mushrooms, Onions, Spring onions,
Vietnamese herbs, Pickle, Hanoi dipping fish sauce
Nem chiên Hà Nội

SALAD

PRAWNS CELERY SALAD

Celery, Carrots, Cucumber, Coriander, Peanuts, Sesame, Prawns,
Traditional Vietnamese sweet and sour fish sauce
Xa lát cần tây Mỹ với tôm sú

MAIN COURSE

HANOI TRADITIONAL GRILLED FISH

Dill, Spring onions, Herbs, Fresh Vermicelli, Five- Spice
Chả cá Hà Nội

DESSERT

ICE-CREAM (1 SCOOP)

Vanilla | Chocolate | Strawberry
Kem tươi thơm mát

CHEF'S SET MENU

955/ GUEST

APPERTIZER

HAIPHONG CRAB SPRING ROLLS (2 ROLLS)

Marinated with minced Pork, Crab, Peanuts, Bean sprouts, Mushrooms,
Onions, Spring onions, Vietnamese herbs, Pickle, Dipping fish sauce
Nem chiên cua bể Hải Phòng

SALAD

GRILLED BEEF AND PEPEROMIA PELLUCIDA SALAD

Cherry tomato, Argula, Baby Amaranth leaves,
Parmesan Cheese Powder, Beef and Dressing sauce
Xa lát rau càng cua với Thịt Bò Úc

MAIN COURSE

GRILLED SALMON

Norwegian Salmon, Green pea purée, Cherry tomato, Pink ginger, Passion fruit sauce
Cá hồi Na Uy nướng sốt chanh leo thanh mát

DESSERT

CRÈME BRULEE WITH VIETNAMESE LOTUS JAM

Cream, Milk, Eggs, Sugar, Lotus jam, Caramelized banana with Rhum
Kem cháy hương vị mít sen

All prices are quoted in (,000)
VND Toàn bộ giá được niêm yết bằng đơn vị nghìn (,000) VND
If you have any intolerances or allergies, please inform your server upon placing your order
Vui lòng liên hệ nhân viên phục vụ khi đặt món nếu quý khách có vấn đề về dị ứng



WESTERN SET MENU

995 | GUEST

APPERTIZER

SMOKED CHICKEN GARDEN SALAD

Mixed Lettuce Cherry tomatoes, Cashew nuts, Seasonal tropical fruit,
Cream cheese, Smoked chicken, Passion fruit sauce
Xa lát vườn với Gà

SOUP

VELVETY PUMPKIN SOUP

Pumpkin, Potato, Onion, Garlic, Cream and Garlic Crouton
Xúp bí đỏ kem mịn

MAIN COURSE

THE PERFECT SURF AND TURF

Hokubee Striploin Beef, Tiger Prawn, Cherry tomato, Tropical fruit salsa,
Asparagus, Creamy Parsnip purée, Black pepper sauce
Món Bò Thân ngoại mềm và Tôm nướng

DESSERT

MATCHA PANNA COTTA WITH PASSION FRUIT GLAZE

Coconut, Passion fruit, Cream, Mint and Strawberry
Thạch trái cây trà xanh Nhật với sốt chanh leo

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APPERTIZERS / KHAI VỊ

HANOI PORK SPRING ROLLS (4 ROLLS) Marinated with minced Pork, Peanuts, Bean sprouts, Mushrooms, Onions, Spring onions, Vietnamese herbs, Pickle, Hanoi dipping fish sauce <i>Nem chiên Hà Nội</i>	195
RED BEAN APPERIZERS (3 PCS) Grilled Minced Beef in “La Lot” leaves, Spring onion oil, Herbs, Pickle, Traditional Vietnamese sweet and sour fish sauce <i>Khai vị kiểu Đậu Đỏ</i>	205
PRAWN FRESH SPRING ROLLS (6 ROLLS) Prawns, Vietnamese herbs, Pickle, Special dipping sauce <i>Nem cuốn tươi với tôm sú</i>	235
HAIPHONG CRAB SPRING ROLLS (4 ROLLS) Marinated with minced Pork, Crab, Peanuts, Bean sprouts, Mushrooms, Onions, Spring onions, Vietnamese herbs, Pickle, Dipping fish sauce <i>Nem chiên cua bể Hải Phòng</i>	265
VIETNAMESE COMBINATION PLATTER Hanoi Fried spring rolls with Pork, Pan-seared Beef in “La Lot” leaves, Grilled Chicken satay skewer, Home-made salad with Prawn, Herbs <i>Hương vị Việt tổng hợp</i>	355
CHEESE & COLD CUTS PLATTER 3 kinds of cold cuts, 3 kinds of cheese, Cherry tomatoes, Raisins, Apple, Olives, Cashew nuts, Bread	415

SOUP / XÚP

VELVETY PUMPKIN SOUP Pumpkin, Potatoes, Onion, Garlic, Cream and Garlic Crouton <i>Xúp bí đỏ kem mịn</i>	185
HANOI “PHỞ” Traditional Hanoi noodle soup with Beef or Chicken Served with lime, sliced chilli and chilli sauce <i>Phở bò/gà</i>	195
SEAFOOD AND VEGETABLES BISQUE SOUP Red capsicum, Tomatoes, Carrots, Onions, Fennel, Garlic Croutons, Seafood and Dill <i>Xúp hải sản kiểu Pháp</i>	255

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SALAD / XA-LÁT

PRAWNS CELERY SALAD	225
Celery, Carrots, Cucumber, Coriander, Peanuts, Sesame, Prawns, Traditional Vietnamese sweet and sour fish sauce <i>Xa lát cần tây Mỹ với tôm sú</i>	
GRILLED SQUID GREEN MANGO SALAD	245
Green mango, Carrots, Cucumber, Squid, Coriander, Peanuts, Sesame, Traditional Vietnamese sweet and sour fish sauce <i>Nộm xoài thái với mực nướng</i>	
SMOKED CHICKEN GARDEN SALAD	245
Mixed Lettuce & Cherry tomatoes, Cashew nuts, Seasonal tropical fruit, Cream cheese, Smoked Chicken , Passion fruit sauce <i>Xa lát vườn với Lườn gà hun khói</i>	
GRILLED BEEF AND PEPEROMIA PELLUCIDA SALAD	255
Cherry tomato, Arugula, Baby Amaranth leaves, Parmesan Cheese Powder, Beef and Dressing sauce <i>Xa lát rau càng cua với Thịt Bò Úc</i>	

MAIN COURSE / MÓN CHÍNH

HANOI TRADITIONAL GRILLED FISH	345
Dill, Spring onions, Herbs, Fresh vermicelli, Five- Spice, Served on Pan <i>Chả cá Hà Nội</i>	
GRILLED SEABASS IN BANANA LEAF	395
Cabbage salad, Herbs, Lime, Creamy Parsnip purée and Passion fruit sauce <i>Cá vược nướng lá chuối</i>	
GRILLED SALMON	465
Norwegian Salmon, Green pea purée, Cherry tomato, Pink ginger, Passion fruit sauce <i>Cá hồi Na Uy nướng sốt chanh leo thanh mát</i>	
BAKED CHICKEN DRUMSTICK	315
Chicken Drumstick, Served with cabbage salad, Steamed rice, Vietnamese herbs and Spicy fish sauce <i>Đùi gà nướng sốt mắm cay</i>	
GRILLED BEEF IN BAMBOO	425
Sliced American beef, Laksa leaves, Shallots, Organic vegetables, Black pepper sauce, Vietnamese sticky rice <i>Bò Mỹ nướng ống tre</i>	
PAN-SEARED TIGER PRAWNS (3 PCS)	495
Tiger Prawns, Vietnamese herbs, Fresh rice noodles and Tamarind sauce <i>Tôm Sú áp chảo sốt me</i>	
BOURGUIGNON BEEF	525
American Top Blade Beef, Creamy Parsnip purée, Cherry tomato, Red wine sauce <i>Bò hầm rượu vang Pháp</i>	
GRILLED HOKUBEE STRIPLOIN BEEF	695
Hokubee Striploin Beef, Cherry tomatoes, Tropical fruit salsa, Asparagus, Creamy Parsnip purée and Black pepper sauce <i>Thăn ngoại bò kube nướng sốt tiêu</i>	

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RICE AND NOODLES / CƠM VÀ MÌ

CHAR SIU PORK STEAMED RICE Char siu pork, Vegetables, Steamed rice, Herbs and Soya sauce <i>Cơm tấm với xá xíu</i>	255
SEAFOOD FRIED RICE Seafood, Fried eggs, Pickle, Herbs and Soya sauce <i>Cơm rang hải sản</i>	315
HANOI GRILLED PORK Grilled Pork belly, Pork balls, Saw leaf herb, Fresh rice noodles, Herbs, Traditional Vietnamese sweet and sour fish sauce <i>Bún chả Hà Nội</i>	195
STEWED DUCK LEG WITH EGG NOODLES Lotus seed, Carrots, Mixed Jujubes, Mushrooms, Bitter sweet herbals, Egg noodles soup <i>Đùi vịt tiềm thuốc bắc và mì trứng</i>	395
MIXED FRESH NOODLE WITH SOYA SAUCE Char siu Pork, Prawns, Crispy pork belly, Lettuce, Spring onions, Bean sprouts, Fresh noodles, Soya sauce <i>Hủ tiếu tươi trộn với Tôm Thịt</i>	255
SPAGHETTI WITH BRAISED BEEF Parmesan cheese, Baby herb, Garlic bread <i>Mì Ý với bò hầm</i>	235
SPAGHETTI WITH PESTO SAUCE Chili, Garlic, Basil, Nuts and Garlic bread <i>Mì Ý sốt húng tây</i>	215
SAUTÉED ORGANIC VEGETABLES WITH CASHEW NUTS Vegetables, Garlic, Nuts and Steamed rice <i>Rau theo mùa xào hạt điều</i>	225



KID MENU

FRENCH FRIES <i>Khoai tây chiên</i>	135
GRILLED SAUSAGES Smoked German sausages, French fries, Thousand Island sauce <i>Xúc xích nướng tổng hợp kèm xa lát và khoai tây chiên</i>	255
CRISPY TIGER PRAWNS (5 PCS) Prawns, Mixed lettuce, Cocktail sauce <i>Tôm tẩm bột chiên giòn và xa lát vườn</i>	295

DESSERT

ICE-CREAM (2 SCOOPS) Vanilla, Chocolate, Strawberry <i>Kem Vani, Sô-cô-la, Dâu</i>	155
CRÈME BRULEE WITH VIETNAMESE LOTUS JAM Cream, Milk, Eggs, Sugar, Lotus jam, Caramelized banana with Rhum <i>Kem cháy hương vị mít sen</i>	165
MATCHA PANNA COTTA WITH PASSION FRUIT GLAZE Coconut, Passion fruit, Cream, Mint and Strawberry <i>Thạch trái cây trà xanh Nhật Bản với sốt chanh leo</i>	165
TROPICAL FRUIT PLATTER <i>Trái cây nhiệt đới</i>	185



SIGNATURE COCKTAILS

WINTER IS COMING	250
Johnnie Walker Black Label Blended, Peated Whisky, Apple Juice, Tamarind, Lime, Ginger Syrup	
LEGENDARY BOTANIST	250
Tanqueray Gin, Cointreau, Strawberry Purée, Rosemary Leaf, Egg White and Lime Juice	
INTO THE CENTRAL	250
Tanqueray Gin, Fresh Lychee Homemade Puree, Yoghurt, Honey, Lime Juice, Thyme leaf	
PHOENIX	250
Grey Goose Vodka, Cointreau, Sweet & Sour Mix, Homemade Hot Spices Puree	
SCENT OF "HA NOI"	250
Roku Gin, Grand Marnier, Pomelo, Lemon juice, Homemade Jasmine syrup	
CELLO SYMPHONY	265
Homemade Limoncello, Dolin Dry, Vanilla Liqueur, Jasmine syrup, Basil, Lime juice, Soda Water	
SOBER UP!	265
Monkey 47 infused Butterfly pea flower, Blanc Vermouth, Dry Vermouth, Elder flower & Yuzu foam	
MAKE YOUR SMILE	265
Mezcal, Lillet Blanc, Orange Juice, Orange jam, Honey & Ginger syrup, Lime juice, Omai salted-rim glasses	

CLASSIC COCKTAILS

STRONG - RICH - DENSE

CLASSIC DRY MARTINI	195
Dry Gin/ Vodka, Dolin Dry Vermouth, Orange Bitters	
MANHATTAN	195
Bourbon Whiskey, Sweet Vermouth, Angostura Aromatic Bitters	
NEGRONI	195
Gin, Sweet Vermouth, Campari	
OLD FASHIONED	195
Bourbon Whiskey, Orange Bitter, Angostura Bitter, Sugar	

Corkage fee VND1,000,000 per spirit bottle & VND500,000 per wine bottle (750ML)
Phí mở rượu là 1,000,000 VND mỗi chai rượu mạnh & 500,000 VND mỗi chai rượu vang (750ML)

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SWEET - SOUR AND FRAGRANCE

COSMOPOLITAN	195
Vodka, Cointreau, Lime, Cranberry Juice	
ESPRESSO MARTINI	195
Vodka, Ka'lua, Espresso coffee	
LYCHEE MARTINI	195
Vodka, Lychee Liqueur, Lime, Rosemary, Lychee Puree	
MARGARITA	195
Tequila, Cointreau, Lime, Salted-rim glass	
MIDORI SOUR	195
Midori, Absinthe, Lime Juice, Sugar Syrup, Egg White	
WHISKY SOUR	195
Whiskey, Lemon, Sugar, Egg White	
PINK LADY	195
Gin, Lemon, Sugar syrup, Grenadine, Egg White	

LONG FRUITY, REFRESH

DAIQUIRI	195
You choice : Strawberry or Mango, Light Rum , Cointreau, Lime juice ,Sugar Syrup	
MOJITO	195
Rum, Lime, Brown Sugar Syrup, Mint, Soda	
MAI TAI	195
Dark Rum, Orange Curacao, Amaretto, Lime, Orgeat Syrup	
PINA COLADA	195
Light Rum, Dark Rum, Pineapple Juice, Coconut Milk, Sugar Syrup, Aromatic Bitters	
SEX ON THE BEACH	195
Vodka, Peach Liqueur, Cranberry Juice, Pineapple Juice, Grenadine	
LONG ISLAND ICED TEA	195
Vodka, Gin, Rum, Tequila, Cointreau, Lime, Sugar, Coke	
SINGAPORE SLING	195
Gin, Cherry liqueur, Dom Benedictine, Cointreau, Pineapple juice, Lime juice, Grenadine	

HIGHBALL DRINKS

TOM COLLINS	195
Dry Gin, Lime Juice, Sugar syrup , Soda water	
TEQUILA SUNRISE	195
Tequila , Orange Juice, Grenadine	
DARK & STORMY	195
Dark rum, Lime Juice, Ginger Ale	
GIN DE CASSIS	195
Dry gin, Creme de Cassis, Lime juice, Soda water	
HIGHBALL	215
Blended Scotch Whisky, Chamomile & Jujube Cordial, Soda water	

Corkage fee VND1,000,000 per spirit bottle & VND500,000 per wine bottle (750ML)
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GIN & TONIC LOVERS

BOMBAY SAPHIRE LONDON & TONIC Lime, Dry lime	215
ROKU JAPANESE CRAFT GIN & TONIC Ginger, Purple leaves	235
OPIHR ORIENTAL SPICED GIN & TONIC Pink pepper, Dry lime	235
HENDRICK'S GIN & TONIC Rosemary, Cucumber, Rose Bud	235
SÔNG CÁI - VIETNAMESE CRAFT & TONIC Lemongrass, Dried Lime, Wild Pepper	255
TANQUERAY NO.10 & TONIC Dried Orange, Dried Chamomile Flower	255
MONKEY 47 & TONIC Lime, Jamie Flower	375

SHOOTER

KAMIKAZE Vodka, Cointreau, Lime	135
B52 Kalua, Baileys, Cointreau	135
GOLDEN FISH Sambuca, Blanco Tequila, Tabasco sauce	135

HOUSE WINE

	GL	BT
LUIGI LEONARDO CHARDONAY	185	1,095
LES TERRASSES D' ARDECHE SAUVIGNON BLANC- GRENACHE	185	1,095
LUIGI LEONARDO MONTEPULCIANO	185	1,095
LES TERRASSES D' ARDECHE MERLOT- SYRAH	185	1,095

BEERS

LAGER BEERS: HANOI / TRUC BACH/ TIGER CRYSTAL	95
IBIERO - LOCAL CRAFT BEERS : <i>seasonal products - Please check with staff</i>	155

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SPIRIT

VODKA

	SHOT-40ML	BOTTLE
ABSOLUT	155	1,490
KETEL ONE	175	2,490
GREY GOOSE	195	2,890
CIROC ULTRA - PREMIUM	255	3,690
BELVEDERE	285	3,890

GIN

	SHOT-40ML	BOTTLE
BOMBAY SAPHIRE LONDON	155	1,490
OPIHR ORIENTAL SPICED	175	2,490
ROKU JAPANESE CRAFT	185	2,890
HENDRICK'S	200	2,990
VIETNAM SÔNG CÁI DRY	235	3,590
TANQUERAY NO.10 DRY	255	3,790
MONKEY 47	355	3,990

RUM

	SHOT-40ML	BOTTLE
BACARDI LIGHT	155	1,490
CAPTAIN MORGAN DARK	165	1,890
SAMPAN AGRICOLE - LOCAL	185	2,890
HAVANA ANEJO ESPECIAL	185	2,990
BACARDI OCHO 08 YO	255	3,590
ZACAPA 23	275	3,890
ZACAPA XO	475	6,990

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TEQUILA AND MEZCAL

	SHOT-40ML	BOTTLE
JOSE CUERVO ESPECIAL	155	1,490
PATRON XO CAFÉ	235	3,690
PATRON SILVER	245	3,890
DON JULIO BLANCO	245	3,890
1800 ANNEJO	285	4,290
HERENCIA DE SANCHEZ MEZCAL	285	4,290

WHISKEY

SINGLE MALT SCOTCH

	SHOT-40ML	BOTTLE
GLENFIDDICH 12 YO	215	2,900
SINGLETON 12 YO	235	3,290
TALISKER 10 YO PEATED SMOKED	245	3,790
LAPHROAIG 10 YO PEATED SMOKED	285	3,890
MACALLAN 12 YO	245	3,790
SINGLETON 15 YO	285	3,990
DALMORE 15 YO	345	5,290
LAGAVULIN PEATED SMOKED 16 YO	345	5,290
SINGLETON 18 YO	425	6,690
DALMORE 18YO	585	9,990

BLENDED SCOTCH

	SHOT-40ML	BOTTLE
JOHNNIE WALKER BLACK LABEL	185	2,190
JOHNNIE WALKER GOLD RESERVE	215	2,890
JOHNNIE WALKER PLATINUM 18	245	3,290
JOHNNIE WALKER XR 21		6,890
CHIVAS 18 YO	245	3,690
BALLANTINE 21 YO	325	4,890
CHIVAS 21 YO		5,990
CHIVAS 25 YO		9,990

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IRISH / BOURBON / TENNESSEE / RYE WHISKEY

	SHOT-40ML	BOTTLE
JAMESON	155	1,490
JACK DANIEL'S	175	1,890
BULLEIT	185	1,990
MAKER'S MARK	195	2,190
RITTENHOUSE STRAIGH RYE WHISKEY	215	2,790
ELIJAH CRAIG	245	3,790
WOODFORD RESERVE	275	3,990

COGNAC / ARMAGNAC / CALVADOS

	SHOT-40ML	BOTTLE
CHATEAU DE LAUBADE VSOP	285	3,990
CHATEAU DE LAUBADE XO	475	7,890
REMY MARTIN VSOP	285	3,990
HENNESSY VSOP	520	8,990
CALVADOS	275	3,990

LIQUEUR

	SHOT-40ML
MARTINI DRY VERMOUTH	155
MARTINI ROUGH VERMOUTH	155
MARTINI BLANC VERMOUTH	155
JÄGERMEISTER	155
DRAMBUIE	185
COINTREAU/ GRAND MARNIER	155
BAILEYS/ KA'LUA	155
RICARD	155
VACCARI SAMBUCA	155



NON-ALCOHOLIC DRINKS

MOCKTAILS | 165

VIRGIN STRAWBERRY MOJITO

Strawberry, Lime, Mints, Soda water

MINT - CHEER

Lychee juice, Lychee puree, Fresh milk, Coconut cream, Lime, Mint tea

TROPICAL FOREST

Tropical Plums, Pineapple juice, Cinnamon & Star Anise syrup,
Lime , Dry Ginger Ale

CENTRAL DELIGHT

Lychee, Mango, Lime juice, Strawberry Purée

VIRGIN COLADA

Coconut Milk, Pineapple Juice, Coconut Syrup, Whipped cream

FRESH JUICES | 125

PINEAPPLE | PASSION FRUIT | WATERMELON |
LIME | ORANGE

MINERAL / SPARKLING WATER

LAVIE MINERAL 45CL	95
ACQUA PANNA 75CL	135
SAN PELLEGRINO SPARKLING 50CL	95
SAN PELLEGRINO SPARKLING 75CL	135

SOFT DRINKS | 75

REDBULL | DRY GINGER ALE | SODA TONIC | COKE |
DIET COKE | SPRITE

COFFEE

AMERICANO	50
SINGLE ESPRESSO	50
DOUBLE ESPRESSO	70
VIETNAMESE COFFEE WITH CONDENSED MILK Hot / Cold	75
LATTE / CAPPUCINO	85

TEA | 75

EARL GREY | ENGLISH BREAKFAST | GINGER |
JASMINE | CHAMOMILE | LOTUS



Add: No 21 Hang Thung St.,
Old Quarter, Hoan Kiem Dist, Hanoi, Vietnam

T: 024 3938 0963

E: central@redbeanrestaurants.com

W: central@redbeanrestaurants.com