

*Great food  
with real local flavor  
is just a short cab ride away*



**redbean**<sup>®</sup>  
RESTAURANT

## CHEF'S RECOMMENDATIONS

**Hoi An sweet and sour soup with crimson snapper** 68,000 VND  
CANH CHỨA CÁ HỒNG HỘI AN

*Fresh crimson snapper from the oceans surrounding Hoi An is blended with local vegetables, fruits and herbs from nearby Tra Que Organic Village*

**Lotus stem salad** 68,000 VND  
GỎI NGÓ SEN

*A chef's favorite, the lotus stems are hand-selected and sourced from the lakes of Dai Loc, roughly 40km from Hoi An. Flavor is enhanced by fine Vietnamese fish sauce and star anise from the mountainous areas of Quang Nam Province.*

**Essence's signature roast duck** 168,000 VND  
VỊT QUAY KIỂU ESSENCE

*Individually selected ducks from Hoi An Palm Paradise are carefully spit roasted to retain tenderness of the meat and seasoned with locally produced liquor, Sapa plum sauce and fresh kumquat.*

**Pan-seared Tuna with herbs** 168,000 VND  
CÁ NGỪ ÁP CHẢO VỚI RAU THƠM

*Freshly caught tuna fish infused with local herbs from the Tra Que Organic Village and then pan-seared to perfection.*

**Flambé banana** 48,000 VND

*An oriental favorite, Southeast Asian banana is flambéed with Vietnamese sugar and served hot.*

## À LA CARTE MENU

### ASIAN CORNER

#### STARTER

**TAM HỮU** 68,000 VND

*A Hoi An specialty of "three friends," a combination of river shrimp, pork belly and fresh herbs. Accompanied by a sweet and sour fish dipping sauce.*

**BÁNH XÈO** 68,000 VND

*Named after the sizzling noise this savory pancake makes when fried. Banh Xeo remains one of the most popular dishes in Central and Southern Vietnam. The pancake is flavored with turmeric, pork, shrimp, beansprouts and green beans and is served together with a sweet and sour fish dipping sauce.*

**BÁNH KHỌT** 68,000 VND

*These bite-sized savory pancakes are popular in Southern Vietnam but have now gone nation-wide. Flavored with coconut, saffron, green onion and accompanied by fresh shrimp and a sweet and sour fish dipping sauce.*

**SÀI GÒN FRESH SPRING ROLLS** 68,000 VND

*A cool and fresh dish ideal for the Saigonese heat and a favorite snack of local markets. Pork, prawn, chives, beansprouts, noodles and herbs are wrapped in fresh rice paper and served with a sweet and sour fish dipping sauce and pickled soya bean sauce.*

**HÀ NỘI CRISPY SPRING ROLLS** 68,000 VND

*A Hanoi favorite and served hot to take the chill off the northern winters. Crispy spring rolls with the rich flavors of pork, mushroom and onion. Served with soft noodles and a sweet and sour fish dipping sauce.*

## SALAD

### GREEN MANGO SALAD

98,000 VND

*Tropical green mango, deliciously sharp, with shrimp, pork, sesame seeds, peanuts, crispy shallots and a sweet and sour fish sauce.*

### POMELO SALAD

98,000 VND

*A sweet and citrus salad with fresh pomelo, shrimp, sesame seeds, peanuts, crispy shallots and fish sauce.*

### BANANA FLOWER SALAD

98,000 VND

*The flower from the banana tree is combined with shrimp, pork, sesame seeds, peanuts, crispy shallots and fish sauce.*

### MUSHROOM SALAD WITH TOFU

98,000 VND

*Seasonal mushrooms are poached and mixed with fine soya sauce and fried tofu.*

### GỎI BÒ BÓP THẤU

98,000 VND

*A typical Vietnamese style beef carpaccio salad with wok fried beef, lime juice, green banana, sour star fruit, green mango, banana flower, sesame seeds, peanuts, crispy shallots and sweet and sour fish sauce.*

### GREEN PAPAYA BEEF SALAD

98,000 VND

*A combination of green papaya and grilled beef, sesame seeds, peanuts, crispy shallots and sweet and sour fish sauce.*

## SOUP

### HOI AN CHICKEN SOUP WITH SAPA MUSHROOMS

78,000 VND

*A cure-all chicken soup made from a recipe that's been passed down through the generations. Flavored with aromatic mushrooms, ginger, local vegetables from Tra Que Organic Village and slow-cooked for 6 hours. Served together with caramelized chicken.*

### GRILLED SEAFOOD SKEWER SOUP

78,000 VND

*Fresh, spicy seafood served on a skewer and balanced by a sweet fruit and tamarind soup.*

### CRAB MEAT SOUP WITH MUSHROOMS

78,000 VND

*A rich crab meat soup flavored with abalone mushrooms and egg white.*

### BEEF SOUP DELIGHT

78,000 VND

*Marinated beef is cooked right in front of your eyes. Served with a clear broth that has been slow-cooked for over 8 hours including twelve different ingredients and beef shank.*

### VEGETABLE & MUSHROOM SOUP

78,000 VND

*A healthy vegetable soup that changes with the seasons and employs the richness of local mushrooms.*

## MAIN COURSE - SEAFOOD

### GRILLED KING PRAWN WITH GREEN CHILI

188,000 VND

*Green chili remains a Hoi An staple, from the humblest of family dinners to fine dining modern Hoi An cuisine. Not overwhelmingly hot, Hoi An green chili still retains its essence to flavor the grilled king prawn.*

### FISHERMEN STEAMED SEA BASS

188,000 VND

*A Vietnamese favorite, sea bass is steamed and served with fine soya sauce, oyster sauce, sesame oil, mushrooms, ginger, onion and chili. Steamed rice accompanies.*

### TWELVE FLAVOR GRILLED SQUID

128,000 VND

*The squid is marinated in twelve flavors before being grilled on charcoal. Served with Vietnamese mint leaves, cucumber and ginger sauce.*

**GRILLED CRIMSON SNAPPER IN BANANA LEAF** 188,000 VND

*Banana leaves have been used for centuries to grill fish as they ensure that the moisture and flavors don't escape from the fish. We use a selection of local herbs, bitter banana, star fruit, fish sauce and sea salt in this exquisite Hoi An dish.*

**TAMARIND SAUTEÉD CRAB** 388,000 VND

*Crab from Cham Island, close to the beach at Hoi An, is cooked with tamarind sauce and local herbs for a rich, sweet flavor reminiscent of Southern Vietnamese cooking.*

**BRAISED FISH IN CLAY POT** 98,000 VND

*A Vietnamese favorite that varies from region to region. We use Mekong Delta river fish braised in a typical central Vietnam style. Served with white rice.*

**STEAMED PRAWNS WITH COCONUT JUICE** 198,000 VND

*Succulent prawns steamed and then seasoned with coconut for flavor.*

**MAIN COURSE - MEAT**

**GRILLED HONEY CHICKEN THIGH** 128,000 VND

*Honey from the mountainous areas in Vietnam forms the marinade before the chicken thigh is grilled to perfection. Served with steamed rice and sautéed vegetables.*

**GRANDMOTHER'S BRAISED CHICKEN WITH GINGER** 128,000 VND

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

**WOK FRIED CHICKEN WITH CHILI AND LEMONGRASS** 128,000 VND

*Lemongrass and chili are two favorites from Hue, not far from Hoi An, and are used to flavor the chicken breast together with capsicum and onion. Served with steamed rice.*

**WOK FRIED CHICKEN WITH CASHEW NUTS** 128,000 VND

*A Vietnamese take on the Chinese favorite, chicken fillet is stir-fried with cashew nuts, capsicum, onion and carrot. Served with steamed rice.*

**BRAISED DUCK WITH SAPA AROMATIC MUSHROOM** 148,000 VND

*Confit style duck combined with select aromatic mushrooms from the mountains surrounding Sapa in Northern Vietnam.*

**BRAISED PORK BELLY** 108,000 VND

*Sweet pork belly braised to perfection served with steamed rice and a fried egg.*

**STEAMED PORK WITH MUSHROOM** 108,000 VND

*Steamed pork together with mushrooms, vegetables and sesame oil. Served with steamed rice.*

**WOK FRIED PORK WITH TROPICAL FRUIT SAUCE** 108,000 VND

*Stir fried pork brought to life with pineapple, tomato, onion, capsicum, baby corn and chef's secret sauce. Served with steamed rice.*

**WOK FRIED BEEF AND CASHEW NUTS** 138,000 VND

*Stir fried beef with cashew nuts, capsicum, baby corn, onion and carrot. Served with steamed rice.*

**FRESH TOFU WITH MUSHROOM SAUCE** 88,000 VND

*Fresh and soft tofu flavored with sautéed mushrooms and bell pepper. Served with steamed rice.*

**BRAISED VEGETABLES IN CLAY POT** 88,000 VND

*Braised seasonal vegetables in a Vietnamese pot, including bitter melon, white radish, carrot, mushroom, baby corn and peas. Served with steamed rice.*

## MAIN COURSE - HOT PAN

*Our Hot Pan dishes are served hot right to your table!*

### BÒ NÉ— BEEF STEAK ON HOT PAN VIETNAMESE STYLE 278,000 VND

*A classic combination of beef, egg and vegetables served on a hot pan together with a Vietnamese baguette. "Bò né" is traditionally a high energy breakfast and very popular in Saigon, as well as other parts of Central and Southern Vietnam. Here, at Red Bean we transform this favorite into a great lunch or dinner dish with quality 180 gram beef steak from the US and topped with our chefs special sauce.*

### CHICKEN OR PORK ON HOT PAN 228,000 VND

*Try our hot pan with chicken or pork if beef isn't to your liking. Served in a unique hot pan with the distinct flavors of Asia including ginger, lemongrass, chilli, turmeric and galangal. Served with noodles and vegetables.*

### CHẢ CÁ— FISH ON HOT PAN 198,000 VND

*"Chả cá Lã Vọng" is the quintessential specialty dish of Hanoi but at Red Bean we gives this subtle Hanoian dish a burst of Hoi An flavor. This fish is hand-selected at the market before being marinated with galangal juice, turmeric, garlic and shallots. The fish is grilled on an open fire with dill and green onion before being quick-fried at the table right in front of you. Served with soft noodles, vegetables and fish dipping sauce.*

### SEAFOOD ON HOT PAN 248,000 VND

*Take your pick of prawn, squid or fish or perhaps all of the above in one hot pan. Served with vegetables, noodles and herbs along with fish sauce with touches of garlic, chili, lime and dill.*

## DESSERT

### ICE CREAM 48,000 VND

*Choose from a selection of classic vanilla, rum & raisin, white chocolate & raspberry, strawberry, homemade passion fruit.*

### GRILLED BANANA WITH HONEY OR CHOCOLATE SAUCE 48,000 VND

### GRILLED BANANA 48,000 VND

*Fresh banana rolled in sticky rice, grilled and served with pandan coconut milk.*

### CHÈ TRÔI NƯỚC 48,000 VND

*A Vietnamese favorite dessert.*

### CHÈ BÀ BA 48,000 VND

*A Vietnamese favorite dessert.*

### FRESH FRUIT PLATTER 48,000 VND

# À LA CARTE MENU

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## WESTERN AND FUSION CORNER

### STARTER

**BEEF CARPACCIO** 128,000 VND

*Slices of Australian raw beef, lime, olive oil, Parmesan cheese, capers and lettuce.*

**SMOKED SALMON SALAD** 128,000 VND

*Fresh smoked salmon salad with lettuce, alfalfa sprouts, bell pepper, cucumber, cherry tomatoes, yellow mustard, mayonnaise, salt, pepper, lime, olive oil and leaves.*

**CAPRESE SALAD** 98,000 VND

*Fresh mozzarella cheese served with basil, tomato and olive oil.*

### SOUP

**PUMPKIN SOUP** 88,000 VND

*Creamy pumpkin soup with potato, cream, carrot and bay leaf.*

**GREEN SOUP** 88,000 VND

*A classic green soup colored with broccoli, potato, bay leaf, cream, butter and onion.*

**POTATO SOUP** 88,000 VND

*Potato, cream, butter, onion and bay leaf.*

**PEA SOUP** 88,000 VND

*Peas, potato, cream, butter, onion and bay leaf.*

### MAIN COURSE

**BEEF TENDERLOIN STEAK** 398,000 VND

*Australian beef tenderloin (180 gram) served with mashed potato, broccoli, cauliflower and carrot. Served with your choice of black pepper sauce or mushroom sauce.*

**ROLLED BEEF WITH MUSHROOM** 268,000 VND

*Mushrooms and beef are rolled together for a rich and delicious flavor, served with a green pepper sauce.*

**GRILLED AUSTRALIAN LAMB RACK** 398,000 VND

*Grilled Australian lamb rack with green pepper sauce, red wine, onion, cherry tomatoes, broccoli, cauliflower and carrots. Served with mashed potato or sautéed baby potato.*

**SALMON STEAK WITH PASSION FRUIT SAUCE** 268,000 VND

*Seared salmon steak (150 gr) with passion fruit sauce. Served with vegetables and mashed potato.*

**SEABASS WITH WHITE WINE SAUCE OR PASSION FRUIT SAUCE** 268,000 VND

*Seared fresh seabass fish, herbs served with your choice of white wine sauce or passion fruit sauce.*

**STEWED CHICKEN THIGH IN RED WINE GRAVY** 268,000 VND

*Stewed chicken thigh, mushrooms, broccoli, cauliflower, carrot, bok choy and onion in red wine sauce. Served with sautéed potato.*

**STUFFED CHICKEN THIGH** 168,000 VND

*Stuffed chicken thigh with mushrooms, mozzarella cheese, broccoli, cauliflower, carrots, bok choy and onion. Served with mashed potato.*

**BBQ PORK RIBS** 168,000 VND

*Classic chef style BBQ pork ribs.*

**SMOKED DUCK BREAST WITH ORANGE SAUCE** 168,000 VND

*Grilled smoked duck breast slices with honey, fresh orange, broccoli, carrots and cabbage. Served with steamed rice.*

**DESSERT**

**CRÈME BRÛLÉE** 68,000 VND

**FONDANT CAKE** 68,000 VND

**BANANA FLAMBE** 68,000 VND

## **REDBEAN Restaurant**

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