

ROOM SERVICE



LASIESTA®

LUXURY BOUTIQUE HOTEL

CLASSIC



# ROOM SERVICE

FROM 11:30 AM TO 10:00 PM

PLEASE DIAL 105 FOR ORDER



# FOOD MENU

- 1. MINI RICE PANCAKES** 175  
Shrimp, Flour, Rice Powder, Herbs,  
Sweet & Sour Dressing  
*Bánh khọt*
- 2. SIZZLING CREPES** 180  
Powder Mixture, Shrimp, Pork, Bean Sprouts, Onion,  
Green Bean, Pepper, Served With Vietnamese Dipping  
Sauce And Herbs On The Side  
*Bánh xèo*
- 3. FRESH SPRING ROLLS** 180  
Soft Rice Paper Rolls Filled With Pork, Shrimp, Fresh Rice  
Noodles, Green Mango, Carrots, Herbs And Peanuts.  
Served With Vietnamese Dipping Sauce.  
*Nem tươi cuốn tôm thịt*
- 4. DEEP-FRIED SPRING ROLLS** 180  
Deep-fried Rolls Filled With Pork, Egg, Wood Ear  
Mushroom, Coriander, Vermicelli, Spring Onions, Herbs.  
Served With Vietnamese Dipping Sauce  
*Nem rán Hà Nội*
- 5. "PHỞ" ROLLS** 180  
'Phở Rolls' Is Constructed Of Chewy, Heavy Rice Paper,  
Juicy Beef, Fresh Herbs, And Veggies, All Rolled Up And  
Dipped In Fragrant Fish Sauce.  
*Phở cuốn bò*
- 6. ASSORTED ROLLS** 235  
Combination Of Vietnamese Deep Fried Spring  
Rolls, Fresh Spring Rolls And "Phở" Rolls. Served With  
Vietnamese Dipping Sauce  
*Cuốn tổng hợp*
- 7. LOTUS ROOTS SALAD** 185  
Lotus Root, Prawns, Pork, Radicchio, Carrots,  
Cucumber, Herbs, Sweet & Sour Dressing  
*Gỏi sen tôm thịt*

Prices quoted in (,000) VND / Giá tính bằng nghìn đồng

\*Vui lòng cho chúng tôi biết nếu bạn bị dị ứng thực phẩm hoặc có nhu cầu ăn kiêng đặc biệt

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- 8. GREEN MANGO SALAD** 185  
Marinated Mango, Carrots, Cucumber, Shrimp, Squid. Served With Fish Sauce Dressing, Herbs And Chopped Peanuts  
*Nộm xoài xanh hải sản*
- 9. CHICKEN SALAD** 185  
Shredded Chicken With Sliced Onions And Hot Mint, Tossed In Dressing Sauce, Topped With Chopped Peanuts And Sesame Seeds  
*Nộm gà xé phay với hành tây và lá bạc hà*
- 10. GRAPEFRUIT SALAD** 185  
Fresh Grapefruit, Shrimp; A Dressing Of Garlic, Chili, Lemon Juice And Fish Sauce; Sprinkled With Coriander And Ground Peanuts  
*Nộm tôm bưởi*
- 11. MUSHROOM SOUP** 175  
A Broth Based Soup With Mushrooms, Egg Terrine, Asparagus, Sprinkled With Coriander  
*Xúp nấm tươi đặc biệt*
- 12. CHICKEN CORN SOUP** 175  
A Broth Based Soup With Chicken, Egg, Sweet Corn, Shiitake Mushroom, Sesame Oil Sprinkled With Coriander  
*Xúp gà ngô non*
- 13. HOT & SOUR PRAWN SOUP** 185  
Coconut Water Infused With Lemongrass, Galangal Root, Lemon Leaves, Tiger Prawns, Mushrooms  
*Xúp tôm chua cay*
- 14. TIGER PRAWN AND ASPARAGUS SOUP** 185  
Tiger Prawn, Asparagus, Carrots, Egg, Coriander  
*Xúp tôm măng tây*

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|---|-------------------|
| <p><b>15.CHICKEN "PHỞ"</b></p> <p>Served With Herbs, Lime, Local Chili Sauce &amp; Fresh Chili On The Side.</p> <p><i>Phở gà</i></p>  | <p><b>195</b></p> |
| <p><b>16.BEEF "PHỞ"</b></p> <p>Served With Herbs, Lime, Local Chili Sauce &amp; Fresh Chili On The Side</p> <p><i>Phở bò</i></p>  | <p><b>195</b></p> |
| <p><b>17.SOUTHERN STIR FRIED BEEF NOODLES</b></p> <p>Stir Fried Beef With Fresh Rice Noodles, Bean Sprouts, Onions, Herbs And Peanuts. Served With Vietnamese Dipping Sauce</p> <p><i>Bún bò Nam Bộ</i></p>                     | <p><b>225</b></p> |
| <p><b>18.CHICKEN FRIED RICE</b></p> <p>Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled With Coriander. Served With Pickled Vegetables And Soya Sauce</p> <p><i>Cơm rang gà</i></p>                               | <p><b>195</b></p> |
| <p><b>19.BEEF FRIED RICE</b></p> <p>Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled With Coriander.</p> <p>Served With Pickled Vegetables And Soya Sauce</p> <p><i>Cơm rang bò</i></p>                           | <p><b>195</b></p> |
| <p><b>20.SEAFOOD FRIED RICE</b></p> <p>Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled With Coriander. Served With Pickled Vegetables And Soya Sauce</p> <p><i>Cơm rang hải sản</i></p>                          | <p><b>205</b></p> |
| <p><b>21.GRILLED FISH HANOI STYLE</b></p> <p>Grilled Turmeric And Dill Marinated Sea Bass Filets. Served With Dill, Spring Onions, Fresh Rice Noodles, Lettuce, Herbs And a Fish Sauce Dressing</p> <p><i>Chả cá Hà Nội</i></p> | <p><b>280</b></p> |

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<b>22. GRILLED PORK HANOI STYLE</b>	<b>280</b>
Grilled Pork Patties, Vietnamese Dipping Sauce With Pickled Papaya And Carrots. Served With Fresh Vermicelli Rice Noodles, Mixed Lettuce Leaves And Herbs	
<i>Bún chả Hà Nội</i>	
<b>23. BRAISED PORK IN CLAY POT</b>	<b>280</b>
Served With Vegetables And Steamed Rice	
<i>Ba chỉ heo kho tộ</i>	
<b>24. GRILLED SALT AND CHILI PORK JOWL</b>	<b>280</b>
Served With Green Chilies Sauce And Sweet Gourd-flavor Heritage Fusion Steamed Rice	
<i>Má heo nướng với sốt ớt xanh</i>	
<b>25. ROASTED CHICKEN WITH HONEY SAUCE</b>	<b>280</b>
Served With Vegetables And Heritage Fusion Steamed Rice	
<i>Gà quay mật ong</i>	
<b>26. GRILLED SLICED BEEF TENDERLOIN</b>	<b>325</b>
Topped With Sesame. Served With Green Chilies Sauce And Heritage Fusion Steamed Rice	
<i>Bò nướng sốt ớt xanh</i>	
<b>27. BEEF IN COCONUT</b>	<b>355</b>
Stir Fried Beef In Coconut, Flavoured With Lemongrass, Garlic, Chilli, Salt, Pepper And Oyster Sauce. Served With Heritage Fusion Steamed Rice	
<i>Bò trái dừa</i>	

## WESTERN CORNER

- 28. TOMATO BRUSCHETTA** 160  
Baguette Slices Brushed With Garlic And Olive Oil,  
Topped With Fresh Tomato And Basil  
*Bánh mì nướng cà chua kiểu Ý*
- 29. PAN-SEARED SCALLOP** 200  
Pan-seared Scallops With Teriyaki Sauce  
*Sò điệp áp chảo*
- 30. PAN-SEARED FOIE GRAS** 370  
Served With Sautéed Mushrooms, Fresh Orange,  
Balsamic Sauce  
*Gan ngỗng áp chảo*
- 31. CLASSIC CAESAR SALAD** 180  
Romaine Lettuce Leaves, Bacon, Croutons, Anchovies,  
Grated Parmesan Cheese, Olive Oil, Lemon Juice And  
Black Pepper  
*Xa lát "Ceasar"*
- 32. AVOCADO SALAD** 200  
Avocado, Shrimps, Parsley. Served With A Cocktail Sauce  
*Xa lát quả bơ với tôm và sốt cocktail*
- 33. BAKED HONEY & ORANGE GLAZED DUCK BREAST** 420  
Duck Breast Marinated In Orange Juice, Soya Sauce  
And Honey. Served With Sautéed Vegetables, Cherry  
Tomatoes, Orange Sauce And Herbs  
*Lườn vịt bỏ lò sốt cam*
- 34. PAN-SEARED SALMON** 530  
Norwegian Salmon Filet. Served With Mashed Potato  
And Asparagus, With A Passion Fruit Sauce  
*Cá hồi Nauy áp chảo sốt chanh leo*
- 35. GRILLED LAMB RACK** 760  
Grilled Of Lamb Rack With Asparagus, Mashed Potato,  
Carrot, Broccoli. Served With Green Pepper Sauce  
*Sườn cừu nướng sốt tiêu xanh*

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36. GRILLED FUJI BEEF STEAK

600

Served With Mashed Potato, Sautéed Mushrooms And Green Pepper Sauce

*Bít tết bò Fuji nướng sốt tiêu xanh*

37. GRILLED ANGUS BEEF TENDERLOIN

750

Served With Mashed Potato, Sautéed Mushrooms And Red Wine Sauce

*Thăn nội bò Mỹ Angus nướng sốt vang đỏ*

38. SPAGHETTI

240

With Your Choice of: Bolognaise | Carbonara | Tomato Sauce

*Mỳ ống Ý với các lựa chọn: Sốt bò băm | Sốt ba chỉ kem nấm | Sốt cà chua*

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# VEGETARIAN CORNER

## 39. VEGETARIAN FRESH SPRING ROLLS 160

Fresh Rice Paper Rolls Filled With Green Mango, Carrots, Cucumber, Mushrooms, Fresh Rice Noodles, Herbs. Served With Soya Sauce

*Nem cuốn chay*

## 40. MANGO & SESAME RICE CRACKER SALAD 160

Shredded Mango, Cucumber, Carrot, Sweet & Tangy Soy Dressing. Served with Sesame Rice Crackers, Fresh Herbs, Crushed Peanuts, and Crispy Shallots.

*Gỏi xoài bánh đa vừng*

## 41. STIR FRIED VEGETABLE CURRY 190

Bok-choy, Carrots, Sweet Corn, Green Beans, Garlic And Chili Cooked in a curry sauce. Served with fragrant steamed rice

*Cà ri rau xanh*

## 42. PAN-SEARED EGGPLANT WITH SCALLION OIL 220

Seared Eggplant, Stir-Fried Herbs, Black Rice, Scallion Oil, Crushed Peanuts, and Crispy Shallots.

*Cà tím áp chảo với sốt dầu hành*

## 43. FRIED RICE WITH VEGETABLES & MUSHROOMS 195

Mushroom, Shallots, Spring Onions, Sweet Corn, Carrots, Green Beans, Sprinkled With Coriander. Served With A Pickles And Soya Sauce

*Cơm rang rau nấm*

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## DESSERT

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| <b>44. JACK FRUIT YOGURT</b><br>Homemade Yogurt, Jack Fruit, Jelly<br><i>Sữa chua mít</i>  | <b>155</b> |
| <b>45. CRÈME BRÛLÉE</b><br>Served With Mint, Banana Flambé And Cookies<br><i>Kem cháy ăn kèm chuối đốt</i>   | <b>175</b> |
| <b>46. PASSION FRUIT CAKE</b><br>Served With Passion Fruit Sauce And Two Scoops Of<br>Vanilla Ice Cream<br><i>Bánh bông lan chanh leo nóng ăn kèm kem vani</i> | <b>175</b> |
| <b>47. HOT CHOCOLATE CAKE</b><br>Served With Chocolate Sauce And Two Scoops Of Vanilla<br>Ice Cream<br><i>Bánh bông lan sô cô la nóng ăn kèm kem vani</i>      | <b>175</b> |
| <b>48. CHOCOLATE MOUSSE</b><br>Served With Cashew Nuts And Cookies<br><i>Bánh sô cô la mềm</i>   | <b>175</b> |

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