

ROOM SERVICE



LASIESTA®

LUXURY BOUTIQUE HOTEL

CLASSIC



ROOM SERVICE

FROM 11:30 AM TO 10:00 PM

PLEASE DIAL 105 FOR ORDER



redbean[®]
RESTAURANT

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. DEHYDRATED BEEF WITH GREEN PAPAYA SALAD** **185**
 Marinated Papaya, Carrots, Onions, Dehydrated Beef. Served With Fish Sauce Dressing, Sprinkled Coriander And Ground Peanuts
Nộm đu đủ bò sấy
- 9. GREEN MANGO SALAD** **185**
 Marinated Mango, Carrots, Cucumber, Shrimp, Squid. Served With Fish Sauce Dressing, Herbs And Chopped Peanuts
Nộm xoài xanh hải sản
- 10. 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
- 11. 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
- 12. MUSHROOM SOUP** **175**
 A Broth Based Soup With Mushrooms, Egg Terrine, Asparagus, Sprinkled With Coriander
Xúp nấm tươi đặc biệt
- 13. CHICKEN CORN SOUP** **175**
 A Broth Based Soup With Chicken, Egg, Sweet Corn, Shiitake Mushroom, Sesame Oil Sprinkled With Coriander
Xúp gà ngô non
- 14. HOT & SOUR PRAWN SOUP** **185**
 Coconut Water Infused With Lemongrass, Galangal Root, Lemon Leaves, Tiger Prawns, Mushrooms
Xúp tôm chua cay

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- 15. TIGER PRAWN AND ASPARAGUS SOUP** 185
Tiger Prawn, Asparagus, Carrots, Egg, Coriander
Xúp tôm măng tây
- 16. CHICKEN "PHỞ"** 195
Served With Herbs, Lime, Local Chili Sauce & Fresh Chili
On The Side.
Phở gà
- 17. BEEF "PHỞ"** 195
Served With Herbs, Lime, Local Chili Sauce & Fresh Chili
On The Side
Phở bò
- 18. SOUTHERN STIR FRIED BEEF NOODLES** 225
Stir Fried Beef With Fresh Rice Noodles, Bean Sprouts,
Onions, Herbs And Peanuts. Served With Vietnamese
Dipping Sauce
Bún bò Nam Bộ
- 19. CHICKEN FRIED RICE** 195
Shallots, Onions, Sweet Corns, Carrots, Green Beans,
Sprinkled With Coriander. Served With Fresh Salad And
Soya Sauce
Cơm rang gà
- 20. BEEF FRIED RICE** 195
Shallots, Onions, Sweet Corns, Carrots, Green Beans,
Sprinkled With Coriander. Served With Fresh Salad And
Soya Sauce
Cơm rang bò
- 21. SEAFOOD FRIED RICE** 205
Shallots, Onions, Sweet Corns, Carrots, Green Beans,
Sprinkled With Coriander. Served With Fresh Salad And
Soya Sauce
Cơm rang hải sản
- 22. GRILLED FISH HANOI STYLE** 280
Grilled Turmeric And Dill Marinated Sea Bass Filets.
Served With Dill, Spring Onions, Fresh Rice Noodles,
Lettuce, Herbs And a Fish Sauce Dressing
Chả cá Hà Nội

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- 23. STEAMED SEA BASS ON SOYA SAUCE** **295**
Served With Vegetables And Steamed Rice
Cá vược sốt xì dầu
- 24. FRIED TIGER PRAWNS WITH SATLED EGG** **295**
Served With Green Chilies Sauce And Gourd - flavor
Steamed Rice
Tôm chiên trứng muối
- 25. GRILLED PORK HANOI STYLE** **280**
Grilled Pork Patties, Vietnamese Dipping Sauce With
Pickled Papaya And Carrots. Served With Fresh Vermicelli
Rice Noodles, Mixed Lettuce Leaves And Herbs
Bún chả Hà Nội
- 26. BRAISED PORK IN CLAY POT** **280**
Served With Vegetables And Steamed Rice
Ba chỉ heo kho tộ
- 27. GRILLED SALT AND CHILI PORK JOWL** **280**
Served With Green Chilies Sauce And Sweet
Gourd-flavor Steamed Rice
Má heo nướng với sốt ớt xanh
- 28. PORK THREE WAYS** **295**
Served With Pepper Sauce, Grilled Onions, Sautéed
Vegetables And Steamed Rice
Thịt heo ba kiểu với sốt tiêu Tây Bắc
- 29. ROASTED CHICKEN WITH HONEY SAUCE** **280**
Served With Vegetables And Steamed Rice
Gà quay mật ong
- 30. GRILLED CHICKEN WITH LEMON LEAVES** **280**
Grilled Marinated Chicken With Lemon Leaves, Onions
And Shallots, Seasoned With Chili, Ginger, Turmeric,
Garlic. Served With Fresh Rice Noodles, Pickles And
Sweet & Sour Sauce
Gà nướng lá chanh

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| 31. GRILLED SLICE CHICKEN IN BAMBOO | 280 |
| Served With Black Pepper Sauce, Sautéed Vegetable And Steamed Rice | |
| <i>Gà nướng ống tre</i> | |
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| 32. GRILLED SLICED BEEF TENDERLOIN | 325 |
| Topped With Sesame. Served With Green Chilies Sauce And Sweet Gourd-flavor Steamed Rice | |
| <i>Bò nướng sốt ớt xanh</i> | |
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| 33. BEEF IN COCONUT | 355 |
| Stir Fried Beef In Coconut, Flavoured With Lemongrass, Garlic, Chilli, Salt, Pepper And Oyster Sauce. Served With Steamed Rice | |
| <i>Bò trái dừa</i> | |

WESTERN CORNER

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|---|------------|
| 34. TOMATO BRUSCHETTA | 160 |
| Baguette Slices Brushed With Garlic And Olive Oil, Topped With Fresh Tomato And Basil | |
| <i>Bánh mì nướng cà chua kiểu Ý</i> | |
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| 35. PAN-SEARED SCALLOP | 200 |
| Pan-seared Scallops With Teriyaki Sauce | |
| <i>Sò điệp áp chảo</i> | |
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| 36. PAN-SEARED FOIE GRAS | 370 |
| Served With Sautéed Mushrooms, Fresh Orange, Balsamic Sauce | |
| <i>Gan ngỗng áp chảo</i> | |
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| 37. CLASSIC CAESAR SALAD | 180 |
| Romaine Lettuce Leaves, Bacon, Croutons, Anchovies, Grated Parmesan Cheese, Olive Oil, Lemon Juice And Black Pepper | |
| <i>Xa lát "Caesar"</i> | |
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| 38. AVOCADO SALAD | 200 |
| Avocado, Shrimps, Parsley. Served With A Cocktail Sauce | |
| <i>Xa lát quả bơ với tôm và sốt cocktail</i> | |

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- 39. SCALLOP ARUGULA SALAD** **210**
 Arugula Salad With Scallops, Balsamic Dressing Sauce
Xa lát sò đẹp với rau tên lửa
- 40. 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
- 41. 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
- 42. 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
- 43. GRILLED FUJI BEEF STEAK** **600**
 Served With Mashed Potato, Sautéed Mushrooms And Green Pepper Sauce
Bít tết bò Fuji nướng sốt tiêu xanh
- 44. GRILLED ANGUS BEEF TENDERLOIN** **750**
 Served With Mashed Potato, Sautéed Mushrooms And Red Wine Sauce
Thăn nội bò Mỹ Angus nướng sốt vang đỏ
- 45. 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

- 46. 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
- 47. CURRIED VEGETABLE TEMPURA** 160
Onions, Vegetables, Carrots, Fresh Mushrooms, Sweet Potato. Served With Three Dipping Sauces: Soya, Mango Chutney And Mint
Rau củ tẩm bột chiên cà ri
- 48. VEGETABLE CURRY** 170
Bok-choy, Carrots, Sweet Corn, Green Beans, Garlic And Chili Cooked in a curry sauce. Served with fragrant steamed rice
Cà ri rau xanh
- 49. BRAISED TOFU** 210
Tofu, Mushrooms, Vegetable, Tomato Sauce. Served With Steamed Rice
Đậu phụ om sốt cà chua
- 50. STEWED EGGPLANT AND MUSHROOM** 210
Stewed Mushroom And Eggplant With Garlic And Spring Onions. Served With Steamed Rice
Cà tím om tỏi
- 51. FRIED RICE WITH VEGETABLES & MUSHROOMS** 200
Mushroom, Shallots, Spring Onions, Sweet Corn, Carrots, Green Beans, Sprinkled With Coriander. Served With A Pickles And Soya Sauce
Cơm rang rau nấm
- 52. STIR-FRIED VEGETABLES WITH CASHEW NUTS** 170
Stir-fried Seasonal Vegetables with Cashew Nuts. Served With Steamed Rice
Rau xào hạt điều

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DESSERT

- 53. FRUIT BEAM YOGURT** 125
Homemade Yogurt, Fruit Beam, Coconut Milk, Mint
Sữa chua hoa quả
- 54. BLACK GLUTINOUS RICE YOGURT** 135
Homemade Yogurt, Black Glutinous Rice, Coconut Milk
And Mint
Sữa chua nếp cẩm
- 55. JACK FRUIT YOGURT** 155
Homemade Yogurt, Jack Fruit, Jelly
Sữa chua mít
- 56. LOTUS SEED AND LOGAN SWEET** 155
Lotus Seed And Logan In Diluted Sugar Syrup
Chè sen long nhãn
- 57. TOFU EGG CREAM** 175
Tofu And Egg Cream With Black Sugar Pearl
Tàu hũ kem trứng
- 58. CRÈME BRÛLÉE** 175
Served With Mint, Banana Flambé And Cookies
Kem cháy ăn kèm chuối đốt
- 59. PASSION FRUIT CAKE** 175
Served With Passion Fruit Sauce And Two Scoops Of
Vanilla Ice Cream
Bánh bông lan chanh leo nóng ăn kèm kem vani
- 60. HOT CHOCOLATE CAKE** 175
Served With Chocolate Sauce And Two Scoops Of Vanilla
Ice Cream
Bánh bông lan sô cô la nóng ăn kèm kem vani
- 61. CHOCOLATE MOUSSE** 175
Served With Cashew Nuts And Cookies
Bánh sô cô la mềm

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INDOCHINE MIXOLOGY COLLECTION | 255

62. HANOI HARMONY

A symphony of Mam Hanoi liqueur, vodka, Dracontomelon syrup, ginger, and citrus. This concoction whispered tales of the ancient capital, where history and modernity danced together in perfect harmony"

63. RUDDY SUNSET SERENADE

Boasting Mam's ""Ruddy face"" Apricot liqueur, silver tequila, pineapple juice, and the delicate hues of cherry blossom and blood orange. With each sip, drinkers were transported to a realm where time stood still, basking in the warm glow of twilight

64. MULBERRY MOONLIGHT

Blending Mulberry & Jasmine liqueur with white rum, Chambord, raspberry, and citrus. It was a potion of pure enchantment, weaving tales of moonlit escapades and whispered secrets

65. TERRACED TRANQUILITY

Mam's Rose Apple liqueur mingled with dark rum, Midori, cucumber, and citrus, offering a refreshing respite from the hustle and bustle of daily life. Here, amidst the terraced fields, serenity reigned supreme

66. FLOATING RIVER FUSION

Mam embarked on a journey down the winding waterways of Vietnam, blending Green Lemon liqueur with gin, pineapple juice, pandan, and coconut syrup. Optional egg white lent a creamy texture, reminiscent of gentle ripples on the water's surface

67. HA GIANG SPICE SIP

Brought a touch of warmth and adventure, combining Spiced Apricot Liqueur with bourbon, cranberry juice, and dried apricot syrup. Optional egg white added a frothy finish, inviting drinkers to linger a little longer and savor the flavors of Vietnam

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CLASSIC COCKTAIL

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| 68. MARGARITA
Tequila, Cointreau, Citrus, Salt | 240 |
| 69. WHISKY SOUR
Bourbon Whiskey, Citrus, Sugar, Egg White (optional) | 240 |
| 70. COSMOPOLITAN
Vodka, Cointreau, Citrus, Cranberry | 240 |
| 71. OLD FASHIONED
Bourbon Whiskey, House Infused Brown Sugar & Citrus, Angostura Bitters | 240 |
| 72. NEGRONI
Gin, Campari, Sweet Vermouth, Angostura bitter | 240 |
| 73. MOJITO
Light rum, Fresh Mint, Citrus, Sugar, Soda | 240 |
| 74. PINA COLADA
Light rum, Malibu, Coconut Milk, Pineapple | 240 |
| 75. LONG ISLAND ICED TEA
Vodka, Gin, Light rum, Tequila, Cointreau, Citrus, Coke | 240 |

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HOUSE WINE

	By Glass	By Bottle
76. VINA MAIPO MI PUEBLO SAUVIGNON BLANC Chile	215	1,050
77. VINA MAIPO MI PUEBLO SAUVIGNON BLANC Chile	215	1,050
78. BARRAMUNDI CHARDONNAY Australia	215	1,050
79. BARRAMUNDI SHIRAZ Australia	215	1,050

7 BRIDGES BREWING LOCAL CRAFT BEER

SUNSET TANGERINE 330ml IBU : 16 Vol : 4.2%	175
BEACH BLOND ALE 330ml IBU : 18 Vol : 5%	175
DRAGON IPA 330ml IBU : 32 Vol : 4.8%	185
IMPERIAL DOULE IPA 330ml IBU : 50 Vol : 9%	195

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MOCKTAIL

VIRGIN PINA COLADA 160
Coconut Milk, Pineapple

VIRGIN MOJITO 160
Fresh mint, Citrus, Sugar, Soda

FRESH JUICE | 135

**ORANGE / PINE APPLE / WATERMELON / MANGO
/ PASSION FRUIT / LIME**

*Nước cam / Nước dứa / Nước dưa hấu / Nước xoài /
Nước chanh leo / Nước chanh*

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ICED TEA

PEACH ORANGE LEMONGRASS 165

Peach Tea, Orange Juice, Lemongrass,
Peach, Lemongrass Syrup
Trà đào cam sả

ORANGE ALOE VERA HIBISCUS TEA 165

Hibiscus Tea, Orange, Aloe Vera, Pink Grapefruit Syrup
*Trà hoa dâm bụt, cam vàng, nha đam, si rô
bưởi hồng*

GREEN APPLE MINT TEA 165

Mint Tea, Strawberry, Lime, Rosemary, Rosemary syrup
Trà bạc hà, táo xanh, lá bạc hà, chanh, si rô táo xanh

LOTUS APPLE 165

Cold Brew Lotus Tea, Apple Juice, Sweetened Lotus
Seed, Fresh Apple

CHAMOMILE HONEY 165

Chamomile Tea, Honey, Strawberry, Lime, Apple

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