



corallo

ALA CARTE

MENU



TAPAS / FINGER FOOD

Traditionally small savory dishes or snacks. Tapas is a small serving best paired with an aperitif of your choice.

- S** SEAFOOD MINIS 190
Deep-fried mini local seafood
- S** "DANCING" PRAWN 190
Deep fried with crispy sweet walnut and orange mayonnaise
- S** HOMEMADE TAPENADE 190
Served with warm sourdough bread
- S** DEEP FRIED HERRING 190
Mixed spice, lime, and paprika mayonnaise
- CRISPY CHICKEN LOLLIPOP** 190
Marinade with Phu Quoc pepper, and tamarind ginger BBQ sauce

STARTERS

- D** WATERMELON & FETA SALAD 250
Watermelon with mixed herbs and red onion finished with crumbled feta cheese and a dash of sunflower seeds
- S** CARPACCIO PONZU 260
Sliced raw cobia fish with Ponzu sauce, Nori, shiso leaves, calamansi and orange segment
- S** CITRUS OCTOPUS 260
Finely sliced, slow-cooked octopus squeezed over with citrus juice of passion fruit, pomelo and tapioca chips
- S N&S** ASPARAGUS & CRAB 270
Green Dalat asparagus, poached duck egg, mixed herbs and hazelnut dressing
- S** FISH CARPACCIO 260
Sliced cobia fish, with mixed herbs drizzled, virgin olive oil and lime
- D** HEIRLOOM TOMATO BURRATA 360
Dalat tomato, fresh Burrata, fresh herbs, virgin olive oil and balsamic
- V** PUMPKIN SALAD 260
Roasted pumpkin with cinnamon, mixed greens and pumpkin seed
- P** PARMA HAM SALAD 320
Parma ham with watermelon, rock melon, rocket and mixed greens

V vegetarian

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STARTERS

- S G** OYSTERS ON ICE 950
12 pieces of fresh oyster served with rye sourdough bread along with a variety of condiments
butter, lime, soya sauce, wasabi, and red wine vinegar
- V** SEAWEED SALAD 230
Mixed seaweed, sesame dressing and nori chips
- S G** SOFT-SHELL CRAB 280
Deep-fried, served with smoked paprika mayo and plum sauce
- S** FISH COCONUT CEVICHE 270
Fresh fish with coconut milk, lime, calamansi, fresh coriander and cucumber
- S** FISH TARTAR 260
Fresh fish with lime, virgin olive oil spring onion and capers
- V** GUACAMOLE 250
Homemade guacamole, cumin and virgin olive oil, crispy tortilla cumin powder
- V** QUINOA SALAD 260
Mixed quinoa, Dalat tomato, avocado, sunflower seed, broccoli, orange segment,
mixed herbs, shallot and yuzu dressing
- S** FRESH MARINADE ANCHOVY 240
Red pepper, mixed herbs, capers, Kalamata olive, sundry tomato and extra virgin olive oil
- V** GREEN GREEN 220
Broccoli, asparagus, avocado, cucumber, mixed greens pistachio and citrus dressing
- V D** ROCKET SALAD 230
Shave parmesan, feta, walnut, cherry tomato, mixed seeds, apple and balsamic dressing

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SOUPS

- | | | |
|------------|--|-----|
| S D | TIGER PRAWN & CLAM BISQUE
Grilled tiger prawn and local clam in homemade prawn bisque | 290 |
| S D | PUMPKIN & CRAB SOUP
Roasted pumpkin soup, topped with crab meat and walnut oil drizzle | 260 |
| V D | CREAMY TOMATOES SOUP
Dalat tomato, cream, basil | 240 |
| V D | CREAMY ASPARAGUS SOUP
Green local asparagus with duck poach eggs | 260 |
| V D | CREAMY MUSHROOM SOUP
Mixed local mushroom with cream | 240 |

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SANDWICHES & SNACKS

- G D** FOCACCIA SANDWICH 320
Grilled chicken breast, tomato, Mozzarella cheese, red onion, basil, sun-dried tomato and black olive mayo, served with French fries
- G S** FISH & CHIPS 350
Sea bass in Tiger beer batter, served with homemade tartar sauce and lime
- G D** CAPRESE FOCACCIA 380
Burrata, tomato, black tapenade, sun-dried tomato and basil leaf, served with French fries
- G D P** PVPQ BURGER 380
Australian Wagyu beef patty, Cheddar cheese, bacon and caramelized onion served with French fries
- G** ASIAN BURGER 380
Grilled Australian beef patty seasoned with soy sauce, coriander, lemongrass, ginger, chopped galangal. Finely sliced cabbage, Thai parsley, topped with slices of fresh mango, served with French fries
- S N&S** CHACA TACOS 290
Wrapped in tortilla, grilled sea bass with fresh turmeric, guacamole, pickled onion, chili Salsa, peanut, fresh dill and spring onion
- S** PRAWN TORTILLA 320
Wrapped tortilla with prawns, avocado, pickled onion, chili Salsa and mayo smoked paprika
- G S** SOFT-SHELL CRAB BURGER 360
Deep-fried soft-shell crab, herbs and spice, served with French fries
- G D** FAMILY BURGER 1200
Over 1.3kg burger sharing Australian Angus beef, melted Cheddar cheese, jerking, salad, tomato and onion marmalade
- CHICKEN LOLLIPOP** 290
Deep-fried chicken with homemade BBQ sauce, cucumber kimchi and French-fries

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WESTERN FLAVOUR

P	PORK BELLY 24-hour slow-cooked marinated pork belly served with crispy pork skin, truffle mashed potato and black cardamom juice	410
	PAN-FRIED DUCK BREAST Filletted from a free-range duck, served with roasted pumpkin with local sim juice	370
S P	GRILLED OCTOPUS Sliced tender octopus with red pepper, onion, chorizo marmalade, paprika mayo and tapenade condiment	390
G	STEWED BEEF WITH PHU QUOC PEPPER Slow-cooked beef braised in green Phu Quoc pepper wine sauce, served with carrot and rye sourdough bread	610
	DUCK CONFIT Duck leg confit, served with sautéed potato, garlic and parsley	370
P	BBQ PORK RIBS Slow-cooked marinade pork ribs to dip in sweet smoked BBQ sauce, served with potato wedges and cucumber kimchi	520
	OP RIBS / 1.1 – 1.2KG A grilled thick single rib cut of beef served with truffle mashed potato, grain mustard and pepper sauce	2700
	LAMB SHANK Slow-cooked lamb shank with tomato sauce, local spice and homemade mashed potato	580
	RIBEYES 350G Australian O'Connor ribeye, wine and bone reduction, homemade potato wedges	1200

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WESTERN FLAVOUR

S	CHICKEN BREAST Ratatouille, sun-dried tomato and tapenade	320
	BEEF RIBS Sous vide, marinade with local Phu Quoc pepper, with bone and wine reduction, mashed potato	950
S	CLAM "MARINIERE" Sautéed mixed local clam in white wine with garlic and parsley, served with French fries	340
S	GRILLED TIGER PRAWN Sautéed with garlic parsley, served with mixed salad, French-fries	360
S	GRILLED SEABASS FILLET & CLAMS Soaked in a combination of white wine and hint of cream, asparagus and dill	380
S	GRILLED SQUIDS Grilled, mixed green and French-fries	340
S	GRILLED BARRACUDA FILLET Grilled with broccoli, asparagus, herbs sauce and sunflower seed	360
S G	RED MULLET FILLET Grilled red mullet, mixed Provencal vegetable with capers, black olive with sourdough bread	350
S	BAKED COBIA Virgin olive oil, black squid ink sauce, green vegetables	380

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PASTA & RISOTTO

S D	CLAM FETTUCCINE Sautéed mixed clams, shallot, white wine and lime	290
S D	SQUID INK RISOTTO Slow-cooked Arborio rice with squid ink and grilled squid	320
S	TIGER PRAWN RISOTTO Cooked with prawn bisque, grilled tiger prawn and rice crackers	360
S	SEAFOOD PASTA Fettuccine with sautéed clam, tiger prawn and squid in creamy prawn bisque	360
D	RED AND WHITE Fettuccine, fresh Burrata, tomato sauce, basil with sun-dried tomato	360
P S D	PAELLA RISOTTO Cooked with chorizo, chicken, red pepper, tomato and local seafood	360
	BOLOGNESE Spaghetti with classic bolognese with ground meat and fresh tomato	320
	BEEF BOURGUIGNON PASTA Fettuccine with stewed beef with red wine reduction and Phu Quoc pepper	380

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AQUARIUM LIVE FISH

It takes up to 45 minutes to prepare. Pre-order is recommended.

Ikejime method is applied for mise-en-place and it is considered as the fastest and the most humane method of handling live fish.

Ikejime is a traditional Japanese slaughter technique that instantaneously euthanizes a fish by inserting a spike into its brain cavity.

- S** **GROUPEL OR POMFRET FISH** 1200
Wrapped in banana leaf with fresh thyme, rosemary, and roasted garlic, virgin olive oil, served with ratatouille and mixed green

SIDES

SIDES

- FRENCH FRIES 120
POTATO WEDGE 120
SOURDOUGH BREAD 120
STEAMED GREEN VEGETABLES 120
GREEN SALAD 120
RATATOUILLE 120

CHEESE SELECTION

- D G** **BLUE CHEESE** 270
Baked on sourdough bread, walnut, apple and mixed greens
- D G** **CAMEMBERT** 280
Oven-baked, local sim jam and mixed greens
- D G** **CHEESE GOODNESS** 480
A platter of Parmesan, Blue cheese, Camembert and dried fruit

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DESSERTS

CHOCOLATE AND LOCAL SIM Mekong chocolate mousse 70 %, local sim jelly and sponge cake	220
FRESH FRUIT PLATTER	180
COCONUT MOUSSE Mango jelly, almond sable and coconut mousse	220
MASCARPONE "CAFE SUA" Mascarpone infuse Dak Lak café, café panacota and crumble speculoos	210
BANANA SPLIT Chocolate, strawberry, and vanilla ice cream in banana slices drizzled with chocolate syrup and crumble topping	250
EXOTIC COCONUT In a half coconut shell filled with fresh mango, passion fruit and mango ice cream, coconut chips and whipped cream on top	250
SNICKERS ICE CREAM Salted caramel, chocolate and vanilla ice cream, with peanut crumble topping	250
COCONUT COCONUT In a half coconut shell filled with coconut ice cream, sharpened fresh coconut and crispy coconut chips	250
ICE CREAM SUNDAE	
INTENSE CHOCOLATE A fudgy dark chocolate flavor with brownie, for the chocoholic	250
PEANUT BUTTER DREAM Peanut butter, peanut crumble layered over salted caramel and vanilla ice cream	250
FRESH EXOTIC SORBET Passion fruit and lime sorbet, fresh calamansi and passion fruit topping	250
YUMMY OREO Vanilla and chocolate ice cream, mini oreos and a dusting of oreo cookie crumbs on top	250
SCOOP Ice cream and sorbet served in a classic waffle bowl	
1 SCOOP	90
2 SCOOPS	160
Choice of ice-cream flavor: vanilla chocolate strawberry coconut salted caramel Sorbet flavor: passion fruit mango lime	

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