

A LA CARTE MENU





Grill & Chill

Classic BBQ

VND **1,500,000** net/person (Minimum of 4 persons) VND 2,000,000 net/person (Minimum of 4 persons)

BBQ Premium Treasure

VND 2,800,000 net/person (Minimum of 4 persons)

Western BBQ

VND 2,000,000 net/person (Minimum of 4 persons)



U – Seafood – Me

The Lover's Pick

Lobster and Crab

VND **6,000,000** net/2 persons

VND **7,000,000** net/2 persons

VND **8,000,000** net/2 persons

STARTER

V	SUMMER ROLL Traditional rice paper rolls filled with fresh rice noodles, shrimps, porks, carrot, cucumber and mixed local herbs, served with soya sauce or dipping fish sauce Vegetables and tofu / S P Shrimps and porks	190 / 220
S N&S	BANANA FLOWER SALAD Tossed with spicy beef, mixed herbs, peanuts, chili, fish sauce	190
S P	DEEP-FRIED SPRING ROLLS With porks and shrimps, vermicelli, mushroom, carrot, sweet potato and mixed local herbs, served with fish sauce	240
S N&S P	LOTUS ROOT SALAD Steamed pork tossed with lotus root, mix herbs, carrot, chili, peanuts	240
S G	DEEP-FRIED CALAMARI Deep-fried calamari rings, marinaded in lemongrass, turmeric and galangal to dipping in cocktail sauce	260
S N&S	SHRIMP POMELO SALAD Pomelo flesh and shrimps tossed with carrot, onion, mixed herbs and finished with peanut and prawn cracker	220
S	GREEN MANGO SALAD WITH SNAIL Phu Quoc octagon, mango, carrot, tossed with mixed herbs, sesame seed and fish sauce	240
S N&S	PAPAYA SALAD WITH DRY BEEF Fresh papaya mixed with mixed herbs, dried beef and Phu Quoc fish sauce	260
S N&S	BEEF & PEPPER ELDER SALAD Australian beef, tossed with pepper elder, tomato, onion, peanuts, mixed herbs and prawn cracker	260

STARTER

S N&S	PHU QUOC MARINATED HERRING SALAD Herring, tossed with freshly grated coconut, onion, peanuts, fish sauce served with rice paper, pineapple, cucumber and mixed herbs	270
S N&S	VIETNAMESE CHICKEN SALAD Phu Quoc chicken tossed with onion, mixed herbs, sesame seeds and peanuts	280
s n&s	SEAFOOD SALAD Shrimp, squid, tossed with tomato, cucumber, onion and mixed herbs	290
	SOUP	
S	CLAMS SOUP WITH DILL Clams with dill and tomato, served with steamed rice	250
S	MALABAR SPINACH SOUP Malabar spinach cooked with chopped prawns, served with steamed rice	260
S	"CANH CHUA" FISH OR SHRIMPS Sweet & sour fish soup, pineapple, tomato, bean sprouts, colocasia and okra, served with steamed rice	350
	SWEET CABBAGE SOUP	
Р	Served with steamed rice Minced porks / <mark>S</mark> Minced prawns	240 / 270
Р	PORK-RIB SOUP Simmered pork ribs in fermented cabbage, tomato and spring onion, served with steamed rice	260
	"PHỞ" - Traditional Vietnamese rice noodle soup with: Chicken / Beef	260 / 280

 V vegetarian
 S contains seafood
 G contains gluten

 D contains dairy
 N&S contains nuts and soy
 P contains pork

LOCAL PHU QUOC SEAFOOD

S	TIGER PRAWNS Your choice of steamed or BBQ chargrilled with green chili sauce and mixed herbs	360
S	STEAMED CLAMS With lemongrass and local herbs	320
s n&s	BAKED ABALONE WITH PHU QUOC PEPPER Green onion, chili and oyster sauce	550
s n&s	SEA URCHIN Grilled sea urchin, quail egg, green onion and Phu Quoc fish sauce	380
s n&s	BIG CLAMS Your choice of Grilled with spring onion confit topped with peanut or steamed with lemongrass, basil and chili	360
S	PHU QUOC SQUID Your choice of grilled or steamed Topped with spring onion confit and crispy garlic, served with mixed herbs and chili sauce	340
S	SQUID EGGS Deep-fried squid eggs with caramelized fish sauce	360
s n&s	BAKED OYSTERS Six pieces of baked oyster with your choice of cheese or spring onion, peanuts	340
S	SUN-DRIED SQUID BBQ chargrilled with herbs and Phu Quoc chili paste	370

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VIETNAMESE TRADITIONAL

S	COBIA CLAY POT Caramelized cobia fish with Phu Quoc fish sauce, pork belly, Phu Quoc pepper and chili, served with steamed rice	380
S	FRIED COBIA IN TOMATO WITH DILL AND FISH SAUCE Fried cobia in sautéed tomato sauce, seasoned with fish sauce and dill, served with steamed rice	340
S	GRILLED COBIA WITH SATÉ SAUCE Served with steamed rice	340
S	PHU QUOC FISH CAKE Deep-fried fish cake with green pepper, served with herbs and rice noodles	360
S P	STUFFED SQUID WITH PORK Stuffed local fresh squid with minced pork meat and herbs	360
SG	OYSTERS ON HOT-PAN Oysters served on a hot plate, with onion, eggs and oyster sauce, served with Vietnamese baguette	320
	CHICKEN LEMONGRASS TURMERIC Sautéed chicken thigh with fresh turmeric and lemongrass, served with steamed rice	380
G	CHICKEN CURRY Braised chicken thigh, red chili paste with coconut milk, sweet potato, carrot, potato and onion, served with Vietnamese baguette	380
	CHICKEN WINGS Deep-fried with Phu Quoc fish sauce and green pepper sauce	310
S G P	PORK IN SUGARCANE Served with herbs and rice noodles	310
N&S P	GRILLED PORK RIBS With chili, lemongrass and sesame Served with cucumber pickles, mango salad and steamed rice	520

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S P	CARAMELIZED PORK BELLY WITH PRAWNS Braised pork belly, prawns with fish sauce, Phu Quoc green pepper, served with steamed rice	350
Р	FRIED PORKS BELLY WITH PHU QUOC FISH SAUCE Fried pork belly with fish sauce, green onion, red onion, chili, and green pepper, served with steamed rice	320
S P	"BUN CHA" Seasoned pork patties and caramelized pork belly slices are served in a broth alongside rice noodles and fresh vegetables	350
S P	"BUN THIT NUONG" Chargrilled marinated pork, deep-fried spring roll, served with fresh rice noodles, mixed herbs, peanuts and pickles	290
s n&s	"BUN BO NAM BO" Stir-fried beef with lemongrass, served with rice noodles with herbs	320
G	"BO KHO" Australian stewed beef, cooked with lemongrass, cassia spice and star anise, served with baguette	520
N&S G	GRILLED BEEF WITH PIPER LOLOT Beef wrapped in piper lolot, served with fresh herbs & rice vermicelli	360
N&S	"LUC LAC" BEEF Soy-marinated Australian beef, sautéed with onion and capsicum, served with French fries	460
SGP	TRADITIONAL VIETNAMESE PANCAKE - "BANH XEO" Rice flour pancake with pork, shrimp, beans sproutss and mung beans, served with local herbs & mustard leaves	350
N&S P	GRILLED EGGPLANTS With minced pork and spring onion oil	200
۷	TOFU LEMONGRASS Fried tofu topped with crispy shredded lemongrass, lime leaves and chili	290
V N&S	TOFU PHU QUOC PEPPER Fried tofu, sauteéd with lotus seed, green Phu Quoc pepper and mushrooms	290

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S	VIETNAMESE-STYLE FRIED EGGS with: Oysters / P Minced pork	250 / 210
S	FRIED RICE Served with cucumber, fresh tomato and sesame crackers: Salted fish / Seafood / Crab	260 / 280 / 290
G	WOK-FRIED EGG NOODLES Chicken breast / <mark>S G</mark> Mixed seafood / <mark>G</mark> Beef	320 / 340 / 350
S	CONGEE Choice of prawn or oyster	260
	SIDES	
	STEAMED RICE Small / Big	90 / 120
	STIR-FRIED MORNING GLORY WITH GARLIC	120
	STIR-FRIED/STEAMED BOK-CHOY	120
	STEAMED VEGETABLES	120
	FRENCH FRIES	120

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SHARING

V

S	HOT POT Flavored broth, served with mixed seafood, Cobia, prawn, squid, clams, tofu, mixed vegetables and egg noodles	1200
S	BBQ SEAFOOD PLATTER With Phu Quoc marinated herring salad, mixed local fresh seafood: grilled prawn, squid, sea urchin, big clam, and oyster, served with grilled eggplant and steamed rice	1900
S N&S	VIETNAMESE SHARING (Recommended for 4 persons) Phu Quoc marinated herring Malabar spinach and prawn soup Braised cobia in a clay pot Sauteed chicken lemongrass turmeric Stir-fried morning glory with garlic Steamed rice Fruit platter	1600
Р	STEWED PORK KNUCKLES Stewed with five spices, soya sauce and ginger, served with stir-fried bok-choy and steamed rice	850
s n&s	STEWED BLACK CHICKEN WITH ABALONE AND HERBS Local black chicken, stewed with abalone and healthy herbal broth, lotus seed, served with steamed rice	950
	AQUARIUM LIFE SEAFOOD	PLEASE ORDER IN ADVANCE
S	GROUPER Steamed with soy sauce and ginger sauce, served with mixed herbs, rice paper and rice noodles Deep-fried with spring onion and peanuts, served with herbs, rice paper and rice noodles	1800
S	POMFRET Steamed, served with stir-fried bok-choy and steamed rice Grilled in banana leaf with tumeric and lemongrass paste	1600

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DESSERT

DG	BANH FLAN CAFÉ "SUA DA"	190
D	"KHUC BACH" SWEET SOUP	190
D	FRESH COCONUT AGAR	190
N&S	LOTUS SEED SOUP	190
V	MANGO PLATE	190
V	FRESH FRUIT PLATTER	190
	SCOOP IT UP! Ice cream and sorbet served in a classic waffle bowl	
	1 SCOOP 2 SCOOPS	90 160
	Choice of ice-cream flavor: vanilla chocolate strawberry coconut Sorbet flavor: passion fruit mango lime	

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