



corallo

# ALA CARTE

## DINNER MENU

## TAPAS / FINGER FOOD

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

<b>S</b>	<b>SEAFOOD MINIS</b> Deep-fried mini local seafood	190
<b>S</b>	<b>"DANCING" PRAWN</b> Deep fried with crispy sweet walnut and orange mayonnaise	190
<b>S</b>	<b>MIX OLIVE &amp; DEEPING</b> Black tapenade, mix olive, hummus and rye sourdough bread	190
<b>S</b>	<b>DEEP FRIED LOCAL MINI ANCHOVIE</b> Mixed spice, lime, and paprika mayonnaise	190
	<b>CRISPY CHICKEN LOLLIPOP</b> Marinade with Phu Quoc pepper, and tamarind ginger BBQ sauce	190

## STARTERS

<b>S</b>	<b>CARPACCIO PONZU</b> Sliced raw cobia fish with Ponzu sauce, Nori, shiso leaves, calamansi and orange segment	260
<b>S</b>	<b>CITRUS OCTOPUS</b> Finely sliced, slow-cooked octopus squeezed over with citrus juice of passion fruit, pomelo and tapioca chips	260
<b>S N&amp;S</b>	<b>ASPARAGUS &amp; CRAB</b> Green Dalat asparagus, mixed herbs and mandarine passion fruit dressing	270
<b>S</b>	<b>FISH CARPACCIO &amp; ALOE VERA</b> Sliced cobia fish, with mixed herbs chia seed olive oil and lime	260
<b>D</b>	<b>HEIRLOOM TOMATO BURRATA</b> Dalat tomato, fresh Burrata, fresh herbs, virgin olive oil and balsamic	360
<b>P</b>	<b>IBERICO HAM SALAD</b> Watermelon, rock melon, mixed greens, sourdough rye bread	390

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT





## STARTERS

- |            |  |     |
|------------|--|-----|
| <b>S G</b> | <b>OYSTERS ON ICE</b><br>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 | 950 |
| <b>S G</b> | <b>SOFT-SHELL CRAB</b><br>Deep-fried, served with smoked paprika mayo and plum sauce   | 320 |
| <b>S</b>   | <b>FISH COCONUT CEVICHE</b><br>Fresh fish with coconut milk, lime, calamansi, fresh coriander and cucumber   | 270 |
| <b>S</b>   | <b>FISH TARTAR</b><br>Fresh local cobia fish with lime, virgin olive oil spring onion, capers and puff organic brown rice  | 260 |
| <b>V</b>   | <b>QUINOA SALAD</b><br>Mixed quinoa, Dalat tomato, avocado, sunflower seed, broccoli, orange segment, mixed herbs, shallot and yuzu dressing                                 | 260 |
| <b>V</b>   | <b>GREEN GREEN</b><br>Broccoli, asparagus, avocado, cucumber, mixed greens pistachio and citrus dressing   | 240 |
|            | <b>BEEF TARTARE</b><br>Australian tenderloin, soy and sesame dressing & Phu Quoc pepper dressing   | 320 |
| <b>S</b>   | <b>FINGER SNAIL</b><br>Local marinade finger snail with broccoli, green zucchini, asparagus, nori, ponzu and shizo dressing  | 280 |

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT





## SOUPS

- |            |  |     |
|------------|--|-----|
| <b>S D</b> | <b>PUMPKIN &amp; CRAB SOUP</b><br>Roasted pumpkin soup, topped with crab meat and walnut oil drizzle | 260 |
| <b>S</b>   | <b>LOBSTER TAIL &amp; BISQUE</b><br>Pan fried in brown butter, creamed lobster bisque                | 690 |
| <b>V D</b> | <b>CREAMY TOMATOES SOUP</b><br>Dalat tomato, cream, basil  | 240 |
| <b>V D</b> | <b>CREAMY MUSHROOM SOUP</b><br>Mixed local and porcini mushroom with cream                           | 240 |
| <b>S</b>   | <b>LOBSTER BISQUE &amp; LOCAL BLUE CRAB</b><br>Reduction of lobster bisque with dash of cream        | 390 |

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT





## SANDWICHES & SNACKS

<b>G D P</b>	<b>PVPQ BURGER</b> Australian Wagyu beef patty, Cheddar cheese, bacon and caramelized onion served with French fries	380
<b>G</b>	<b>ASIAN BURGER</b> 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	380
<b>S N&amp;S</b>	<b>LOBSTER &amp; CRAB ROLLS</b> Toasted soft bun, pan fried lobster tail, lobster mayonnaise, blue crab meat and lobster butter sauce	990
<b>S</b>	<b>LOBSTER &amp; WAGYU BURGER</b> Australian Wagyu beef patty, Cheddar cheese lobster tail and caramelized onion served with French fries	1100
	<b>DEEP FRIED PLATER</b> In beer batter, mix of soft shelf crab, squid, prawn, cobia and seabass serve with French fried and mix salad	890

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT





## WESTERN FLAVOUR

<b>P</b>	<b>PORK BELLY</b> 24-hour slow-cooked marinated pork belly served with crispy pork skin, truffle mashed potato and black cardamom juice	440
	<b>PAN-FRIED DUCK BREAST</b> Free-range duck breast served with pumpkin and local sim juice	370
<b>S P</b>	<b>GRILLED OCTOPUS</b> Sliced tender octopus with red pepper, onion, chorizo marmalade, paprika mayo and tapenade condiment	440
<b>G</b>	<b>SOUS VIDE BEEF &amp; FRESH PHU QUOC PEPPER</b> 72H Slow-cooked braised beef with green Phu Quoc pepper wine sauce, carrot and rye sourdough bread	610
<b>P</b>	<b>BBQ PORK RIBS</b> Slow-cooked marinade pork ribs to dip in sweet smoked BBQ sauce, served with potato wedges and cucumber kimchi	560
	<b>OP RIBS / 1.1 – 1.2KG</b> A grilled thick single rib cut of beef served with truffle mashed potato, grain mustard and pepper sauce	2700
	<b>LAMB SHANK</b> Slow-cooked lamb shank with tomato sauce, local spice and homemade mashed potato	580
	<b>RIBEYES 350G</b> Australian O'Connor ribeye, wine and bone reduction, homemade potato wedges	1200

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT





## WESTERN FLAVOUR

<b>S</b>	<b>CHICKEN BREAST</b> Cruised chicken breast, ratatouille, potato millefeuille	320
	<b>BEEF RIBS</b> Sous vide, marinade with local Phu Quoc pepper, wine reduction, and mashed potato	950
<b>S</b>	<b>MIX LOCAL CLAM</b> Sautéed with saffron creamed butter sauce served with French fries	340
<b>S</b>	<b>GRILLED TIGER PRAWN</b> Sautéed with garlic parsley, served with mixed salad, French-fries	380
<b>S</b>	<b>GRILLED SEABASS FILLET &amp; CLAMS</b> Soaked in a combination of white wine and hint of cream, asparagus and dill	380
<b>S</b>	<b>GRILLED SQUIDS</b> Grilled, mixed green and French-fries	360
<b>S</b>	<b>GRILLED BARRACUDA FILLET</b> Grilled with broccoli, asparagus, herbs sauce and sunflower seed	360
<b>S</b>	<b>ABALONE</b> Pan fried with butter garlic parsley, seaweed mash potato	650
<b>S</b>	<b>HEALTHY SEABASS, PRAWN &amp; CLAMS</b> Steam in herbal and artichoke broth, mix green steam vege	480

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT





## PASTA & RISOTTO

<b>S D</b>	<b>SQUID INK RISOTTO</b> Slow-cooked Arborio rice with squid ink and grilled squid	350
<b>S</b>	<b>SEAFOOD PASTA</b> Fettuccine with sautéed clam, tiger prawn and squid in creamy prawn bisque	380
<b>P S D</b>	<b>PAELLA RISOTTO</b> Cooked with chorizo, chicken, red pepper, tomato and local seafood	360
	<b>BOLOGNESE</b> Spaghetti with classic bolognese with ground meat and fresh tomato	360
	<b>LOBSTER &amp; ABALONE</b> Black ink fettuccini pasta, creamed lobster bisque reduction	860

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT







## SIDES

### SIDES

FRENCH FRIES	120
POTATO WEDGE	120
SOURDOUGH BREAD Serve with butter and virgin olive oil	120
STEAMED GREEN VEGETABLES	120
GREEN SALAD	120
RATATOUILLE	120

### CHEESE SELECTION

<b>D G</b> BLUE CHEESE	210
Baked on sourdough bread, walnut, apple and mixed greens	
<b>D G</b> CAMEMBERT	220
Oven-baked, local sim jam and mixed greens	
<b>D G</b> CHEESE GOODNESS	280
A platter of Parmesan, blue cheese, camembert and dried fruit	

**V** vegetarian  
**D** contains dairy

**S** contains seafood  
**N&S** contains nuts and soy

**G** contains gluten  
**P** contains pork

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT





## DESSERTS

<b>CHOCOLATE LAVA CAKE</b> For chocolate lovers with a melting heart and vanilla ice cream It takes 15 minutes for preparation	250
<b>FRESH FRUIT PLATTER</b>	180
<b>COCONUT MOUSSE</b> Mango jelly, almond sable and coconut mousse	220
<b>BANANA SPLIT</b> Chocolate, strawberry, and vanilla ice cream in banana slices drizzled with chocolate syrup and crumble topping	250
<b>EXOTIC COCONUT</b> In a half coconut shell filled with fresh mango, passion fruit and mango ice cream, coconut chips and whipped cream on top	250
<b>SNICKERS ICE CREAM</b> Salted caramel, chocolate and vanilla ice cream, with peanut crumble topping	250
<b>COCONUT COCONUT</b> In a half coconut shell filled with coconut ice cream, sharpened fresh coconut and crispy coconut chips	250

### ICE CREAM SUNDAE

<b>INTENSE CHOCOLATE</b> A fudgy dark chocolate flavor with brownie, for the chocoholic	250
<b>PEANUT BUTTER DREAM</b> Peanut butter, peanut crumble layered over salted caramel and vanilla ice cream	250
<b>FRESH EXOTIC SORBET</b> Passion fruit and lime sorbet, fresh calamansi and passion fruit topping	250
<b>YUMMY OREO</b> 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

Please let us know if you have any food allergies or special dietary needs  
All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT

