



corallo

ALA CARTE

LUNCH 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 Deep-fried mini local seafood	190
S N&S	"DANCING" PRAWN Deep fried with crispy sweet walnut and orange mayonnaise	190
S	MIX OLIVE & DEEPING Black tapenade, mix olive, hummus and rye sourdough bread	190
S	DEEP FRIED LOCAL MINI ANCHOVIES Mixed spice, lime, and paprika mayonnaise	190
	CRISPY CHICKEN LOLLIPOPS 3 PCS Marinade with Phu Quoc pepper, and tamarind ginger BBQ sauce	190

STARTERS

D	WATERMELON & FETA SALAD Watermelon with mixed herbs, black olive, orange segment, finished with crumbled feta cheese and a dash of sunflower seeds	250
S	CARPACCIO PONZU Sliced raw cobia fish with Ponzu sauce, Nori, shiso leaves, calamansi and orange segment	260
S N&S	ASPARAGUS & CRAB Green Dalat asparagus, mixed herbs and mandarine passion fruit dressing	270
D	HEIRLOOM TOMATO BURRATA Dalat tomato, fresh Burrata, fresh herbs, virgin olive oil and balsamic	360
P	IBERICO HAM SALAD 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
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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

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	
S G	SOFT-SHELL CRAB	320
	Deep-fried, served with smoked paprika mayo and plum sauce	
V	GUACAMOLE	250
	Homemade guacamole, cumin and virgin olive oil, crispy tortilla	
V	QUINOA SALAD	260
	Mixed quinoa, Dalat tomato, avocado, sunflower seed, broccoli, orange segment, mixed herbs, shallot and yuzu dressing	
V N&S	GREEN GREEN	240
	Broccoli, asparagus, avocado, cucumber, mixed greens pistachio and citrus dressing	
V D N&S	ROCKET SALAD	250
	Shave parmesan, feta, walnut, cherry tomato, mixed seeds, apple and balsamic dressing	
S	PRAWN SALAD	320
	Mix green, avocado, orange segment and citrus dressing	
V N&S	CHICKPEAS SALAD	280
	A mix of Feta, cucumber, black olive, hummus, red onion cherry dalat tomato	

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SOUPS

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|--------------------|--|-----|
| S D | TIGER PRAWN & CLAM BISQUE
Grilled tiger prawn and local clam in homemade prawn bisque | 290 |
| S D N&S | 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 MUSHROOM SOUP
Mixed local and porcini mushroom with cream | 240 |

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SANDWICHES & SNACKS

G D	FOCACCIA SANDWICH Grilled chicken breast, tomato, Mozzarella cheese, red onion, basil, sun-dried tomato and black olive mayo, served with French fries	350
G S	FISH & CHIPS A duo of local Sea bass and cobia in Tiger beer batter, served with homemade tartar sauce and lime	370
G D P	IBERICO FOCACCIA Creamed Burrata, Iberico ham tomato, black tapenade, sun-dried tomato and basil leaf, served with French fries	420
G D P	PVPQ BURGER Australian Wagyu beef patty, Cheddar cheese, bacon and caramelized onion served with French fries	380
G N&S	ASIAN BURGER 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
S N&S	CHACA TACOS Wrapped in tortilla, grilled sea bass with fresh turmeric, guacamole, pickled onion, chili Salsa, peanut, fresh dill and spring onion	320
S G	LOBSTER & CRAB ROLLS Toasted soft bun, pan fried lobster tail, lobster mayonnaise, blue crab meat and lobster butter sauce	990
G S	SOFT-SHELL CRAB BURGER Deep-fried soft-shell crab, herbs and spice, served with French-fries	360
	CHICKEN LOLLIPOP Deep-fried chicken with homemade BBQ sauce, cucumber kimchi and French-fries	330

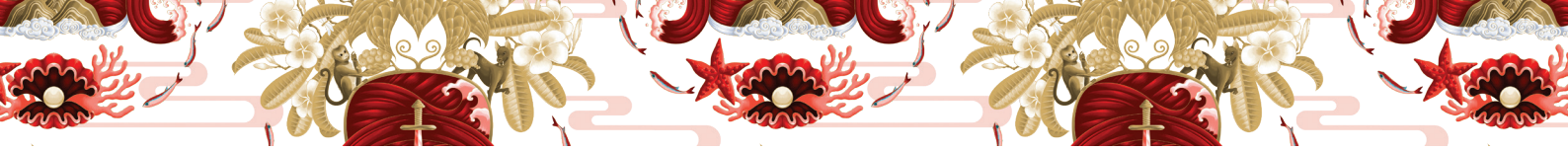
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SANDWICHES & SNACKS

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|----------|--|------|
| P | IBERICO HAM & CHEESE PLATTER
Iberico ham, mix cheese, black olive, hummus, rice cracker and rye sourdough bread | 950 |
| S | LOBSTER & WAGYU BURGER
Australian Wagyu beef patty, Cheddar cheese lobster tail and caramelized onion served with French fries | 1100 |
| S | DEEP FRIED PLATTER
In beer batter, mix of soft shell crab, squid, prawn, cobia and seabass serve with French fries and mix salad | 890 |

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WESTERN FLAVOUR

	HOMEMADE DUCK CONFIT Free range Mekong rice field with Dalat sautéed potato	370
P	BBQ PORK RIBS Slow-cooked marinade pork ribs to dip in sweet smoked BBQ sauce, served with potato wedges and cucumber kimchi	560
	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
	RIBEYES 350G Australian O'Connor ribeye, wine and bone reduction, homemade potato wedges	1200
S	CHICKEN BREAST Cruised chicken breast, ratatouille, potato millefeuille	320
	BEEF RIBS Sous vide, marinade with local Phu Quoc pepper, wine reduction, and mashed potato	950
S D	MIX LOCAL CLAM Sautéed with saffron creamed butter sauce served with French fries	340
S	GRILLED TIGER PRAWN Grilled with garlic parsley, served with mixed salad, French-fries	380
S D	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	360

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WESTERN FLAVOUR

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	ABALONE Pan fried with butter garlic parsley, seaweed mash potato	650
S	HEALTHY SEABASS, PRAWN & CLAMS Steam in herbal and artichoke broth, steamed mixed green vegetables	480

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PASTA & RISOTTO

S D	MIX CLAM & INK FETTUCCINE Sautéed mixed clams, shallot, white wine, lime and creamed sauce served with French fries	350
S D	SQUID INK RISOTTO Slow-cooked Arborio rice with squid ink and grilled squid	350
S	TIGER PRAWN RISOTTO Cooked with prawn bisque, grilled tiger prawn and rice crackers	360
S D	SEAFOOD PASTA Fettuccine with sautéed clam, tiger prawn and squid in creamy prawn bisque	380
D	RED AND WHITE Fettuccine, fresh Burrata, tomato sauce, basil with sun-dried tomato	420
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	360
	LOBSTER & ABALONE Black ink fettuccini pasta, creamed lobster bisque reduction	860

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SIDES

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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

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

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DESSERTS

D	CHOCOLATE LAVA CAKE For chocolate lovers with a melting heart and vanilla ice cream It takes 15 minutes for preparation	250
	FRESH FRUIT PLATTER	180
D	COCONUT MOUSSE Mango jelly, almond sable and coconut mousse	220
G D	BANANA SPLIT Chocolate, strawberry, and vanilla ice cream in banana slices drizzled with chocolate syrup and crumble topping	250
D	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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