



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.

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

STARTERS

- S** CARPACCIO PONZU 260
Sliced raw cobia fish with Ponzu sauce, Nori, shiso leaves, calamansi and orange segment
- S** FISH CARPACCIO & ALOE VERA 260
Sliced cobia fish, with mixed herbs chia seed olive oil and lime
- D** HEIRLOOM TOMATO BURRATA 360
Dalat tomato, fresh Burrata, fresh herbs, virgin olive oil and balsamic
- P** IBERICO HAM SALAD 390
Watermelon, rock melon, mixed greens, sourdough rye bread
- S G** SOFT-SHELL CRAB 320
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 local cobia fish with lime, virgin olive oil spring onion, capers and puff organic brown rice

V vegetarian

S contains seafood

G contains gluten

D contains dairy

N&S contains nuts and soy

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

- V** **QUINOA SALAD** 260
Mixed quinoa, Dalat tomato, avocado, sunflower seed, broccoli, orange segment, mixed herbs, shallot and yuzu dressing
- V** **GREEN GREEN** 240
Broccoli, asparagus, avocado, cucumber, mixed greens pistachio and citrus dressing

SOUPS

- S D** **PUMPKIN & CRAB SOUP** 260
Roasted pumpkin soup, topped with crab meat and walnut oil drizzle
- S** **LOBSTER TAIL & BISQUE** 790
Pan fried in brown butter, creamed lobster bisque
- V D** **CREAMY MUSHROOM SOUP** 240
Mixed local and porcini mushroom with cream

SANDWICHES & SNACKS

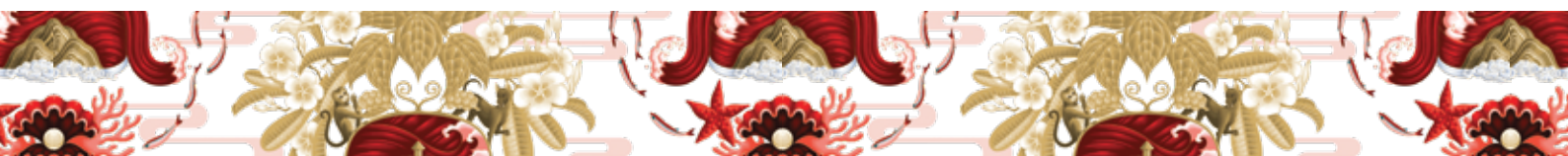
- G D P** **PVPQ BURGER** 380
Australian Wagyu beef patty, Cheddar cheese, bacon and caramelized onion served with French fries
- S N&S** **LOBSTER & CRAB ROLLS** 990
Toasted soft bun, pan fried lobster tail, lobster mayonnaise, blue crab meat and lobster butter sauce

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WESTERN FLAVOUR

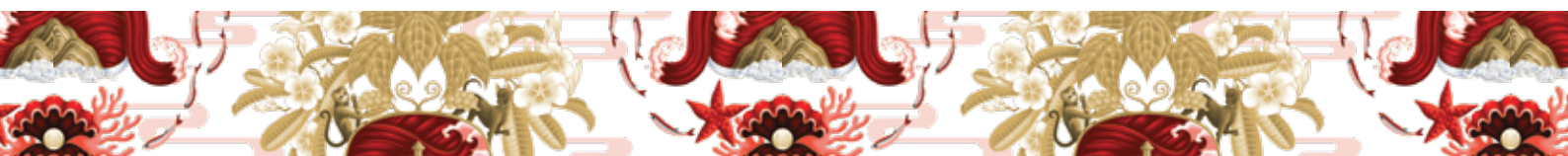
P	PORK BELLY 24-hour slow-cooked marinated pork belly served with crispy pork skin, truffle mashed potato and black cardamom juice	440
	PAN-FRIED DUCK BREAST Free-range duck breast served with pumpkin and local sim juice	370
	GRILLED OCTOPUS Sliced tender octopus with red pepper, onion, chorizo marmalade, paprika mayo and tapenade condiment	440
S P	SOUS VIDE BEEF & FRESH PHU QUOC PEPPER 72H Slow-cooked braised beef with green Phu Quoc pepper wine sauce, carrot and rye sourdough bread	610
G	BBQ PORK RIBS Slow-cooked marinade pork ribs to dip in sweet smoked BBQ sauce, served with potato wedges and cucumber kimchi	560
P	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

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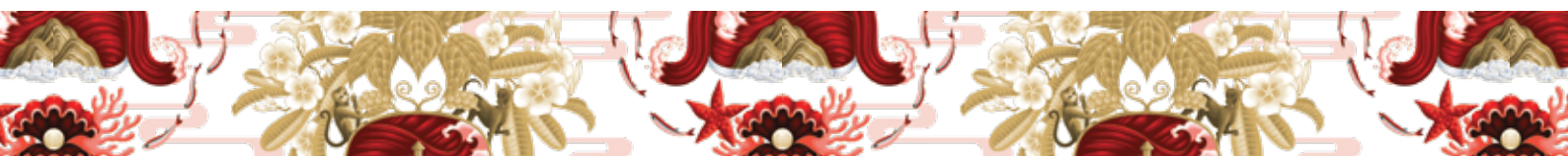
S	BEEF RIBS Sous vide, marinade with local Phu Quoc pepper, wine reduction, and mashed potato	950
	GRILLED TIGER PRAWN	380
S	Sautéed with garlic parsley, served with mixed salad, French-fries	
	GRILLED SEABASS FILLET & CLAMS	380
	Soaked in a combination of white wine and hint of cream, asparagus and dill	
S	GRILLED SQUIDS Grilled, mixed green and French-fries	360
	HEALTHY SEABASS, PRAWN & CLAMS	480
	Steam in herbal and artichoke broth, mix green steam vege	
	LAMB SHANK	580
S	Slow-cooked lamb shank with tomato sauce, local spice and homemade mashed potato	
	RIBEYES 350G	1200
	Australian O'Connor ribeye, wine and bone reduction, homemade potato wedges	

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PASTA & RISOTTO

S D	SQUID INK RISOTTO Slow-cooked Arborio rice with squid ink and grilled squid	350
S	SEAFOOD PASTA Fettuccine with sautéed clam, tiger prawn and squid in creamy prawn bisque	380
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

SIDES

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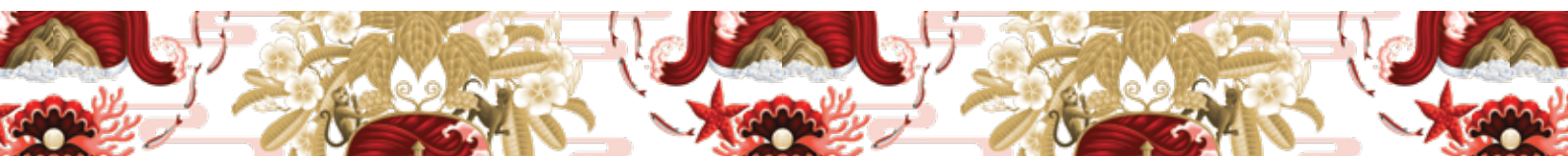
FRENCH FRIES	120
POTATO WEDGE	120
SOURDOUGH BREAD Serve with butter and virgin olive oil	120
STEAMED GREEN VEGETABLES	120
RATATOUILLE	120

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DESSERTS

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

ICE CREAM SUNDAE

FRESH EXOTIC SORBET	250
Passion fruit and lime sorbet, fresh calamansi and passion fruit topping	
YUMMY OREO	250
Vanilla and chocolate ice cream, mini oreos and a dusting of oreo cookie crumbs on top	

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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