



corallo

ALA CARTE  
DINNER MENU



# PRIVATE BBQ

*Enjoy our BBQ Dinner or Lunch at your villa or Corallo beach with your loved ones and have an exclusive experience with your private Chef & server.*

## Grill & Chill

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

## Classic BBQ

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

## Premium BBQ

VND 3,500,000 net/person  
(Minimum of 4 persons)



# DINE BY DESIGN

*Indulge in the ultimate romantic dining experience with our exclusive private dining packages served by our Chef.*

## U – Seafood – Me

VND 6,000,000 net/2 persons

## The Lover's Pick

VND 7,000,000 net/2 persons

## Lobster and Crab

VND 8,000,000 net/2 persons





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## 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
- CRISPY CHICKEN LOLLIPOP** 190  
Marinade with Phu Quoc pepper, and tamarind ginger BBQ sauce

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## 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

**D** contains dairy

**S** contains seafood

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## 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

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## 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

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## SANDWICHES & SNACKS

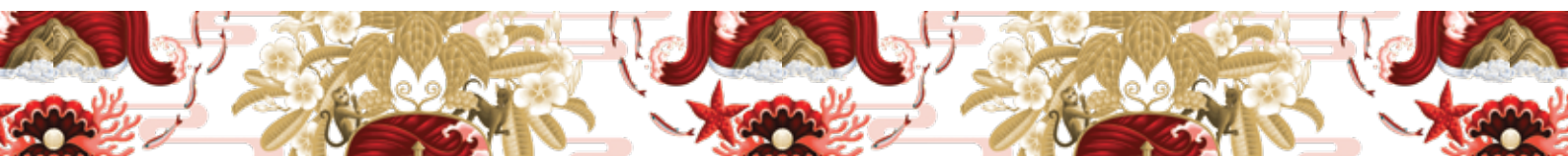
- G D P** **PVPQ BURGER** 380  
Australian Wagyu beef patty, Cheddar cheese, bacon and caramelized onion served with French fries
- S N&S** **LOBSTER & CRAB ROLLS** 990  
Toasted soft bun, pan fried lobster tail, lobster mayonnaise, blue crab meat and lobster butter sauce

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## WESTERN FLAVOUR

|            |   |      |
|------------|---|------|
| <b>P</b>   | <b>PORK BELLY</b><br>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><br>Free-range duck breast served with pumpkin and local sim juice  | 370  |
|            | <b>GRILLED OCTOPUS</b><br>Sliced tender octopus with red pepper, onion, chorizo marmalade, paprika mayo and tapenade condiment                          | 440  |
| <b>S P</b> | <b>SOUS VIDE BEEF &amp; FRESH PHU QUOC PEPPER</b><br>72H Slow-cooked braised beef with green Phu Quoc pepper wine sauce, carrot and rye sourdough bread | 610  |
| <b>G</b>   | <b>BBQ PORK RIBS</b><br>Slow-cooked marinade pork ribs to dip in sweet smoked BBQ sauce, served with potato wedges and cucumber kimchi                  | 560  |
| <b>P</b>   | <b>OP RIBS / 1.1 – 1.2KG</b><br>A grilled thick single rib cut of beef served with truffle mashed potato, grain mustard and pepper sauce                | 2700 |

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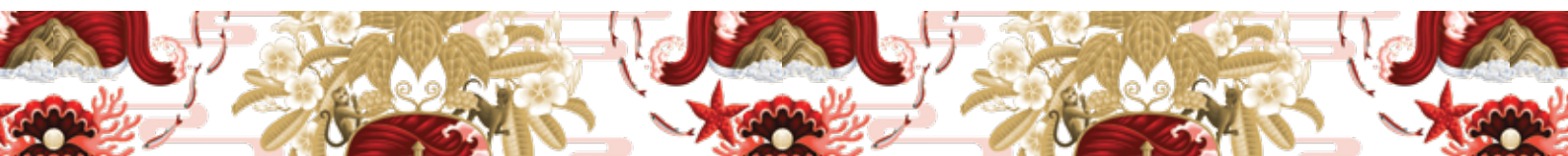
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| <b>S</b> | <b>BEEF RIBS</b><br>Sous vide, marinade with local Phu Quoc pepper, wine reduction, and mashed potato | 950  |
|          | <b>GRILLED TIGER PRAWN</b>  | 380  |
| <b>S</b> | Sautéed with garlic parsley, served with mixed salad, French-fries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

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## PASTA & RISOTTO

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

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## SIDES

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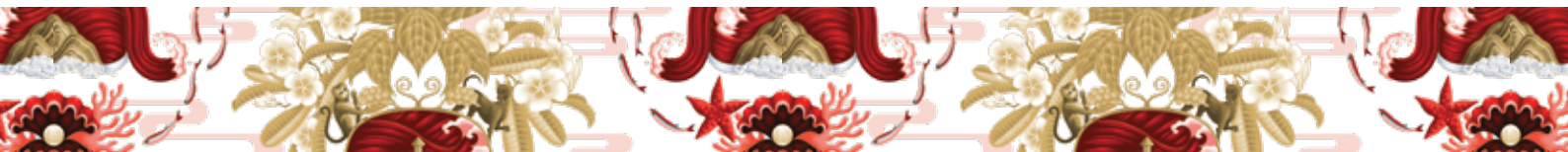
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| <b>FRENCH FRIES</b>  | 120 |
| <b>POTATO WEDGE</b>  | 120 |
| <b>SOURDOUGH BREAD</b><br>Serve with butter and virgin olive oil | 120 |
| <b>STEAMED GREEN VEGETABLES</b>                                  | 120 |
| <b>RATATOUILLE</b>   | 120 |

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## DESSERTS

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

### ICE CREAM SUNDAE

|  |     |
|--|-----|
| <b>FRESH EXOTIC SORBET</b>   | 250 |
| Passion fruit and lime sorbet, fresh calamansi and passion fruit topping               |     |
| <b>YUMMY OREO</b>  | 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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