



corallo

ALA CARTE

LUNCH 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





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 N&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 ANCHOVIES 190
Mixed spice, lime, and paprika mayonnaise
- CRISPY CHICKEN LOLLIPOPS 3 PCS 190
Marinade with Phu Quoc pepper, and tamarind ginger BBQ sauce

STARTERS

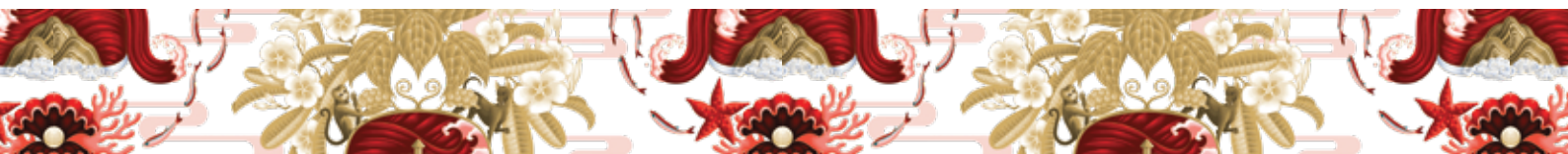
- D** WATERMELON & FETA SALAD 250
Watermelon with mixed herbs, black olive, orange segment, finished with crumbled feta cheese and a dash of sunflower seeds
- D** HEIRLOOM TOMATO BURRATA 360
Dalat tomato, fresh Burrata, fresh herbs, virgin olive oil and balsamic
- P** IBERICO HAM SALAD 390
Watermelon, rock melon, mixed greens, sourdough rye bread

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

- 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
- S** PRAWN SALAD 320
Mix green, avocado, orange segment and citrus dressing

SOUPS

- S D N&S** PUMPKIN & CRAB SOUP 260
Roasted pumpkin soup, topped with crab meat and walnut oil drizzle
- V D** CREAMY TOMATOES SOUP 240
Dalat tomato, cream, basil
- V D** CREAMY MUSHROOM SOUP 240
Mixed local and porcini mushroom with cream

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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 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
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

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WESTERN FLAVOUR

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
	BEEF RIBS Sous vide, marinade with local Phu Quoc pepper, wine reduction, and mashed potato	950
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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PASTA & RISOTTO

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

SIDES

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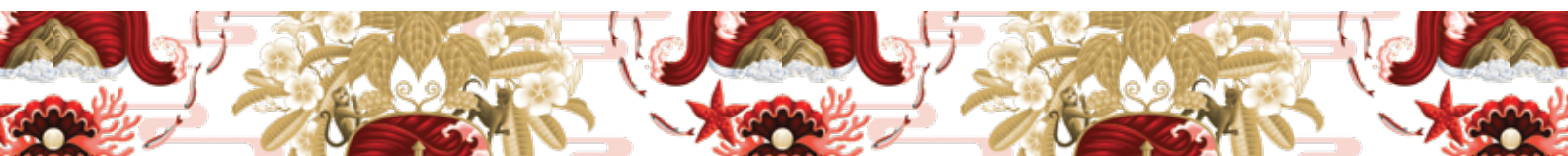
FRENCH FRIES	120
POTATO WEDGE	120
SOURDOUGH BREAD Serve with butter and virgin olive oil	120
STEAMED GREEN VEGETABLES	120
RATATOUILLE	120

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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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