



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

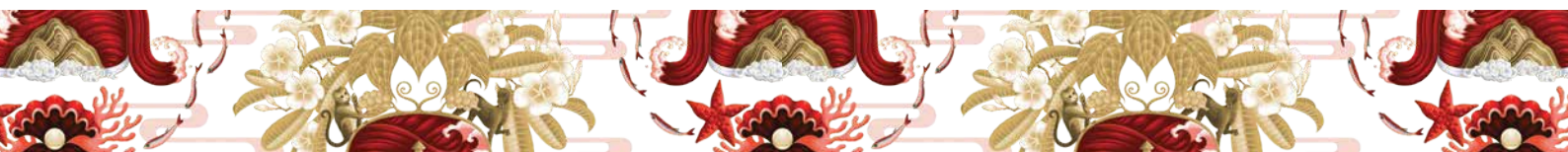
VND 6,000,000 net/2 persons

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

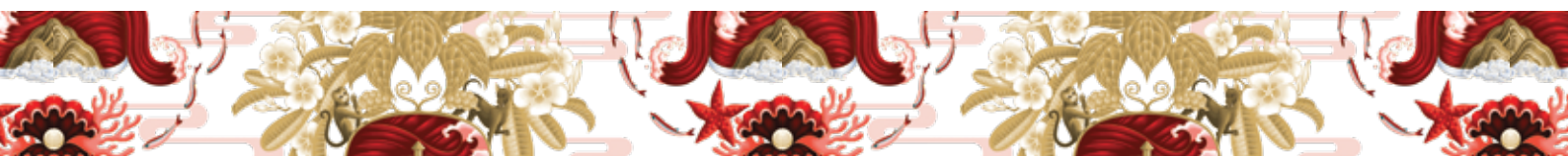
- D** WATERMELON & FETA SALAD 250
Watermelon with mixed herbs, black olive, orange segment, finished with crumbled feta cheese and a dash of sunflower seeds
- D** HEIRLOOM TOMATO BURRATA 360
Dalat tomato, fresh Burrata, fresh herbs, virgin olive oil and balsamic
- P** IBERICO HAM SALAD 390
Watermelon,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

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

| | | |
|------------------|---|------|
| 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 |

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

| | | |
|------------|--|------|
| 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 |

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

| | | |
|--------------|--|-----|
| 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

SIDES

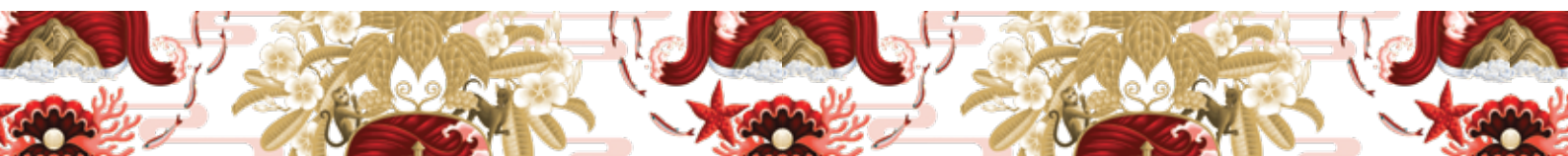
| | |
|---|-----|
| FRENCH FRIES | 120 |
| POTATO WEDGE | 120 |
| SOURDOUGH BREAD Serve with butter and virgin olive oil | 120 |
| STEAMED GREEN VEGETABLES | 120 |
| RATATOUILLE | 120 |

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

| | |
|--|-----|
| 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 |
| COCONUT MOUSSE Mango jelly, almond sable and coconut mousse | 220 |
| BANANA SPLIT Chocolate, strawberry, and vanilla ice cream in banana slices drizzled with chocolate syrup and 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

| | |
|---|-----|
| 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

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

