



corallo

A LA CARTE

DINNER MENU | THỰC ĐƠN BỮA TỐI



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 | khách
Minimum of 4 persons | ít nhất 4 khách

Classic BBQ

VND 2,500,000 net/person | khách
Minimum of 4 persons | ít nhất 4 khách

Premium BBQ

VND 3,500,000 net/person | khách
Minimum of 4 persons | ít nhất 4 khách



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 | 2 khách

The Lover's Pick

VND 7,000,000 net/2 persons | 2 khách

Lobster and Crab

VND 8,000,000 net/2 persons | 2 khách





SET MENU

Please select one each course between starter, soup, and main and dessert. | Vui lòng chọn một món cho mỗi phần từ khai vị, xúp, món chính và món tráng miệng.

3 courses | 3 món

1650

4 courses | 4 món

1850

STARTERS

KHAİ VỊ

ASPARAGUS & CRAB SALAD | XÀ LÁCH MĂNG TÂY & THỊT GHẸ

Green Dalat asparagus, mixed herbs, mandarin juices and passion fruit dressing

FOIE GRAS MANGO | GAN NGỒNG ÁP CHẢO

Pan fried with "hat doi" forest pepper demi-glace reduction sauce and roasted mango

SOUPS

XÚP

PUMPKIN SOUP | XÚP BÍ ĐỎ

Creamed pumpkin soup with a drizzle of walnut oil

CREAMY MUSHROOM SOUP | XÚP KEM NẤM

Mixed local and porcini mushroom with cream

MAIN MÓN CHÍNH

GRILLED 1/2 LOBSTER | TÔM HÙM NƯỚNG NỬA CON

Grilled Juicy lobster, served with mixed greens and mix Mediterranean vegetable

TENDERLOIN WITH CAFÉ DE PARIS BUTTER | THĂN BÒ VỚI BƠ CAFÉ DE PARIS

Australian O'Connor pan fried

DESSERTS

TRÁNG MIỆNG

MANGO TART | BÁNH TART XOÀI

Sweet mango tart with mango ice cream

CHOCOLATE LAVA CAKE | BÁNH SÔ-CÔ-LA TAN CHẢY

For chocolate lovers with a melting heart and vanilla ice cream

It takes 15 minutes for preparation

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



TAPAS / FINGER FOOD

MÓN ĂN NHẹ

Traditionally small savory dishes or snacks. Tapas is a small serving best paired with an aperitif of your choice.

Theo truyền thống, Tapas là món ăn nhẹ thường được dùng kèm với thức uống khai vị trước bữa ăn.

- | | | |
|----------|--|-----|
| S | SEAFOOD MINIS HẢI SẢN CHIÊN GIÒN
Deep-fried mini local seafood | 190 |
| S | "DANCING" PRAWN TÔM "NHẢY"
Deep fried with crispy sweet walnut and orange mayonnaise | 190 |
| G | MIX OLIVE & DEEPING BÁNH MÌ XỐT Ô LIU
Black tapenade, mix olive, hummus and rye sourdough bread | 190 |
| S | DEEP FRIED LOCAL MINI ANCHOVIES CÁ CƠM CHIÊN GIÒN
Mixed spice, lime, and paprika mayonnaise | 190 |
| | CRISPY "POPCORN" CHICKEN GÀ VIÊN CHIÊN XỐT CHUA NGỌT
Marinade with Phu Quoc pepper, sweet and sour sauce | 190 |

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

KHAI VỊ

S	SLIPPER LOBSTER AND CRAB "SALAD" XÀ LÁCH TÔM HÙM VÀ GHẺ Sweet local crabmeat, zesty lemon and yuzu accents	485
	FOIE GRAS MANGO GAN NGỔNG ÁP CHẢO Pan fried with "hat doi" forest pepper demi-glace reduction sauce and roasted mango	475
D N&S	BEEF TARTARE THỊT BÒ TÁI KIỂU PHÁP Australian beef, seasoned with soy and sesame oil dressing, crispy capers jerking, shaved parmesan and 'Pommery grain mustard'	385
V D	HEIRLOOM TOMATO BURRATA XÀ LÁCH CÀ CHUA HEIRLOOM VÀ PHÔ MAI BURRATA Dalat tomato, fresh Buratta, fresh herbs, virgin olive oil and balsamic	360
S G	SOFT-SHELL CRAB CUA LỘT CHIÊN GIÒN Deep-fried, served with smoked paprika mayo and plum sauce	340
S	OCTOPUS SALAD XÀ LÁCH BẠCH TUỘT Dalat cherry tomato, Ponzu dressing, Kalamata olives and a hint of orange dressing and zest	320
S	COBIA GRAVLAX CÁ BÓP XÔNG KHÓI Created by chef Trang, homemade smoked cobia with crusted PQ pepper, green, crisp puff quinoa and tangy citrus reduction.	280
S	FISH COCONUT CEVICHE CÁ BÓP TÁI CHANH VỊ DỪA Fresh fish with coconut milk, lime, calamansi, ground coriander seed, hint of lime zest, fresh coriander and cucumber	275
P N&S	DUCK PATE PA-TÊ VỊT Homemade with fresh green peppercorn, local cashew nut and mix dry fruit	275
S	ASPARAGUS & CRAB XÀ LÁCH MĂNG TÂY & THỊT GHẺ Green Dalat asparagus, mixed herbs, mandarin juices and passion fruit dressing	275
S	FISH CARPACCIO & ALOE VERA GỎI CÁ BÓP NHA ĐAM Sliced cobia fish, with mixed herbs chia seed olive oil, lime and sea salt	265
S	CARPACCIO PONZU CÁ BÓP THÁI MỎNG XỐT PONZU Sliced raw cobia fish with Ponzu sauce, Nori, shiso leaves, calamansi and orange segment	260

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



SALAD

XÀ LÁCH

- N&S** TROPICAL CHICKEN MANGO SALAD | XÀ LÁCH XOÀI VỚI GÀ CHIÊN 325
Crispy popcorn chicken with romaine lettuce, cashew nut, garden herbs, red onion, cherry tomato, sweet sesame sauce and touch of crunch coconut
- N&S** GREEN GREEN | XÀ LÁCH RAU QUẢ THẬP CẨM 260
Broccoli, asparagus, avocado, cucumber, mixed greens pistachio and pumpkin seed, drizzle of citrus dressing

SOUP

XÚP

- S D** SLIPPER LOBSTER & BISQUE | XÚP TÔM HÙM 795
Pan-fried in brown butter, homemade creamed lobster bisque
- D** CREAMY MUSHROOM AND PAN SEAR FOIE GRAS | 455
XÚP NẤM VỚI GAN NGỒNG ÁP CHẢO
Mixed local and porcini mushroom with cream
- S D** LOBSTER BISQUE & LOCAL BLUE CRAB | 390
XÚP KEM TÔM HÙM VÀ GHẺ XANH PHÚ QUỐC
Reduction of lobster bisque with dash of cream
- S** PUMPKIN & CRAB SOUP | XÚP BÍ ĐỎ THỊT GHẺ 275
Roasted pumpkin soup, topped with crab meat and walnut oil drizzle

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

BÁNH MÌ KẸP VÀ THỨC ĂN NHẹ

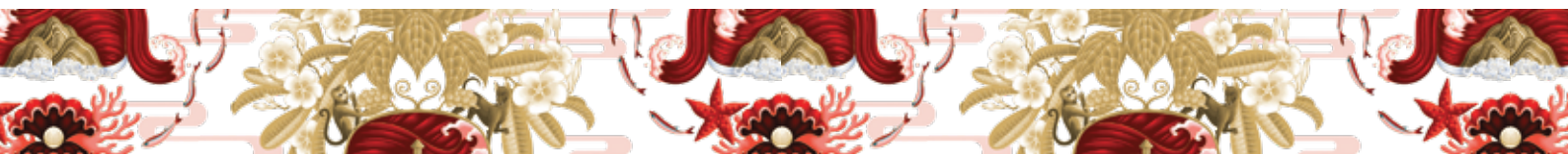
- | | | |
|------------|--|------------|
| S G | LOBSTER & CRAB ROLLS BÁNH MÌ MỀM KẸP TÔM HÙM VÀ THỊT GHẹ | 990 |
| | Toasted soft bun, pan-fried lobster tail, lobster mayonnaise, blue crab meat, lobster creamed sauce
serve with parmesan truffle fries | |
| G | ASIAN MANGO BURGER BÁNH MÌ KẸP THỊT BÒ KIỂU Á | 415 |
| | Grilled Australian beef patty seasoned with age soy sauce, coriander, lemongrass, ginger,
chopped galanga. Finely sliced cabbage, Thai parsley, topped with slices of fresh mango,
served with golden French fries | |
| G | CRISPY DEEP FRIED CHICKEN CÁNH GÀ CHIÊN GIÒN | 395 |
| | Golden-fried chicken wings, gochujang sauce, French fries and daikon pickle | |
| G | PVPQ BURGER BÁNH MÌ KẸP THỊT BÒ PVPQ | 380 |
| | Australian Wagyu beef patty, Cheddar cheese, bacon and caramelized onion served with French fries | |

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

HƯƠNG VỊ PHƯƠNG TÂY

MEAT

CÁC MÓN THỊT

	OP RIBS / 1.1 – 1.2 KG SƯỜN BÒ OP RIBS	2700
	A grilled thick single rib cut of beef served with truffle-mashed potato, grain mustard and fresh pepper sauce	
	TENDERLOIN 200G THẺ NỢI BÒ 200g	1350
	Australian O'Connor beef, fresh Phu Quoc pepper sauce, potato mille-feuille and zucchini flower tempura	
	RIBEYES 350G THẺ NGOẠI BÒ 350g	1200
	Australian O'Connor ribeye, wine and bone reduction, potato wedges and roasted garlic	
	BEEF RIBS SƯỜN BÒ HẺM	950
	Slow cook black Angus, marinade with local Phu Quoc pepper, wine reduction, and mashed potato	
G	SOUS VIDE BEEF & FRESH PHU QUOC PEPPER BÒ HẺM TIÊU PHÚ QUỐC	610
	72H Slow-cooked braised beef with green Phu Quoc pepper wine sauce, carrot and rye sourdough bread	
	LAMB SHANK ĐÙI CỪU HẺM	580
	Slow-cooked lamb with olives, chickpeas, and 'ras el hanout' spices	
P	BBQ PORK RIBS SƯỜN HEO NẤU CHẬM	560
	Slow-cooked marinade pork ribs to dip in sweet smoked BBQ sauce, served with potato wedges	
P	SMOKY PORK CHOP SƯỜN HEO NƯỚNG XỐT HẠT DỖI	525
	Grilled pork, "hat doi" forest pepper sauce, creamy mushroom	
P	PORK BELLY THỊT BA CHỈ HẺM	440
	24-hour slow-cooked marinated pork belly served with crispy pork skin, truffle mashed potato and black cardamom juice	
	PAN-FRIED DUCK BREAST ÚC VỊT PHI LÊ ÁP CHẢO	425
	Free-range duck breast served with pumpkin and local sim juice	
	HOMEMADE DUCK CONFIT ĐÙI VỊT HẺM KIỂU PHÁP	395
	Free-range duck from Mekong rice fields with creamy mushroom	
	SLOW COOK CHICKEN ÚC GÀ HẺM RAU CỦ	385
	Mixed seed crusted chicken breast a rich jus reduction and "Provençal" vegetable	

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

HƯƠNG VỊ PHƯƠNG TÂY

SEAFOOD

HẢI SẢN

	Grilled Lobster 900 - 1kg TÔM HÙM NƯỚNG 900-1KG	2450
	Grilled Juicy lobster, served with mixed greens and mix Mediterranean vegetable	
S	LOCAL SEAFOOD PLATE HẢI SẢN CHỌN LỌC	975
	A bounty of fresh seafood, including sea bass, prawns, squid, octopus, clams, and a creamy prawn brandy bisque	
S	HEALTHY POACHED GROUPEL CÁ MÚ CHẦN XỐT CAM	565
	Delicate grouper fillet with a citrus miso orange sauce, zucchini flower and micro green	
S	GRILLED TIGER PRAWN TÔM SÚ NƯỚNG	425
	Grilled with garlic parsley, served with mixed salad, French-fries	
S	GRILLED OCTOPUS BẠCH TUỘT NƯỚNG	445
	Tender octopus with crispy chorizo and potato mille-feuille	
S	GRILLED SEABASS FILLET & CLAMS CÁ CHỀM NƯỚNG VÀ NGHÊU	395
	Soaked in a combination of white wine and hint of cream, asparagus and dill	
S	GRILLED SQUIDS MỰC NƯỚNG	385
	Grilled, with garlic parley and extra virgine olive oil, mixed green and golden French-fries	

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

MÌ Ý VÀ CƠM Ý

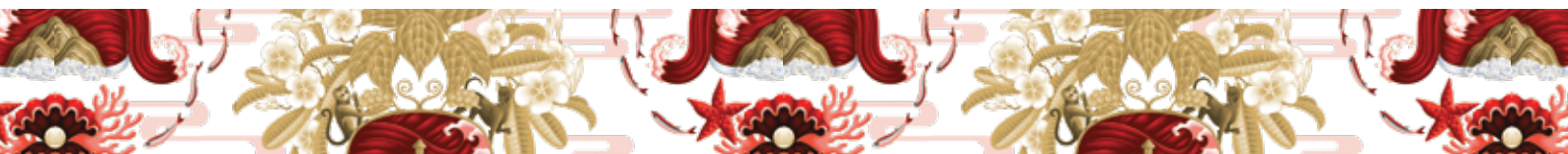
- | | | |
|------------|--|------------|
| S D | LOBSTER AND CRAB MÌ Ý TÔM HÙM VÀ GHE | 985 |
| | Fettuccine pasta, in creamy lobster bisque sauce topped with fresh lobster and crab meat | |
| S D | SEAFOOD PASTA MÌ Ý HẢI SẢN | 395 |
| | Fettuccine with sautéed clam, tiger prawn and squid in tossed rich creamy prawn bisque | |
| S D | PAELLA RISOTTO CƠM Ý HẢI SẢN | 385 |
| | Cooked with chorizo, chicken, roasted red pepper, tomato, local seafood and a touch of saffron | |
| S D | SQUID INK RISOTTO CƠM Ý MỰC TRÚNG NƯỚNG | 375 |
| | Slow-cooked Arborio rice with rich squid ink and grilled local tender squid | |
| S D | BOLOGNESE MÌ Ý XỐT BÒ BẦM | 375 |
| | Spaghetti with classic Bolognese with ground meat and fresh tomato | |

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





SIDES

MÓN ĂN KÈM

FRENCH FRIES KHOAI TÂY CHIÊN	120
POTATO WEDGE KHOAI TÂY MÚI CAU	120
SOURDOUGH BREAD BÁNH MÌ BỘT CHUA Serve with butter and virgin olive oil	120
STEAMED GREEN VEGETABLES RAU CỦ LUỘC	120
GREEN SALAD XÀ LÁCH TRỘN	120
RATATOUILLE RAU CỦ HẦM KIỂU PHÁP	120

CHEESE SELECTION

CÁC LOẠI PHÔ MAI

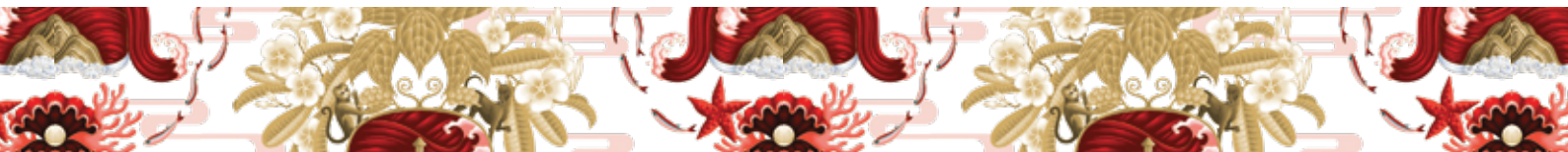
G D CHEESE PLATE PHÔ MAI THẬP CẨM	280
Parmesan, Tomme de Savoie, blue cheese, camembert serve with sourdough	
G D CAMEMBERT PHÔ MAI CAMEMBERT	275
Oven-baked, local sim jam and mixed greens	

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

TRÁNG MIỆNG

MOCHA CIGARS | XÌ GÀ SÔ CÔ LA 320
Chocolate mousse infused with Daklak coffee, served with espresso

CHOCOLATE LAVA CAKE | BÁNH SÔ CÔ LA TAN CHẢY 250
For chocolate lovers with a melting heart and vanilla ice cream
It takes 15 minutes for preparation

MANGO TART | BÁNH TART XOÀI 265
Sweet mango tart with mango ice cream

TROPICAL MANGO PLATE | CÁC MÓN NGON VỚI XOÀI 220
Fresh mango delights

FRESH FRUIT PLATTER | TRÁI CÂY TƯƠI 180

ICE CREAM AND SUNDAE

KEM

BANANA SPLIT | KEM CHUỐI 250
Chocolate, strawberry, and vanilla ice cream in banana slices drizzled with chocolate syrup and crumble topping

COCONUT COCONUT | KEM TRÁI DỪA 250
In a half coconut shell filled with coconut ice cream, sharpened fresh coconut and crispy coconut chips

FRESH EXOTIC SORBET | KEM TRÁI CÂY ĐÁ TUYẾT 250
Passion fruit and lime sorbet, fresh calamansi and passion fruit topping

YUMMY OREO | KEM OREO 250
Vanilla and chocolate ice cream, mini oreos and a dusting of oreo cookie crumbs on top

SCOOP

KEM VIÊN

Ice cream and sorbet served in a classic waffle bowl

1 SCOOP | 1 VIÊN 90
2 SCOOPS | 2 VIÊN 160

Choose of ice-cream flavor: vanilla | chocolate | strawberry | coconut | salted caramel
Chọn hương vị kem: vani, sô-cô-la, dâu tây, dừa, caramel mặn

Sorbet flavor: passion fruit | mango | lime
Chọn hương vị kem đá tuyết: chanh dây, xoài, chanh

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

