

# A LA CARTE MENU

THỰC ĐƠN GỌI MÓN





#### 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)



U - Seafood - Me

The Lover's Pick

Lobster and Crab

VND **6,000,000** net/2 persons | 2 khách

VND **7,000,000** net/2 persons | 2 khách

VND **8,000,000** net/2 persons | 2 khách



S

#### STARTER | KHAI VI

	2 ~/
SUMMER ROLL	I GOLCHON
JOIVIVILI NOLL	

Traditional rice paper rolls filled with fresh rice noodles, shrimp, pork, carrots, cucumbers, and a medley of local herbs. Served with your choice of soy sauce or dipping crab sauce.

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V	Vegetables and tofu   Gôi cuốn chấy / S P Shrimps and porks   Gôi cuốn tôm thịt	195 / 225
	DEEP-FRIED SPRING ROLLS   CHẨ GIÒ TÔM THỊT Crispy rolls filled with a savory mix of pork, shrimp, and mixed local herbs. Served with fish sauce.	245
	SHRIMP AND POMELO SALAD   GÖI TÔM BƯỞI Refreshing pomelo flesh and succulent shrimp, tossed with carrots, onions, and mixed herbs, garnished with crunchy peanuts and prawn crackers.	220

### S N&S GREEN MANGO SALAD WITH MELO MELO SNAIL | GÖI XOÀI ỐC GIÁC A vibrant mix of tender Phu Quoc Melo Melo Snail, crisp mango, and fresh carrots, all tossed with fragrant herbs,

A vibrant mix of tender Phu Quoc Melo Melo Snail, crisp mango, and fresh carrots, all tossed with fragrant herbs nutty sesame seeds, and a tangy fish sauce dressing.

### S N&S PAPAYA AND DRIED BEEF SALAD | GÖI ÐU ÐŮ KHÔ BÒ Fresh papaya mixed with mixed herbs, tender dried beef, and Phu Quoc fish sauce.

290

S N&S MIXED LOCAL VEGETABLE WITH CRAB MEAT SALAD | GÖI GHE RAU THOM XỐT CHANH DÂY A combination of Phu Quoc crab meat, fresh chili, onions, and four types of local herbs, all dressed in passion fruit sauce.

## S N&S PHU QUOC MARINATED HERRING SALAD | GÖI CÁ TRÍCH PHÚ QUỐC Herring tossed with freshly grated coconut, onions, peanuts, and fish sauce. Served with rice paper, pineapple.

Herring tossed with freshly grated coconut, onions, peanuts, and fish sauce. Served with rice paper, pineapple, cucumber, and mixed herbs.

#### S N&S SEAFOOD SALAD | GOI HÀI SÀN

A delightful mix of shrimp and squid, tossed with tomatoes, cucumbers, onions, and mixed herbs.

V vegetarian
D contains dairy

S contains seafood

G contains gluten
P contains pork

N&S contains nuts and soy



# STARTER | KHAI VI

S N&S PHU QUOC CRAB CAKE   CHẢ GHỊ PHÚ QUỐC A blend of crab meat, pork paste, onions, and herbs, enhanced with Phu Quoc fish sauce.	280
S N&S PHU QUOC SQUID CAKE   CHẢ MỰC PHÚ QUỐC Handmade Phu Quoc squid cakes served with a refreshing mango salad and Muong Khuong chili sauce.	350
S N&S SHARING PLATTER   KHAI VỊ THẬP CẨM A selection of fresh spring rolls, crispy spring rolls, crab cakes, and mango salad with Melo Melo Snail.	480

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# SOUP I MÓN CANH

S	MALABAR SPINACH SOUP   CANH MÔNG TƠI NẤU TÔM Malabar spinach cooked with chopped prawns, served with steamed rice.	270
S	SWEET AND SOUR FISH OR SHRIMP SOUP   CANH CHUA CÁ HOẶC TÔM A tangy and savory soup made with fish or shrimp soup, pineapple, tomatoes, bean sprouts, colocasia, and okra, served with steamed rice.	350
S	PHU QUOC JUNGLE VEGETABLE SOUP WITH TIGER PRAWN   CANH RAU RÙNG NẤU TÔM Mixed jungle vegetables, tiger prawns, onions, and fish sauce, served with steamed rice.	350

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# PHU QUOC LOCAL SEAFOOD I HẢI SẢN PHÚ QUỐC

S	SEAFOOD HOT STONE IN CLAY POT   HẢI SẢN NƯỚNG ĐÁ NÓNG (Với sự lựa chọn Tôm sú hoặc Mực cơm) Choice of Tiger Prawns or baby squids, local herbs, onions, lemongrass, green chili sauce.	550
S	TIGER PRAWNS   TÔM SÚ (hấp hoặc nướng) Your choice of steamed or chargrilled with green chili sauce and mixed herbs.	360
s N&s	BAKED ABALONE WITH PHU QUOC PEPPER   BÀO NGƯ NƯỚNG TIÊU PHÚ QUỐC Green onions, chili, and oyster sauce.	550
s N&s	LOCAL BIG CLAMS   SÒ TỘ NƯỚNG MÕ HÀNH Grilled with spring onion oil topped with peanut.	360
S	SQUID EGGS (your choice of deep-fried or steamed)   MỰC TRỨNG (Chiên hoặc hấp tùy chọn) Steamed or deep-fried squid eggs with a caramelized fish sauce.	360
s N&s	BAKED BIG LOCAL OYSTERS   HÀU NƯỚNG (Phô mai hoặc mỡ hành) Four large local oysters, baked with your choice of cheese or a topping of spring onion oil and peanuts.	280
S	CARAMELIZED COBIA FISH IN CLAY POT   CÁ BỚP KHO TỘ Rich and tender cobia fish caramelized in Phu Quoc fish sauce with pork belly, Phu Quoc pepper, and chili, served with steamed rice.	380
S	GRILLED COBIA FISH WITH SATAY   CÁ BỚP NƯỚNG SA TẾ Served with steamed rice.	380
S	PHU QUOC FRIED FISH CAKE   CHẢ CÁ PHÚ QUỐC CHIÊN Deep-fried fish cakes with green pepper, served with steamed rice.	360

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# PHU QUOC LOCAL SEAFOOD I HẢI SẢN PHÚ QUỐC

S N&S STEAMED SEABASS OR GROUPER FILLET WITH GINGER AND SOY SAUCE | CÁ CHẾM HOẶC CÁ MÚ PHI LÊ HẤP NƯỚC TƯƠNG

450 / 580

450 / 580

Fresh seabass or grouper fillet steamed with bok choy, ginger, chili, and soy sauce, served with steamed rice.

S GRILLED SEABASS OR GROUPER FILLET IN BANANA LEAF | CÁ CHẾM HOẶC CÁ MÚ NƯỚNG LÁ CHUỐI Fresh seabass or grouper fillet seasoned with local herbs, ginger, chili, and crab sauce, wrapped in a banana leaf and served with rice paper.

ITEMS ORDER 24 HOURS IN ADVANCE MARKET PRICE | CÁC MÓN TƯỚI SỐNG (CẦN ĐẶT TRƯỚC 24 TIẾNG)

FRESH GROUPER | CÁ MÚ SỐNG

CA MAU CRAB | CUA CÀ MAU

FRESH LOBSTER | TÔM HÙM SỐNG

SEA EEL | CÁ CHÌNH

WHITE POMFRET | CÁ CHIM TRẮNG

WHOLE CHICKEN | GÀ NGUYÊN CON

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# VIETNAMESE TRADITIONAL I MÓN VIỆT TRUYỀN THỐNG

	SAUTÉED CHICKEN WITH LEMONGRASS AND TURMERIC   GÀ XÀO SẢ NGHỆ Tender chicken thigh sautéed with fresh turmeric and lemongrass, served with steamed rice.	350
S	TAMARIND PRAWN   TÔM XÀO ME Juicy prawn sautéed in a tangy tamarind sauce with a hint of chili.	360
	CHICKEN CURRY   CÀ RI GÀ Braised chicken thigh, red chili paste with coconut milk, sweet potatoes, carrots, potatoes, and onions, served with Vietnamese baguette.	350
s n&s	CHICKEN WINGS   CÁNH GÀ CHIÊN NƯỚC MẮM Deep-fried with Phu Quoc fish sauce and green pepper sauce.	310
SP	MINCED PORK IN SUGARCANE   NEM NƯỚNG MÍA Delicious pork skewers wrapped around sugarcane, served with fresh herbs and rice noodles.	310
Р	GRILLED PORK RIB MARINATED IN SPECIAL SPICES (MẮC KHÉN)   SƯỜN NƯỚNG MẮC KHÉN Pork ribs marinated in Mắc Khén spice, grilled and served with chili sauce, ginger, pickles, and steamed rice.	550
Р	CARAMELIZED PORK BELLY WITH PRAWNS   BA CHỈ VÀ TÔM KHO TIÊU Braised pork belly and prawns in fish sauce, enhanced with Phu Quoc green pepper, served with steamed rice.	350
Р	VIETNAMESE GRILLED PORK PATTIES   BÚN CHẨ Seasoned pork patties and caramelized pork belly slices, served in a broth alongside rice noodles and fresh vegetables.	350
	BEEF STEW IN GREEN PHU QUOC PEPPER SAUCE   BÒ KHO A hearty beef stew with carrots, potatoes, and green pepper, served with bread.	520
	BEEF WRAPPED IN PIPER LOLOT LEAVES   BÒ LÁ LŐT Grilled beef wrapped in fragrant piper lolot leaves, served with fresh herbs and rice vermicelli.	360

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# VIETNAMESE TRADITIONAL I MÓN VIỆT TRUYỀN THỐNG

	LUC LAC BEEF   BÒ LÚC LẮC Soy-marinated Australian beef tenderloin, sautéed with onions and bell peppers, served with steamed rice.	560
S N&S	TRADITIONAL VIETNAMESE PANCAKE   BÁNH XÈO TÔM THỊT  Crispy rice flour pancakes filled with pork, shrimp, bean sprouts, and mung beans, served with local herbs and mustard leaves.	350
	GRILLED RIBEYE STEAK WITH VIETNAMESE FIVE SPICES   THĂN BÒ NƯỚNG NGỮ VỊ Juicy ribeye steak marinated in a blend of five spices, served with green pepper, oyster sauce, mixed local herbs, and steamed rice.	950
	SAUTÉED RIBEYE WITH ONIONS AND GREEN PEPPER   BÒ XÀO HÀNH TÂY Tender ribeye slices sautéed with onions, green onion, pepper, oyster sauce, served with steamed rice.	950
	NOODLE & RICE	
	TRADITIONAL VIETNAMESE RICE NOODLE SOUP   PHỞ Chicke   Gà / Beef   Bò	260 / 280
S	FRIED RICE   COM CHIÊN Fluffy fried rice tossed with seafood or crab meat, served with cucumbers, fresh tomatoes and sesame crackers. Seafood   Håi sån / Crab   Ghe	280 / 290
	EGG NOODLES WOK-FRIED WITH:   MÌ TRỨNG XÀO VỚI: Chicken breast / S G Mixed seafood / G Beef Stir-fried egg noodles with your choices of chicken, seafood, or beef, mixed with fresh vegetable	320 / 340 / 350
	CONGEE CHOICE OF PRAWNS OR OYSTERS   CHÁO TÔM/HÀU	260
SI	VIETNAMESE-STYLE FRIED EGGS WITH:   TRỨNG CHIÊN VỚI: Oysters   Hàu / P Minced pork   Thịt băm	250 / 210

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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



#### **KOREAN DISH**

N&S	LA GALBI BBQ Thinly sliced, marinated bone-in short ribs for flavorful grilling	420
N&S	BULGOGI Seared marinated beef and vegetable in a sweet and savory sauce	420
P N&S	JAE-YUK (STIR-FRIED SPICY PORK) Sizzling stir-fried pork in a fiery gochujang sauce.	385
S	SEAFOOD RAMEN Bowl of ramen brimming with local fresh seafood in a flavorful broth.	365

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# SIDES I MÓN ĂN KÈM

STEAMED RICE (SMALL OR LARGE)   COM TRẮNG (NHỎ HOẶC LỚN)	90 / 120
Sautéed Morning Glory With Garlic   Rau Muống xào tỏi	120
FRIED FRIES   KHOAI TÂY CHIÊN	120
STIR-FRIED OR STEAM VEGETABLES   RAU CỦ XÀO HOẶC LUỘC	120

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#### SHARING PLATTERS I MÓN ĂN GIA ĐÌNH

S SEAFOOD HOT POT | LÂU HẢI SẢN

1200

A rich and flavored broth served with a variety of seafood, including cobia, prawns, squid, clams, tofu, mixed vegetables, and egg noodles.

BEEF HOT POT | LÂU BÒ

1300

A savory broth served with mixed Australian beef, tofu, mixed vegetables, and egg noodles.

FAMILY-STYLE VIETNAMESE MEAL (RECOMMENDED FOR 4 PEOPLE) | THỰC ĐƠN CHO GIA ĐÌNH (CÓ THỂ DÙNG CHO 4 KHÁCH)

1600

Phu Quoc Marinated Herring salad | Gỏi Cá Trích Malabar Spinach and Prawn Soup | Canh Mồng Tơi Nấu Tôm Braised Cobia in Clay Pot | Cá Bớp Kho Tộ Sautéed Chicken with Lemongrass and Turmeric | Gà Xào Sả Nghệ Stir-fried Morning Glory with Garlic | Rau Muống Xào Tỏi Steamed rice | Com Trắng Seasonal Fruit Platter | Trái Cây Theo Mùa

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# **DESSERT I TRÁNG MIỆNG**

FRUIT PLATTER | TRÁI CÂY

MANGO PLATTER | XOÀI

LOTUS SEED AND LONGAN IN GINGER SYRUP | CHÈ HẠT SEN LONG NHÃN

190

#### SCOOP IT UP | KEM VIÊN

ICE CREAM AND SORBET SERVED IN A CLASSIC WAFFLE BOWL

1 Scoop | Viên
2 Scoops | Viên

Choose from a variety of flavors: Vanilla, Chocolate, Strawberry, or Coconut for ice cream. Choice of sorbet flavors: Passion fruit, Mango, or Lime. | Chọn hương vị kem: Vani, Sô-cô-la, Dâu tây, hoặc Dừa. Chọn hương vị kem đá tuyết: Chanh dây, Xoài, hoặc Chanh.

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