

PHU QUOC BEACH RESORT



ROMANTIC TABLE DECORATION



RESORT BEACH

GIFTS FROM PHU QUOC VND 2,690,000 ++/GUEST | 17:00 - 22:00

Welcome Drink

A glass of sparkling wine Chevalier Blanc de Blancs

Grilled Phu Quoc Sea Urchin Soft Poached Egg, Scallion Oil, Peanut

Phu Quoc Sea Bass Ceviche Coconut Milk, Lime, Lemongrass, Cucumber

Ham Ninh Fishing Village Crab Pasta Crab Claw Meat, Squid Ink Tagliatelle, Crab Bisque

Surf & Turf

Australian Prime Black Angus Beef, Sirloin Cut Phu Quoc King Prawn, Sweet Potato Harsh Brown Phu Quoc's Sim Red Wine Creamy Sauce

> Sim Panna Cotta Phu Quoc Pepper & Raspberry Coulis

SUNSET ON THE BEACH VND 2,690,000 ++/GUEST | 17:00 - 22:00

Welcome Drink

A Glass Of Sparkling Wine Chevalier Blanc De Blancs

Phu Quoc King Prawns Ceviche Lime, Ginger, Coriander, Yuzu Ponzu

Phu Quoc King Prawns Baked Samba Balachan, Mushrooms

Black Angus Beef Fillet Mignon Carpaccio Phu Quoc Style With Nuoc Nam Vinaigrette

Black Angus Beef Fillet Mignon Char-grilled Asparagus, King Oyster Mushroom, Wild Mushrooms Sauce

> Ocean Trout Salmon Citrus Cured Nigiri Pesto Rice, Phu Quoc Basil

Ocean Trout Salmon Confit Fennel Salad, Parsley Oil, Yuzu Salmon Roe

> Pepper & Peach Tatin Vanilla Bean Ice cream

TIDE-TOUCHED TASTINGS VND 2,690,000 ++/GUEST | 17:00 - 22:00

Welcome Drink

A glass of sparkling wine Chevalier Blanc de Blancs

365-Day Dried-Age Beef, Sobrasada Iberica

Iberico Cebo, Salchichon Wasabi Cress, Heirloom Tomato, Truffle Oil

Mushrooms & Egg 65 Celsius Yolk, Mixed Mushroom & Truffle Paste

> Iberico Secreto Yakitori Charred Leak, Unagi Sauce

Sous Vide Chicken Breast Smoked Mashed Potato, Zucchini Confit, Parsley Oil

> **Seared Japanese A5 Wagyu** Fennel salad, Balsamic Orange, Tomato

> > **Red Peppercorn Peach Tatin** Vanilla Ice Cream

GREEN EARTH FEAST VND 2,690,000 ++/GUEST | 17:00 - 22:00

Welcome Drink

A glass of sparkling wine Chevalier Blanc de Blancs

Beetroot Carpaccio

Arugula, Goat Cheese, Walnut, Honey

Yuzu Avocado Salsa

Avocado Mousse, Cucumber Yuzu Ceviche, Coriander, Chili, Rice Cracker

The "Scallops"

King Oyster Mushrooms, Roasted Parsnip Puree Cayenne, Confit Zucchini

Carrot Delux

Roasted Young Da Lat Carrots, Carrot Puree

Wild Mushrooms Gnocchi

Stemed Broccoli, Sauteed Mushrooms, Truffle Sauce

Poached Pear

Flambe Butterscotch Sauce Orange Mascarpone, Crushed Pistachio