

pullman

PHU QUOC
BEACH RESORT



PULLMAN TIME TO ENJOY
PLAY, SAVOR, REPEAT

VND 975,000 Nett/ person

pullmanphuquoc.com

Appetizer

Pomelo & Shrimps Salad 🌿🐟🍷🍷🍷
 Pomelo, Shrimps, Onion, Laksa Leaf,
 Shrimp Crackers, Fish Sauce

Chicken Cabbage Salad 🍷🌿🐟🍷🍷
 Phu Quoc Rice Field Chicken, Onion, Laksa Leaf,
 Peanuts, Sweet & Sour Fish Sauce, Prawn Cracker

Garden Salad 🍷🌿🍷
 Mixed Lettuces, Cherry Tomatoes, Onion, Olives,
 Feta Cheese, House-Made Dressing

Phu Quoc Jellyfish Salad 🌿🍷🐟🍷🍷
 Laksa Leaf, Onion, Peanut, Carrot, Fish Sauce Vinaigrette
 Sesame Oil, Shrimp Crackers

Greek Salad 🍷🌿🍷
 Bell Peppers, Cucumber, Red Onion, Garlic, Olive Oil, Feta Cheese

Fresh Spring Rolls With Shrimps 🍷🐟
 Lettuces, Herbs, Shrimp, Rice Paper, Vermicelli Noodles
 House-Made Fish Sauce

Vegan Fresh Spring Rolls 🌿🍷🍷🍷
 Lettuces, Herbs, Fried Tofu, Rice Paper, Vermicelli Noodles
 Tofu Silk, House-Made Peanut Sauce

Fried Seafood Net Spring Rolls 🐟🍷🍷
 Mixed Seafood, House-Made Dipping Fish Sauce

Cajun Chicken & Cobb Salad 🍷🌿🍷
 Garden Green Lettuces, Tomato,
 Red Onion, Citrus Dressing

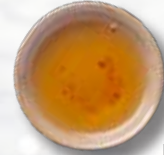
Ginger Carrot Soup 🍷🌿🍷
 Carrot, Ginger, Cream, Mixed Nuts, Olive Oil

Borscht 🍷🍷
 Beetroot Soup, Young Potato, Beef Broth, Sour Cream, Dill

Special Soup Of The Day 🍷🍷
 Daily Fresh House-Made Soup With Vegetables



Pomelo & Shrimps Salad



Fresh Spring Rolls With Shrimps



Garden Salad



Ginger Carrot Soup

Main Vietnamese Corner

Pho Bo 🍷🍷🍷
 Slow Cook 18 Hours Beef Broth, Rice Noodles
 Australian Beef, Traditional Herbs

Bun Cha 🍷🐟🍷
 Char-Grilled Special Marinated Pork Meat
 Vietnamese Herbs, Vermicelli Noodles

Fried Pork Belly Phu Quoc Fish Sauce 🍷🐟🍷
 Onion, Shallot, Garlic, Steamed Rice

Fried Tofu In Tomato Sauce 🌿🍷
 Firm Tofu, Tomato, Dill, Steamed Rice

Phu Quoc Steamed Fish Fillet In Spicy Sour Broth 🍷🐟
 Catch Of The Day, Lemongrass, Chilli, Steamed Rice

Phu Quoc Braised Oysters In Spicy Soup 🍷🐟🍷
 Lemongrass, Chilli, Lime, Steamed Rice

Barracuda Fried Rice 🌿🍷🐟🍷🍷
 Barracuda Fish, Asparagus, Bean Sprout
 Spicy Shrimp Paste

Vegetables Fried Rice 🌿🍷🍷🍷
 Mixed Vegetables, Egg, Soya Sauce

Fish Congee 🍷
Minced Pork Congee 🍷🍷
Oysters Congee 🍷🍷
Plain Congee 🌿🍷



Fish Congee








Pho Bo

Bun Cha

Phu Quoc Steamed Fish Fillet In Spicy Sour Broth

Main International

BBQ Chicken Skewer & Grilled Pineapple

Peanut Butter Curry Sauce,   
 Steamed Rice, Grilled Pineapple   

Gochujang Chicken

Boneless Chicken Thighs, Gochujang Sauce
 Sesame, Steamed Rice, Bok Choy

Beer Batter Fish & Chips

Seabass, Beer Batter, Lemon Tartar Sauce,
 French Fries

Avocado Donburi

Tomato, Red Onion, Coriander, Lime,
 Chilli, Steamed Rice, Sesame, Seaweed

Wok Fried Beef Noodle

Egg Noodle, Oyster Sauce, Vegetables

House Made Chicken Nuggets

350g Crumbed Chicken Breast Tender,
 French Fries, BBQ Sauce

Grilled Pork Belly

Lettuce, Kim Chi, Steamed Rice

Gochujang Fish

Catch of the Day Fish Fillet, Kim Chi
 Gochujang sauce, Sesame, Steamed Bok Choy

Fried Chicken Wings

French Fries, Honey Garlic Sauce



Tropical Oatmeal



Beer Batter Fish & Chips



Avocado Donburi



Chicken Meatballs

Chicken Vegetables Soup

Chicken, Vegetables, Parsley
 Served with Steamed Rice or Breads Basket

Chicken Meatballs

Chicken Meatballs Braised in Tomato Sauce,
 Dried Herbs, Parsley
 Served with Steamed Rice/Bread Basket/Garden Salad

Tropical Oatmeal

Served Cold. Oatmeal, Almond Milk, Mango,
 Apple, Water Melon, Fresh Yogurt,
 Roasted Almond Slice, Honey

Mushroom Oatmeal

Served Hot, Oatmeal, Sauteed Mix Mushrooms,
 Parmesan Cheese

Main Pizza Corner

Olive Pizza

Pepper Salami

Butter Chicken

Olive Pizza

Green Olive, Black Olive,
 Cheery Tomatoes,
 Mozzarella Cheese, Tomato Sauce

Butter Chicken

Indian Spices, Butter, Chicken Breast,
 Mozzarella Cheese

Dal Makhani

Yellow Lentils, Mozzarella Cheese,
 Dried Chilli

Margherita

Mozzarella Cheese, Cherry Tomatoes,
 Basil, Tomato Sauce

Pepper Salami

Salami, Mozzarella Cheese, Tomato Sauce

Chicken Mushroom Unagi

Tomato Sauce, Mozzarella, Chicken,
 Mushrooms, Unagi Sauce

Bell Peppers Pizza

Mozzarella, Tomato Sauce,
 Capsicums, Onion

Pasta Corner



Spaghetti Napolitana Basil, Cherry Tomatoes, Tomato Sauce, Olive Oil

Bell Peppers Capsicums, Olive Oil, Pink Sauce

Spaghetti Bolognese Minced Australian Beef, Slow-Cooked In Red Wine And Tomato Sauce

Penne Alla Pesto Pine Nuts, Almond, Basil, Parmesan, Garlic

Spaghetti Aglio E Olio Garlic, Parsley, Olive Oil

Creamy Cheese Mozzarella, Parmesan, Cream Sauce

Main South Asian Corner

Aloo Gobi Potato, Cauliflower, Indian Spices, Butter, Tomato Served With Steamed Rice

Dal Tadka Yellow Lentils, Indian Spices, Butter, Tomato Served With Steamed Rice

Dal Makhani Slow-Cooked Lentil Curry, Spices, Cashew Nuts Served With Steamed Rice

Butter Chicken Paprika, Indian Spices, Butter, Chicken Breast Served With Steamed Rice

Fish Butter Curry Indian Spices, Butter, Catch Of The Day Fish Fillet Served With Steamed Rice



Dessert

Mango Bingsu (Regular Size)

Water Melon Bingsu (Regular Size)

Mango Choux

Mango Sago Che

Milk Jellies Che & Custard Flan

Tropical Fruits Slices

Custard Flan with Fresh Mango

Mango Marshmallow

House-Made Ice Cream (01 scoop)

Vanilla, Chocolate, Strawberry
Coconut, Caramel
Mango Sorbet



Kids' Corner

Egg Fried Rice    

Bolognese Spaghetti    

Mac & Cheese  

Chicken Nuggets served with Ketchup  

Hawaiian Pizza   

Steamed Chicken Served with Steamed Rice, Vegetables   



Egg Fried Rice



Hawaiian Pizza



Mac & Cheese



Chicken Nuggets



Bolognese Spaghetti







Steamed Chicken






Steamed Fish



Creamy Carrot Ginger Soup

    **Fried Chicken Breast & Cobb Salad**
Garden Greens, Tomato, Sweet Corn, Beans
Egg, Feta Cheese, House Made Sauce

   **Steamed Fish of The Day**
Served with Steamed Rice & Vegetables



   **Creamy Carrot Ginger Soup**

  **Chicken Vegetables Soup**
Chicken, Vegetables, Parsley
Served with Steamed Rice or Breads Basket



  **Small Tropical Fruit Slices**

Dessert

  **House-Made Ice Cream (01 scoop)**
Vanilla, Chocolate, Strawberry
Coconut, Caramel
Mango Sorbet

Beverage



BEER

Huda Lager



WHITE WINE

Tini, Italy, Emilia Romagna,
Rubicone IGT - Trebbiano, Chardonnay

RED WINE

Tini, Italy, Emilia Romagna,
Rubicone IGT - Merlot



COCKTAILS

Mojito

Rum, Mint, Lime, Sugar, Soda

Santo Libre

Rum, Lime, Sprite

Cuba Libre

Rum, Lime, Coke

Wine Spritz

White Wine, Lime, Soda

Gin Tonic

Gin, Lime, Soda

Pina Collada

Rum, Malibu, Coconut Cream, Pineapple Juice

Sunset Ribbon

Rum, Lychee Syrup, Grenadine Syrup, Orange Juice

Golden Coast

Whiskey, Lemon Syrup, Soda



FROM OUR BARREL

PAIR WELL WITH COKE, GINGER ALE, SODA, TONIC

White Rum - Light Rum - Gold Rum

Classic Gin - Lavender Gin - Rose Gin

Vodka - Oolong Vodka

Whiskey



SPIRITS

Hanoi Vodka

ISC Rum

Harpoon Gin



COFFEE

Espresso

Americano

Cappuccino

Latte

Viet Nam's Black Coffee

Viet Nam's Coffee with condensed milk

Salted Coffee

Coconut Coffee



TEA

English Breakfast Tea

Supreme Earl Grey

Oriental Jasmine Green



WATER/ SPARKLING WATER

Tazawa Still

Schweppes Soda Water



JUICE

Passion Fruit Juice

Limade

Watermelon

Orange

Pineapple



SODA

Passion Fruit Soda

Passion Fruit, Sugar, Mint, Soda

Mint Lime Soda

Lime, Sugar, Mint, Soda



SOFT DRINK

Coca Cola

Coca Cola Light

Coca Cola Zero

Sprite

Fanta Orange

Schweppes Tonic Water

Schweppes Ginger Ale

PULLMAN TIME TO ENJOY PLAY, SAVOR, REPEAT

TERMS AND CONDITIONS:

- All prices are charged per adult (aged 13 and above).
- A 3-course lunch or dinner with up to 4 drinks, available at Salt 'n' Pepper and Beach House - The Beach Club

- **Child Meals:**

Children aged 6 to 12.99 will be charged 50% of the adult rate.

One child aged 0 to 5.99 is free of charge for meals when accompanied by one paying adult.()*

- *Example: 01 adult + 01 child, 02 adults + 02 children.*

(*) Additional Child Meals:

Additional children under 12.99 years old will be charged 50% of the adult rate (non-alcoholic beverages: juice, soft drinks).

- The package cannot be combined with other packages
- Surcharges will be applied to festive meals as follows: VND 3,350,000^{NETT}/ Adult/ Meal.

 CHẾ PHẨM TỪ SỮA MILK	 CHẤT SULPHITE SULPHUR DIOXIDE	 CHỨA TINH BỘT MÌ GLUTEN	 CHUẨN HALAL HALAL	 ĐỘNG VẬT THẦN MỀM MOLLUSCA	 ĐỀ XUẤT CHEF RECOMMENDED	 YÊU THÍCH FAVORITE	 MÓN CHAY VEGETARIAN	 VEGAN THUẦN CHAY	 MŨ TAT MUSTARD	
 ĐẬU NÀNH SOYA	 THỊT HEO PORK	 THỊT BÒ BEEF	 CÁ FISH	 LOÀI GIÁP SẮT CRUSTACEANS	 CAY SPICY	 ĐẬU/HẠT NUTS	 ĐẬU LUPIN LUPIN	 HẠT MÈ SESAME SEEDS	 TRUNG EGGS	 CẦN TÂY CELERY

**Please let us know if you have any special requirements, food allergies or food intolerances*

PULLMAN PHU QUOC BEACH RESORT

Group 6, Ban Quy Hamlet, Duong Bao Area, Phu Quoc Special Zone , An Giang Province

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**CEREALS
CONTAINING GLUTEN**
(Wheat, Rye, Oats, Barley)
Có Chứa Tinh Bột



VEGAN
Thuần Chay



VEGETARIAN
Món Chay



HALAL
Chuẩn Halal



NUTS
Đậu/ Hạt



LUPIN
Đậu Lupin



PEANUTS
Đậu Phộng



SESAME SEEDS
Hạt Mè



SOYA
Đậu Nành



CELERY
Cần Tây



BEEF
Thịt Bò



PORK
Thịt Heo



DAIRY
Chế Phẩm Từ Sữa



MUSTARD
Mù Tạt



MILD SPICY
Vị Cay Nhẹ



**CONTAINS
ALCOHOL**
Có Chứa Cồn



JAIN FOOD
Ấm Thực Jain



EGGS
Trứng



MOLLUSC
Động Vật Thân Mềm



FISH
Cá



CRUSTACEANS
Động Vật Giáp Xác

*PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCES