

pullman

HOTELS AND RESORTS

PHU QUOC BEACH RESORT



**PULLMAN TIME TO ENJOY
PLAY, SAVOR, REPEAT**

VND 975,000/ person

pullmanphuquoc.com

Appetizer

Pomelo & Shrimps Salad 🐟🍋🥥

Green Skin Pomelo Fruit, Shrimps, Local Herbs, Shallot, Peanut Sweet & Sour Fish Sauce, Prawn Cracker

Chicken Cabbage Salad 🐔🥬🥥

Phu Quoc Rice Field Chicken, Onion, Laksa Leaf, Peanut Sweet & Sour Fish Sauce, Prawn Cracker

Fresh Spring Rolls With Shrimps 🍣🐟

Lettuce, Herbs, Shrimp, Rice Paper, Vermicelli Noodles House Made Fish Sauce

Vegan Fresh Spring Rolls 🌱🥥

Lettuce, 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



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 Special Fish Sauce

Charsi Chicken Noodle 🍜🐔🥥

Boneless Chicken Thigh, Egg Noodles Kai Choy, Egg, Charsiu Sauce, Sesame

Braised Mushroom & Tofu 🍄🥬

King Oyster Mushroom, Tofu, Light Soya Sauce Steamed Rice

Grilled Pork Chop 🍖🍷🥬

Steamed Rice, Tomato, Cucumber, Scallion Oil Sweet Fish Sauce

Grilled Tofu & Mushroom 🍄🥬

Chili, Lemongrass, Sweet Soya Sauce, Steamed Rice Sesame, Seaweed

Vietnamese Bánh Xèo Mekong Delta Style 🍷🍷🍷🍷

Served with Fresh Lettuce, Herbs, Rice Paper & House Made Dipping Sauce 🍷

- Traditional Stuffing Shrimps & Pork 🍷🍷
- Stuffing Beef With Phu Quoc Peppercorn Sauce 🍷
- Stuffing Garlic Mushroom 🍷



Main International

Phu Quoc's Grilled Barracuda Fish 🐟🌿🥗
Steamed Rice, Tamarind Dipping Sauce, Pickles

Gochujang Chicken 🌿🌱🥗🥗
Boneless Chicken Thighs, Gochujang Sauce
Sesame, Steamed Rice, Bok Choy

Pork Tonkatsu 🌱🐷
Panko Crumbed Pork Cutlet, Cabbage,
Steamed Rice, Tonkatsu Sauce

Beer Batter Fish & Chip 🌱🐟🍷
Seabass, Beer Batter, Lemon, Tartar Sauce,
French Fries

Beef Pilaf Rice 🌱🥗
Australian Beef, Cumin, Garlic, Carrot

Avocado Donburi 🌱🌱🥗
Tomato, Red Onion, Corriander, Lime,
Chilli, Steamed Rice, Sesame, Seaweed

Wok-fried Pork & Basil 🌱🐷🥗🥗
Chili, Steamed Rice, Fried Egg

Wok Fried Beef Noodle 🌱🌱🥗🥗
Egg Noodle, Oyster Sauce, Vegetables

BBQ Chicken Skewer & Grilled Pineapple 🌱🐷🍷
Peanut Butter Curry Sauce,
Steamed Rice, Grilled Pineapple



Main Pizza Corner

Margherita 🌱🍷
Mozzarella, Tomato Sauce

Pepper Salami 🌱🍷🐷
Salami, Mozzarella, Tomato Sauce

Chicken Mushroom Unagi 🌱🌱🥗
Tomato Sauce, Mozzarella, Chicken,
Mushrooms, Unagi Sauce

Pasta Corner

Spaghetti Bolognese 🌱🌱🥗🍷
Minced Australian Beef,
Slow Cooked In Red Wine & Tomato Sauce

Spaghetti Napolitana 🌱🍷
Basil, Tomato Sauce

Spaghetti Aglio E Olio 🌱🍷
Garlic, Parsley, Olive Oil

Penne Alla Pesto 🌱🍷🥗
Pine Nut, Almond, Basil, Parmesan, Garlic



Main Asian Corner

Aloo Gobi

Potato Baby, Cauliflower, Spices, Butter, Cumin, Onions, Garlic, Tomatoes, Cucumber Raita, Steamed Rice or Paratha Bread

Tadka Dal

Yellow Lentils, Spices, Butter, Cumin, Onions, Garlic, Tomatoes, Cucumber Raita, Steamed Rice or Paratha Bread

Dal Makhani

Special Butter Sauce, Onions, Cashew Nuts, Tomato Sauce, Cucumber Raita, Steamed Rice or Paratha Bread

Jeera Pulao

Basmati Rice, Cumin, Spices, Saffron

Grilled Chicken Tikka Skewers (3 Skewers)

Mango Chutney, Red Onion, Steamed Rice

Pan-seared Barracuda Fillet

Butter Curry Sauce, Steamed Rice, Cucumber Raita

Goan Fish Curry

Goan Style Curry, Special Coconut Sauce, Spices, Cucumber Raita, Steamed Rice or Paratha Bread



Dessert

Mango Bingsu (Regular Size)

Water Melon Bingsu (Regular Size)

Mango Panna Cotta

Mango Sago Che

Milk Jellies Che & Custard Flan

Tropical Fruits Slices

Ice-Cream (per scoop)

Phu Quoc Peppercorn Profiterole



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
Santo Libre
Cuba Libre
Wine Spritz
Gin Tonic
Vodka Orange



SPIRITS

Hanoi Vodka
ISC Rum
Harpoon Gin



SODA

Passion Fruit Soda
Mint Lime Soda



WATER/ SPARKLING WATER

Tazawa Still
Schweppes Soda Water



COFFEE

Espresso
Americano
Cappuccino
Latte
Viet Nam's Black Coffee
Viet Nam's Coffee with condensed milk



TEA

English Breakfast Tea
Supreme Earl Grey
Oriental Jasmine Green



JUICE

Passion Fruit Juice
Limade
Watermelon
Orange
Pineapple



SOFT DRINK

Coca Cola
Coca Cola Light
Coca Cola Zero
Sprite
Fanta Orange
Schweppes Soda Water
Schweppes Tonic Water
Schweppes Ginger Ale

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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
- Complimentary Child Meals:
One child aged 0 to 12.99 is free of charge for meals when accompanied by one paying adult. ()*
Example: 01 adult + 01 child, 02 adults + 02 children.

() Additional Child Meals (from two or more):*

Children aged 0 to 5.99 years old will be free of charge.

Children aged 6 to 12.99 years old will be charged 50% of the adult rate (non-alcoholic beverages: juice, soft drinks).

- Children's meals will be served based on the Chef's recommendations and presented on a food tray.
- The package cannot be combined with other packages
- Surcharges will be applied to festive meals as follows: VND 1,500,000++/ Adult/ Meal.


CHÈ PHẪM
TỪ SỮA
MILK


CHẤT
SULPHITE
SULPHUR
DIOXIDE


CHỨA TÍNH
BỘT MÌ
GLUTEN


CHUẨN
HALAL
HALAL


ĐỘNG VẬT
THÂN MỀM
MOLLUSCA


BẾP TRƯỞNG
ĐỀ XUẤT
CHEF RECOMMENDED


YÊU THÍCH
FAVORITE


MÓN CHAY
VEGETARIAN


VEGAN
THUẦN CHAY


MŨ TẬT
MUSTARD


ĐẬU NÀNH
SOYA


THỊT HEO
PORK


THỊT BÒ
BEEF


CÁ
FISH


LOÀI GIÁP SÁT
CRUSTACEANS


CAY
SPICY


ĐẬU/HẠT
NUTS


ĐẬU LUPIN
LUPIN


HẠT ME
SESAME SEEDS


TRỨNG
EGGS


CẦN TÂY
CELERY

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