

p u l l m a n
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



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

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

Charsiu 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 Vietnamese Corner



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, Coriander, 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

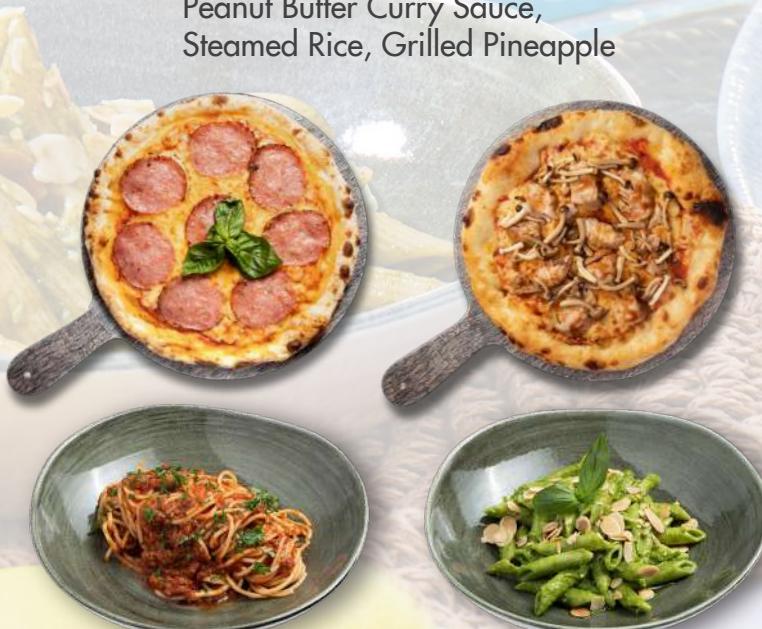
Basil, Tomato Sauce

Spaghetti Aglio E Olio

Garlic, Parsley, Olive Oil

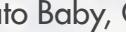
Penne Alla Pesto

Pine Nut, Almond, Basil, Parmesan, Garlic



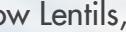
Main Asian Corner

Aloo Gobi



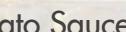
Potato Baby, Cauliflower, Spices, Butter, Cumin, Onions, Garlic, Tomatoes, Cucumber Raita, Steamed Rice or Paratha Bread

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



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

 option available



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.

 CHÉ PHẨM TỪ SỮA MILK	 CHẤT SULPHITE SULPHUR DIOXIDE	 CHÚA TỊNH BỘT MÌ GLUTEN	 CHUẨN HALAL HALAL	 ĐÔNG VẬT THÂN MỀM MOLLUSCA	 BẾP TRƯỞNG ĐỀ XUẤT CHEF RECOMMENDED	 YÊU THÍCH FAVORITE	 MÓN CHAY VEGETARIAN	 VEGAN THUẬN CHAY	 MÙ TAT MUSTARD	
 ĐẬU NÀNH SOYA	 THỊT HEO PORK	 THỊT BÒ BEEF	 CÁ FISH	 LOẠI GIÁP SÁT CRUSTACEANS	 CAY SPICY	 ĐẬU/HẠT NUTS	 ĐẬU LUPIN LUPIN	 HẠT MÈ SESAME SEEDS	 TRỨNG EGGS	 CẨN TÂY CELERY

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