

**p u l l m a n**  
HOTELS AND RESORTS

PHU QUOC BEACH RESORT



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

VND 975,000 Nett/ person

[pullmanphuquoc.com](http://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



## 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 & Chips

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



# Kids' Corner

Egg Fried Rice  



Bolognese Spaghetti    



Mac & Cheese  

Chicken Nugget & Ketchup 



Hawaiian Pizza   



Steamed Chicken  

Served with Steamed Rice, Vegetables



     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

     Sautéed Beef & Mushroom in Teriyaki Sauce  
Served with Steamed Rice

  Creamy Carrot Ginger Soup

    Grilled Pork  
Served with Steamed Rice & Vegetables

## Dessert

 Small Tropical Fruit Slices

  Ice-cream (one scoop of choice)

# 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

# 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
- 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:

*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 1,500,000++/ Adult/ Meal.

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

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