



— **CORAL** —
Restaurant

• ALL DAY DINNING •

APPETIZER

Tôm chiên bông ngô (G)	155,000 VND
Popcorn prawn tempura <i>Deep fried beer battered prawn, kimchi mayo sauce finish with chive</i>	
Đùi gà xiên nướng sốt tương Nhật	145,000 VND
Chicken skewer with yakitori sauce <i>Chicken thigh, scallion, yakitori sauce, served with homemade pickle</i>	
Cơm cuộn cá ngừ trộn cay (G)	160,000 VND
Spicy tuna roll <i>Mash tuna meat mix with spicy paste topping on seasonal rice roll with vegetable and nori</i>	
Bò trộn tái phủ bánh pizza chiên (G)	168,000 VND
Beef tar-tare pizza <i>Semi cook beef mix with smoked BBQ sauce topping on crispy tortilla</i>	
Cá hồi đốt tái với bánh kimchi phô mai (G), (D), (E)	190,000 VND
Seared salmon and kimchi croquette <i>Blowtorch salmon served with deep fried kimchi and cheese croquette, kimchi mayo sauce</i>	
Vịt băm xiên nướng sốt tương xí muối	145,000 VND
Duck mince skewer with plum sauce <i>Pan seared duck mince mix with fresh herb on skewer serve with plum sauce and mix pickle</i>	
Khai vị kiểu Âu (D)	190,000 VND
Charcutier <i>Camembert cheese, gouda cheese, emmental cheese, square ham, garlic sausage, local ham</i>	
Gỏi cuốn tôm sú	165,000 VND
Fresh spring roll with tiger prawn <i>Garlic prawn, rice paper roll with local fresh herb served with sweet and sour fish sauce</i>	





SOUP

Súp kem nghêu nấu rượu vang (D), (G)	125,000 VND
Clam chowder <i>Sautéed clam meat, fresh vegetable and white wine finish in creamy clam broth</i>	
Súp kem tôm sú nướng (D), (G)	125,000 VND
Tiger prawn bisque <i>Roasted tiger prawn, aroma herb, fresh vegetable, tomato finish with creamy broth</i>	
Súp sò điệp ngọc bích (E)	125,000 VND
Crystal scallop soup <i>Scallop, blench spinach, egg drop and sesame oil in jelly broth</i>	
Súp hải sâm nấm đông cô (E)	150,000 VND
Sea cucumber and shitake mushroom soup <i>Sea cucumber, slice of shitake mushroom, broccoli, egg drop and sesame oil in jelly broth</i>	

SALAD

- Xà lách Phô mai nấm truffle (D)** 180,000 VND
Truffle burrata salad
Caprese with truffle burrata cheese, tomato, basil, wild lettuce, balsamic reduction and olive oil
- Xà lách lườn vịt nấu chậm với cải mầm** 160,000 VND
Sous vide Duck and radish sprout salad
Slow cooked duck breast, radish sprout, carrot, cucumber, white radish and mustard dressing
- Xà lách bò Úc nướng chảo với sốt tương Nhật** 190,000 VND
Seared Angus beef salad in ponzu dressing
Pan-seared beef fillet, cucumber salad, crispy garlic and ponzu dressing
- Xà lách Hoàng Đế với tôm sú nướng (G), (D), (E)** 180,000 VND
Char-grilled prawn Caesar salad
Tossed romaine lettuce with Caesar dressing, bacon, cheese, grilled prawn finish with grating egg and crouton
- Gỏi hải sản chua cay** 190,000 VND
Hot and sour seafood salad
Mix prawn, squid, scallop with fresh vegetable and garlic fish sauce dressing, served with cracker



PASTA AND NOODLE

- Mì Ý đen với tôm sốt cà ri nước dừa (G), (D)** 190,000 VND
Squid ink spaghetti with tiger prawn in coconut curry
Black pasta tossed with garlic butter, prawn, cherry tomato, broccoli serve in coconut curry sauce
- Mì Ý với còi sò điệp Nhật (G), (D)** 220,000 VND
Scallop linguine with creamy coriander pesto
Tossed linguine pasta with garlic, cooking cream, coriander pesto and seared Hokkaido scallop
- Cá hồi mì Ý nấu sốt kem (G), (D), (E)** 210,000 VND
Salmon Carbonaro
Tossed spaghetti pasta with garlic, cooking cream, eggs, parmesan and seared fresh salmon
- Mì xào thịt gà kiểu Indo (G), (E)** 165,000 VND
Mee goreng ayam
Indonesian style stir-fried noodle with chicken, seasonal mix vegetable and sweet soy sauce
- Phở xào hải sản sốt me** 180,000 VND
Rice noodle with seafood in tamarind sauce
Stir-fried fresh rice noodle with prawn, squid, scallop, seasonal mix vegetable and tamarind sauce
- Hủ tiếu xào thịt bò** 165,000 VND
Stir-fried glass noodle with beef
Local glass noodle, sliced beef, seasonal mix vegetable and seasoning soy sauce





MAIN COURSE

Cơm chiên hải sản (E)	165,000 VND
Seafood fried rice	
<i>Cooked rice, prawn, squid, scallop, mix vegetable, egg serve with chicken broth</i>	
Thịt bò xào bông cải với sốt tiêu xanh	180,000 VND
Phục vụ kèm cơm trắng	
Beef and broccoli in pepper sauce	
<i>Marinated slice beef, broccoli, carrot, onion and green pepper sauce serve with white rice</i>	
Tôm sú nấu cà-ri đỏ kiểu Thái	180,000 VND
Phục vụ kèm cơm trắng	
Red curry prawn served with white rice	
<i>Tiger prawn, red curry paste, coconut cream, eggplant, onion, beans served with white rice</i>	
Cá bớp lúc lắc khoai tây chiên	230,000 VND
Shaking Cobia fish with French fried	
<i>Cobia fish cube, mix capsicum, onion, seasoning soy sauce served with fries</i>	
Mực xào hành cần, cơm trắng	210,000 VND
Wok fried calamari with onion and celery	
<i>Calamari, brown onion, Chinese celery, chili, seasoning fish sauce served with white rice</i>	

Cá chẽm sốt cà chua tỏi, rau củ nướng, bánh mì bơ tỏi (G), (D)	220,000 VND
<i>Pan-seared barramundi with smoked garlic tomato sauce Barramundi, eggplant, tomato and capsicum relish, fresh mint, smoked garlic served with butter bread</i>	
Gà rẫy nướng	260,000 VND
<i>Phục vụ kèm rau củ nướng, khoai tây nghiền, sốt tiêu xanh (D) Free range chicken rotisserie Roasted chicken with herb, grilled mix vegetable, mash potato served with green pepper sauce</i>	
Tôm sú U10 nướng với thảo mộc	320,000 VND
<i>Phục vụ kèm rau trộn, bánh mì nướng giòn (G), (D) Char-grilled Tiger prawn U10 Tiger prawn U10 with ponzu chimichurri, served with mix green and garlic bread</i>	
Thăn cổ bò Úc MB 4-6, rau củ nướng	420,000 VND
<i>Phục vụ kèm khoai tây nghiền, sốt lựa chọn cho Bít tết (G), (D) Angus beef chuck tail flap MB4-6 Beef chuck tail flap steak, grilled mix vegetable, mash potato served with your favorite sauce</i>	
Đầu thăn ngoại bò Úc MB1-2	460,000 VND
<i>Rau củ nướng, khoai tây nghiền, sốt lựa chọn cho Bít tết (G), (D) Angus beef rib-eye steak MB1-2 Beef rib-eye steak, grilled mix vegetable, mash potato served with your favorite sauce</i>	
Lõi nạc vai bò Mỹ	320,000 VND
<i>Phục vụ kèm rau xà lách trộn, bánh mì bơ tỏi, sốt lựa chọn cho Bít tết (G), (D) US beef oyster blade Beef oyster blade steak, grilled mix vegetable, mash potato served with your favorite sauce</i>	
Sườn heo Tây Ban Nha nướng	220,000 VND
<i>Phục vụ kèm rau xà lách trộn, bánh mì bơ tỏi, sốt thảo mộc tươi (G), (D) Iberico spare ribs Black wild pork ribs, mix green, garlic bread served with chimichurri</i>	
Hải sản nướng	430,000 VND
<i>Hàu, nhum, tôm sú, cá bóp, mực trứng ăn kèm rau trộn, muối ớt Seafood plater Oyster, sea urchin, tiger prawn, cobia fish, squid served with mix green and dipping sauce</i>	
Cá hồi nướng chảo sốt Teriyaki, cơm trắng	320,000 VND
<i>Teriyaki salmon Pan-seared salmon, pokchoy, mushroom, pickle ginger, teriyaki sauce served with white rice</i>	

Lựa chọn sốt cho Bít tết: sốt tiêu xanh, sốt nấm, sốt vang, sốt thảo mộc tươi
Choose your favorite sauce for steak: green pepper, mushroom, red wine, chimichurri

PHU QUOC SPECIAL

Gỏi cá trích, rau sống, bánh tráng 210,000 VND Phu Quoc herring fish salad <i>Fresh herring fish, local herb, grated coconut, rice paper served with dipping fish sauce</i>
Canh gà lá bứa 160,000 VND Garcinia leaf with chicken soup <i>Free range chicken, organic garcinia leaf, tamarind juice and chicken broth</i>
Canh chua cá bớp 220,000 VND Sour Cobia fish soup <i>Cobia fish, lady finger, pine apple, Indian taro leaf, fresh local herb and tamarind broth</i>
Cơm chiên ghẹ (E) 160,000 VND Phu Quoc fried rice with crab meat <i>Fried rice with local blue crab meat served with shallot and cucumber</i>
Mực trứng hấp hành gừng 290,000 VND Steamed squid with ginger and onion <i>Phu Quoc fresh squid, ginger, scallion, brown onion, chili served with red chili salt</i>
Cá nhám tả pí lù, rau sống, bánh tráng 290,000 VND Poach baby shark in vinegar broth <i>Fresh baby shark, vinegar broth, local fresh herb, rice paper served with dipping fish sauce</i>





SIDE DISH

Bông cải xào tỏi Sautéed broccoli and cauliflower with garlic	79,000 VND
Rau muống xào tỏi Stir-fried morning glory with garlic	60,000 VND
Trứng chiên hành Pan-fried egg with scallion	60,000 VND
Bánh mì phô mai (G), (D), (E) Cheese bread	60,000 VND
Khoai tây nghiền (D) Mash potato	60,000 VND
Cơm trắng Steamed white rice	25,000 VND

VEGAN MENU

Canh đậu hũ rong biển (V)	60,000 VND
Vegan tofu and seaweed soup <i>Tofu cube and seaweed in mushroom broth topping with scallion and sesame essent</i>	
Súp kem bí đỏ hạnh nhân (V)	60,000 VND
Creamy pumpkin and almond soup <i>Pumpkin puree, cooking cream, toasted almond flack and croutons</i>	
Xà lách trộn dầu giấm với sườn chay (V)	60,000 VND
Vegan mix salad with crispy chips <i>Tossed fresh mix green, carrot, cucumber, crispy chips with onion ponzu</i>	
Đậu hũ chiên sả ớt (V)	60,000 VND
Fried tofu with lemongrass <i>Fried tofu, shallot, lemongrass, garlic, chili</i>	
Chả giò chay (V)	80,000 VND
Vegetarian spring roll <i>Rice paper roll with mix of mung beans, taro, sweet potato, black fungus and vegan dipping</i>	
Nấm đùi gà kho tiêu, cơm trắng (V)	100,000 VND
Braised king oyster mushroom with pepper <i>King oyster mushroom, shallot, vegan soy sauce, mushroom broth and green pepper corn</i>	
Đậu hũ nhồi nấm sốt cà, cơm trắng (V)	100,000 VND
Stuffed tofu with vegetables in tomato gravy <i>Fried tofu, potato, mushroom, sweet corn, carrot, shallot in tomato gravy</i>	
Cơm chiên rau củ (V)	60,000 VND
Vegetable fried rice <i>Cooked rice, shallot, sweet corn, green peas, carrot, seasoning soy</i>	





KID MENU

- Cá chiên giòn và khoai tây chiên (G), (E)** 120,000 VND
Kid fish and chips
Cream dory fish, panko crumble, fries, served with mayo and ketchup
- Bánh mì kẹp thịt băm: lựa chọn bò hoặc gà (G), (E)** 120,000 VND
Choose Beef or chicken for your slider
Beef or chicken patty, beetroot bun, lettuce, pickle, mayo served with fries
- Bánh bao kẹp thịt gà chiên (G), (E)** 120,000 VND
Stuffed Chicken kara-age with steam bun
Fried chicken thigh, steamed bun, pickle and kimchi mayo
- Mì Ý với sốt lựa chọn: Mì sợi Spaghetti, Nui xoắn, Nui ống (G), (D)** 120,000 VND
Sốt cà chua nghiền, sốt bò băm, sốt kem tươi
Choose your pasta: Spaghetti, Fusilli, Penne
With choice of sauce: tomato, bolognaise, cream

DESSERT

Bánh flan mật sim với trái cây (D), (E) Fruity flan cake with Phu Quoc sim syrup	69,000 VND
Bánh tiramisu trà xanh (G), (D), (E) Green tea tiramisu	69,000 VND
Bánh opera (G), (D), (E) Opera cake	69,000 VND
Bánh kem phô mai chanh dây (G), (D), (E) Passion fruit Cheese cake	69,000 VND
Bánh bông lan trứng muối Sponge cake with salted egg yolk	50,000 VND
Lựa chọn hương vị kem: dâu tây, vani, sô-cô-la, dừa <i>Choose your favor of ice cream: strawberry, vanilla, chocolate, coconut</i>	38,000 VND
Trái cây tươi theo mùa Seasonal fresh fruit	65,000 VND



THANK YOU!

