

—CORAL—
Restaurant

• ALL DAY DINNING •

APPETIZER

Đùi gà xiên nướng sốt đậu phộng (N) 145,000 VND Chicken satay <i>Grilled chicken skewer, serve with homemade pickle and peanut sauce</i>
Nấm truffle với gạo Ý viên chiên (G), (D) 160,000 VND Truffle mushroom arancini <i>Risotto rice, truffle paste, parmesan cheese, crumbles and smoked garlic aioli</i>
Tôm biển chiên cuộn cải xanh (SF), (G) 160,000 VND Ocean prawn tempura roll in mustard leaf <i>Mustard leaf wrapped with prawn, homemade pickle, local herb serve with avocado dipping</i>
Gỏi bò khoai môn chiên giòn (N) 160,000 VND Beef and crispy taro salad <i>Semi cook beef, fried taro, capsicum, fresh herb, peanut and fish sauce dressing</i>
Xà lách lườn gà nướng sốt cam (D) 160,000 VND Grilled chicken breast salad with orange dressing <i>Grilled chicken breast, cabbage, cherry tomato, frisee lettuce, beetroot and orange dressing</i>
Xà lách phô mai camembert (D), (N) 160,000 VND Camembert salad <i>Camembert cheese, rocket leaf, walnut, olive, beetroot and citrus vinaigrette</i>
Xà lách cá ngừ với hạt mỳ couscous (G) 180,000 VND Couscous and seared tuna salad <i>Couscous, raisin, capsicum, seared tuna, balsamic reduction and orange dressing</i>
Cá ngừ trộn tái sốt gừng, phục vụ kèm bánh tráng mè (G) 180,000 VND Tuna tartare with crunchy sesame rice paper <i>Fresh tuna, balsamic reduction, ginger, red chili, scallion, avocado, sesame oil, crab meat and crunchy sesame rice paper</i>
Xà lách hải sản rong nho (SF) 180,000 VND Seafood and seaweed grape salad <i>Cooked shrimp, squid, scallop, shallot, coriander, red chili, sesame dressing</i>
Râu tuộc đại dương nướng sốt tiêu xanh (G), (D) 180,000 VND Grilled octopus with green pepper sauce <i>Octopus leg, duchess potato, baked cherry tomato, radish sprout and green pepper sauce</i>
Phô mai cuộn cá hồi chiên, ăn kèm xà lách cải mầm (G), (D) 180,000 VND Cheesy salmon croquette and radish sprout salad <i>Seasonal mix salmon roll in cheddar, panko, radish sprout, capsicum, balsamic reduction and teriyaki mayo</i>
Xà lách Hoàng đế với tôm hoặc gà (G), (D) 180,000 VND Caesar salad with choice of prawn or chicken <i>Romaine lettuce, mayo, anchovies, parmesan, croton, shredded egg and choice of chicken or prawn</i>



SOUP

- Súp thịt ghẹ Hàm Ninh với trứng muối (SF)** 120,000 VND
Crab meat with salted egg yolk soup
Crab meat, mushroom, sweet corn, asparagus, coriander, spring onion, sesame essence topping with salted egg yolk powder
- Súp gà xé hạt sen** 120,000 VND
Shredded chicken and lotus seed soup
Chicken, sweet corn, shitake mushroom, egg drop, coriander, spring onion and sesame oil
- Súp kem tôm sú (G), (D), (SF)** 140,000 VND
Creamy tiger prawn bisques
Prawn puree, cooking cream, grilled prawn served with croton
- Súp ravioli phô mai nấm truffle (G), (D)** 145,000 VND
Creamy tomato and truffle cheese ravioli soup
Wrapped cheese with spinach ravioli, tomato puree, cooking cream and croton

NOODLE, PASTA AND RICE

Cơm chiên hải sản (SF) 160,000 VND Seafood fried rice <i>Prawn, squid, scallop, mix vegetables, cooked rice, egg and spring onion</i>
Phở xào thịt bò (G) 175,000 VND Stir-fried fresh rice noodle with beef <i>Marinated slice beef, fresh noodle, mix vegetable, seasoning soy sauce</i>
Hủ tiếu xào hải sản sốt me cay (G), (SF), (N) 180,000 VND Stir-fried grass noodle with seafood <i>Grass noodle, prawn, squid, scallop, mix vegetable, spicy tamarind sauce and peanut</i>
Bún thịt heo quay (N) 180,000 VND Crispy pork belly served with fresh rice noodle <i>Crispy pork belly, fresh rice noodle, pickles, fresh herb, and dipping peanut fish sauce</i>
Mì Ý spaghetti với sốt kem béo (G), (D) 210,000 VND Spaghetti alfredo <i>Tossed spaghetti with cream, egg yolk, olive, chicken breast and parmesan cheese</i>
Mì Ý Linguini với còi sò điệp Nhật (G), (D), (SF) 210,000 VND Linguini pasta with Hokkaido scallop <i>Tossed linguini with seared Hokkaido scallop, cream, cherry tomato and parmesan cheese</i>
Mì Ý tui mực với cá hồi (G), (D) 220,000 VND Squid ink spaghetti with salmon <i>Squid ink spaghetti, seared salmon, garlic, onion, olive, cherry tomato and pink sauce</i>
Cơm risotto với tôm mũ ni (D), (SF) 280,000 VND Slipper lobster risotto <i>Risotto rice cooked with garlic, onion, cream, parmesan, serve with butter slipper lobster</i>



MAIN COURSE

Đùi gà nướng sả ớt (G) Grilled chicken thigh with lemongrass and chili <i>Marinated chicken thigh with lemongrass and chili, homemade pickle, fresh herb, sweet soy sauce and white rice</i>	165,000 VND
Bò xào sốt tiêu xanh Phú Quốc (G) Stir-fried beef with Phu Quoc green pepper sauce <i>Diced beef, brown onion, shitake mushroom, asparagus, green pepper sauce and white rice</i>	180,000 VND
Hải sản xào sốt Sing (G) Wok mix seafood and Singapore sauce <i>Prawn, squid, cobia fish, mix capsicum, spicy sauce, served with white rice</i>	190,000 VND
Cá diếc hấp tàu xì (G) Steamed queenfish in soy sauce <i>Queenfish fillet, shimeji mushroom, ginger soy sauce, fresh herb, served with fresh noodle and dipping sauce</i>	220,000 VND
Mực nướng sa-tế với cơm chiên dừa (D) Grilled calamari with crispy coconut fried rice <i>Spicy marinated calamari, homemade pickle served with crispy coconut fried rice</i>	220,000 VND
Cá bớp chiên nước mắm Pan fried cobia fish with caramel fish sauce <i>Cobia fish steak, spring onion, red onion, chili, cauliflower, broccoli, caramel fish sauce and white rice</i>	230,000 VND
Cá hồi áp chảo với bông thiên lý (D) Pan fried salmon and tonkin creeper <i>Salmon steak, sautéed tonkin creeper with garlic, rosemary sauce and white rice</i>	310,000 VND





MAIN COURSE

- Lõi nạc vai bò Úc 3A, 200gr (G), (D)** **320,000 VND**
 Angus blade steak 3A, 200gr
Angus Oyster blade steak, baby carrot, whole garlic, sweet corn, tonkin creeper, asparagus, mashed potato, garlic bread and choice of sauce
- Thăn lõi mông bò wagyu Úc MS8-9, 200gr (G), (D)** **450,000 VND**
 Eye round wagyu MS8-9, 200gr
Eye round steak, baby carrot, whole garlic, sweet corn, tonkin creeper, asparagus, mashed potato, garlic bread and choice of sauce
- Đầu thăn ngoại bò Úc Hokubee, 200gr (G), (D)** **450,000 VND**
 Hokubee Rib-eye steak, 200gr
Hokubee Rib-eye steak, baby carrot, whole garlic, sweet corn, tonkin creeper, asparagus, mash potato, garlic bread and choice of sauce
- Thăn lưng nguyên xương bò Angus MS2, 700gr (cho từ 2 đến 4 người)** **1,190,000 VND**
 OP Ribs Black angus MS2, 700gr (for 2 to 4 peoples)
OP ribs steak, baby carrot, whole garlic, sweet corn, tonkin creeper, asparagus, mash potato, garlic bread and choice of sauce
- Set thịt nướng (cho từ 2 khách)** **520,000 VND**
 BBQ Sườn heo, Lõi nạc vai bò Úc, Đùi gà nướng sa-tế, Xúc xích Đức.
 Phục vụ kèm khoai tây chiên, xà lách dầu giấm, sốt BBQ, sốt tiêu xanh
 Meat plater (for 2 peoples)
BBQ pork rib, Beef oyster blade, Chicken thigh, German sausage. Serve with fries, mix green, BBQ sauce, green pepper sauce

Sốt lựa chọn cho món Bít tết: sốt rượu vang đỏ, sốt tiêu xanh, sốt nấm, muối tiêu chanh
Selection sauce for steak: red wine sauce, green pepper sauce, mushroom sauce, lime pepper salt

PHU QUOC SPECIAL

Cơm chiên thịt ghẹ Hàm Ninh (SF)	160,000 VND
Crab meat fried rice <i>Fried rice with local blue crab meat served with shallot and cucumber</i>	
Gỏi cá trích (N)	210,000 VND
Phu Quoc Herring fish salad <i>Herring fish fillet, shallot, chili, shredded coconut, peanut, fresh herb, rice paper and dipping fish sauce</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>	
Mực trứng hấp hành gừng	280,000 VND
Steamed squid eggs with onion and ginger <i>Phu Quoc fresh squid, ginger, scallion, brown onion, chili served with red chili salt</i>	

SIDE DISH

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



VEGETARIAN CORNER

Xà lách dầu giấm chay (V), (G)	60,000 VND
Vegan mix salad <i>Tossed fresh mix green, carrot, cucumber, crispy chips with onion ponzu</i>	
Chả giò chay (V), (G)	60,000 VND
Vegetables spring roll <i>Rice paper roll with mix of mung beans, taro, sweet potato, black fungus and vegan dipping</i>	
Canh rong biển nấu nấm (V)	60,000 VND
Seaweed and mushroom soup <i>Seaweed in wild mushroom broth topping with scallion and sesame essence</i>	
Súp kem bí đỏ (V), (D), (G), (N)	60,000 VND
Creamy of pumpkin soup <i>Pumpkin puree, cooking cream, toasted almond flack and croutons</i>	
Cơm chiên rau củ (V), (G)	60,000 VND
Vegetables fried rice <i>Cooked rice, shallot, sweet corn, green peas, carrot, seasoning mushroom soy</i>	
Mì Ý penne với bông cải xanh (G), (D)	90,000 VND
Penne with broccoli <i>Penne pasta, garlic, onion, cherry tomato, broccoli, olive and parmesan</i>	
Đậu hũ non sốt nấm (V), (G)	90,000 VND
Baked soft tofu with mushroom soy sauce <i>Soft tofu, shitake mushroom, shimeji mushroom, scallion, ginger and soy sauce served with white rice</i>	
Cải thảo cuộn rau củ sốt cà (V)	90,000 VND
Stuffed Chinese cabbage in tomato sauce <i>Potato, carrot, black fungus, shallot, sweet corn, scallion and tomato sauce served with white rice</i>	





KID CORNER

Thịt bò nướng kẹp bánh mì (G), (D) 120,000 VND

Grilled beef slider

Mini beef patty, slice of cheddar, tomato, lettuce, homemade bread served with fries

Bánh gà với khoai tây chiên (G) 120,000 VND

Chicken nugget with fries

Chicken breast, garlic, onion, herb, egg, bread crumb serve with fries

Xúc xích nướng, khoai tây chiên (G), (D) 120,000 VND

Grilled Pork hot-dog with fries

Pork sausage, homemade pickle, bread, mozzarella cheese, mayonnaise served with fries

Mì Ý lựa chọn: mì sợi spaghetti, mì ống penne, nui xoắn Fusilli (G), (D) 120,000 VND

Sốt lựa chọn: sốt bò băm, sốt cà chua, sốt kem

Choice your pasta: spaghetti, penne, fusilli

Choice your sauce: bolognaise sauce, tomato sauce, creamy sauce

DESSERT

Lựa chọn hương vị kem: dâu tây, vani, sô-cô-la, dừa (D)	40,000 VND
Choose your flavor of ice cream: strawberry, vanilla, chocolate, coconut	
Trái cây tươi theo mùa	69,000 VND
Seasonal fresh fruit	
Bánh flan mật sim với trái cây (D)	69,000 VND
Fruity flan cake with Phu Quoc sim syrup	
Bánh tiramisu trà xanh (G), (D)	69,000 VND
Green tea tiramisu	
Bánh phô mai xoài cát (G), (D)	69,000 VND
Mango cheese cake	
Bánh sô-cô-la truffle (G), (D)	79,000 VND
Truffle chocolate cake	
Bánh tart trái cây với kem vani (G), (D)	79,000 VND
Fruit tart served with vanilla ice cream	



THANK YOU!

