

— **CORAL** —
R e s t a u r a n t

• ALL DAY DINNING •

APPETIZER

- Gà chiên sốt gochujang (G)** 165,000 VND
Fried chicken with sweet and spicy gochujang sauce
Chicken thigh, mix batter, served with white radish, sweet and spicy gochujang sauce
- Cơm cuộn chiên phủ cá hồi (G)** 165,000 VND
Spicy salmon maki
Seasoning rice, nori, cucumber, avocado topping with spicy mix salmon, tobiko, pup rice and aroma mayo
- Há cảo cuộn tôm thịt (SF)** 165,000 VND
Prawn dumpling
Marinated prawn with garlic, bamboo shoot, sesame oil wrap in potato starch, served with black vinegar dipping
- Đùi gà xiên nướng sốt yakitori (G)** 165,000 VND
Grilled chicken skewer and yakitori sauce
Chicken thigh, scallion, homemade pickle and yakitori sauce
- Gỏi cuốn tôm nướng bơ tỏi (SF), (D)** 165,000 VND
Fresh spring roll with grilled tiger prawn
Sesame rice paper roll with garlic grilled tiger prawn, lettuce, fresh herb and noodle, served with wasabi-avocado cream
- Tôm chiên cốm (G), (SF)** 170,000 VND
Deep fried tiger prawn with flack glutinous rice
Tiger prawn, egg batter, flack glutinous rice served with spicy garlic mayo and coleslaw
- Chả ghẹ kiểu Coral (SF)** 170,000 VND
Homemade Crab meat cake
Stuffed mix of crab meat, pork paste, grass noodle, fungus mushroom and herb in rice paper
- Sườn bò nấu chậm kẹp bánh bao (G)** 170,000 VND
Stuffed sous vide beef in white bun
Sous vide beef short ribs with herb, homemade pickle, white bun and BBQ sauce
- Ba rọi xông khói cuộn bò xiên nướng sốt vang đỏ (G), (D)** 175,000 VND
Grilled layer beef and bacon skewer with red wine sauce
Skewer of beef, bacon and mustard served with homemade red wine sauce and coleslaw
- Phô mai camembert chiên giòn với sốt nấm truffle (G), (D)** 210,000 VND
Deep fried camembert cheese and truffle mayo
Camembert cheese, panko breadcrumb, cherry tomato, cucumber, beetroot, rocket leaf, walnut, olive, onion jam and truffle mayo



SALAD

- Xà lách lườn gà nướng trộn rau củ** 170,000 VND
Cobb salad
Grilled chicken breast, bacon, cherry tomato, cucumber, avocado, lettuce, boiled egg served with lime dressing
- Gỏi hải sản (N), (SF)** 185,000 VND
Spicy seafood salad
Cooked shrimp, squid, scallop, shallot, cherry tomato, green beans, coriander, red chili, lemongrass, Chinese celery, peanut and fish sauce dressing
- Xà lách Hoàng đế với tôm hoặc gà (G), (D)** 190,000 VND
Caesar salad with choice of prawn or chicken
Romaine lettuce, mayo, anchovies, parmesan, crouton, shredded egg and choice of chicken or prawn
- Xà lách lườn vịt xông khói** 220,000 VND
Smoked duck breast salad
Smoked duck breast, rocket leaf, shallot, baked cherry tomato and mustard dressing

SOUP

- Súp tôm cua măng tây (SF)** 120,000 VND
Crab meat and prawn soup
Crab meat, tiger prawn, asparagus, shitake mushroom, sweet corn seed, egg white, coriander, spring onion and sesame essence
- Súp bào ngư tiềm (SF)** 120,000 VND
Braised abalone soup
Abalone, shitake mushroom, dried jujube, lotus root, carrot, lotus seed and spring onion
- Súp kem gà nấu rau củ (G), (D)** 120,000 VND
Chicken chowder
Chicken breast, potato, celery, sweet corn, carrot, brown onion, béchamel and chicken stock served with croton stick
- Súp kem cà chua với thịt xông khói (G), (D)** 120,000 VND
Creamy tomato and bacon soup
Puree of tomato, brown onion, celery, garlic, basil, bacon and cooking cream served with croton stick
- Súp kem hải sản (SF), (D), (G)** 140,000 VND
Seafood bisque
Purée prawn with fresh herb, cooking cream serve with grilled prawn, octopus, mussel, fish and croton stick



NOODLE, PASTA AND RICE

Mì xào thịt gà Lo Mein (G) 180,000 VND

Chicken Lo Mein

Stir-fried fresh egg noodle with bok choy, carrot, shitake mushroom, bell pepper, brown onion, chicken thigh and seasoning soy sauce

Phở áp chảo sườn bò sốt BBQ (G) 185,000 VND

Pan-fried fresh rice noodle and BBQ short ribs

Fresh rice noodle with bok choy, carrot, shitake mushroom, bell pepper, brown onion and BBQ short rib

Mì Udon xào hải sản (SF), (G) 210,000 VND

Yaki udon with seafood

Pan-fried udon noodle with prawn, squid, scallop, tropical mix vegetables and seasoning soy sauce

Mì Ý Penne với tôm càng (G), (D), (SF) 210,000 VND

Penne pasta with giant river prawn

Tossed penne pasta with garlic, onion, olive, cherry tomato, pesto sauce served with herb baked giant river prawn

Mì Ý Linguine lườn gà sốt kem nấm (G), (D) 210,000 VND

Linguine with chicken and mushroom sauce

Tossed linguine with garlic, onion, mushroom, cooking cream and parmesan, serve with baked pesto chicken breast

Mì Ý Spaghetti với còi sò điệp (G), (D), (SF) 210,000 VND

Scallop spaghetti in white wine sauce

Spaghetti pasta, brown onion, garlic, scallop, white wine, cooking cream, served with parsley, parmesan cheese, capers

Mì Ý Spaghetti túi mực với mực nướng (G), (D) 220,000 VND

Spaghetti Al Nero with grilled squid

Tossed squid ink spaghetti with all'Arrabbiata sauce served with grated parmesan and herb grilled squid

Mì Ý Fettuccine với cá hồi (G), (D) 220,000 VND

Salmon Fettuccine

Tossed fettuccine with onion, garlic, butter, cream, smoked paprika, sundried tomato, parmesan and basil, served with pan-seared salmon

Cơm chiên hải sản kiểu Seashells (SF) 185,000 VND

Seashells style seafood fried rice

Fried rice with egg and vegetable, served with sautéed mix prawn, calamari and scallop in garlic chili sauce



MAIN COURSE

Đùi gà nướng cam tươi (D) 185,000 VND
Orange roasted chicken thigh
Oven roasted marinated chicken thigh with orange, honey and herb, served with couscous salad and orange gravy

Bò xào sốt tiêu xanh (G) 195,000 VND
Stir-fried beef with Phu Quoc green pepper sauce
Diced beef, brown onion, shitake mushroom, asparagus, green pepper sauce and white rice

Hải sản xào sốt tỏi ớt Tứ Xuyên (SF) 210,000 VND
Wok mix seafood and Toban chili sauce
Giant river prawn, squid, scallop, spring onion, baby corn, spicy sauce, served with white rice

Cá thu hấp nấm hương (G) 220,000 VND
Steamed king fish in mushroom soy sauce
King fish, mushroom, ginger soy sauce, fresh herb, served with dipping sauce and mushroom fried rice

Sườn cốt lết nướng sốt rượu vang mật ong (G) 220,000 VND
Grilled pork chop with honey red wine sauce
Grilled marinated pork chop with local herb served with capsicum relish, bud baby pumpkin, red wine honey sauce and toasted bread

Tôm càng sốt trứng muối (SF), (D) 225,000 VND
Giant river prawn in salted egg yolk sauce
Giant river prawn, sweet corn, salted egg yolk sauce served with mini baguette

Mực xào gia vị cà ri đỏ 225,000 VND
Stir-fried squid with Red curry paste
Calamari, lemongrass, green bean, shallot, red chili, sweet basil and red curry sauce served with white rice

Cà ri cá bóp nước cốt dừa (G) 240,000 VND
Cobia fish in coconut curry
Cobia fish, lemongrass, red onion, chili, fresh turmeric, coriander, curry powder, eggplant, green beans, served with mini baguette

Cá hồi nướng măng tây (D) 340,000 VND
Pan fried salmon with asparagus
Salmon steak, sautéed asparagus with garlic butter, served with teriyaki sauce and garlic bread





MAIN COURSE

Thăn ngoại bò Úc Hokubee (G), (D) 460,000 VND

Hokubee striploin steak, 200gr

Hokubee striploin steak, baby carrot, baby corn, bud baby pumpkin, asparagus, mash potato, garlic bread and choice of sauce

Thăn lõi mông bò wagyu Úc MS8-9, 200gr (G), (D) 480,000 VND

Eye round Angus wagyu MS8-9, 200gr

Angus eye round steak, baby carrot, baby corn, bud baby pumpkin, asparagus, mash potato, garlic bread and choice of sauce

Đầu thăn ngoại bò Úc Hokubee, 200gr (G), (D) 480,000 VND

Hokubee Rib-eye steak, 200gr

Hokubee Rib-eye steak, baby carrot, baby corn, bud baby pumpkin, asparagus, mash potato, garlic bread and choice of sauce

Sườn cừu nướng thảo mộc (G), (D) 490,000 VND

Baked lamb chop with herb

Marinated lamb chop, baby carrot, bud baby pumpkin, mash potato, garlic bread and spicy soy sauce

Set thịt nướng – dùng cho từ 2 khách (G), (D) 520,000 VND

BBQ Sườn bò, Sườn cốt lết heo nướng, Đùi gà nướng thảo mộc, Lạp xưởng. Phục vụ kèm khoai tây chiên, xà lách dầu giấm, sốt BBQ, sốt tiêu xanh

Meat plater – recommend for 2 peoples

BBQ pork rib, Beef eye round steak, Chicken thigh, Local 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

Gỏi cá trích (N)	220,000 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, pineapple, Indian taro leaf, fresh local herb and tamarind broth</i>	
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>	
Mực trứng hấp hành gừng	280,000 VND
Steamed squid egg with onion and ginger <i>Phu Quoc fresh squid, ginger, scallion, brown onion, chili served with red chili salt</i>	



SIDE DISH

Cơm trắng	25,000 VND
Steamed white rice	
Rau muống xào tỏi	60,000 VND
Sautéed morning glory	
Trứng chiên hành	68,000 VND
Fried egg with scallion	
Khoai tây nghiền (D)	68,000 VND
Mashed potato	
Bí nự xào bơ tỏi (D)	75,000 VND
Sautéed bud baby pumpkin with garlic butter	

VEGETARIAN CORNER

Xà lách nấm tuyết (G) Vegan white fungus salad <i>Tossed white fungus, carrot, cucumber, red chili, coriander with sesame dressing</i>	75,000 VND
Xà lách rau rocket với phô mai Ý (N), (D) Rocket leaf and parmesan salad <i>Rocket leaf, cherry tomato, shallot, nashi pear, walnut, parmesan cheese and balsamic dressing</i>	110,000 VND
Chả giò chay (V), (G) Vegetables spring roll <i>Rice paper roll with mix of mung beans, taro, sweet potato, black fungus and vegan dipping</i>	75,000 VND
Súp kem bí đỏ (V), (D), (G), (N) Creamy of pumpkin soup <i>Pumpkin purée, cooking cream, toasted almond flack and croutons</i>	60,000 VND
Canh khoai mỡ nấm rơm Purple yam with straw mushroom soup <i>Mash purple yam, straw mushroom, vegetable broth, top with scallion and sesame essence and black pepper</i>	75,000 VND
Cơm chiên nấm hương (V), (G) Shitake mushroom fried rice <i>Cooked rice, shitake mushroom, shallot, sweet corn, green peas, carrot and seasoning soy</i>	68,000 VND
Hủ tiếu xào chay Vegan stir-fried grass noodles <i>Tofu, shitake mushroom, carrot, bok choy, scallion, grass noodle with ginger and soy sauce</i>	85,000 VND
Cà ri rau củ chay Mix vegetables curry <i>Cooked sweet potato, carrot, hard tofu, eggplant, green beans, mushroom in curry sauce, served with mini baguette</i>	85,000 VND





KID CORNER

Lạp xường nướng với khoai tây chiên 120,000 VND
Grilled local pork sausage and fries
Local pork sausage, French fries served with tartar sauce

Ức gà chiên xù sốt tartar 120,000 VND
Fried panko chicken breast
Coating chicken breast with bread crumb, served with mix leaf and tartar sauce

Thịt bò nướng kẹp bánh mì (G), (D) 140,000 VND
Grilled beef slider
Mini beef patty, slice of cheddar, tomato, lettuce, homemade bread served with fries and tartar sauce

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

Bánh flan mật sim với trái cây (D)	75,000 VND
Fruity flan cake with Phu Quoc sim syrup	
Bánh tiramisu matcha (G), (D)	75,000 VND
Green tea tiramisu cake	
Bánh phô mai xoài cát (G), (D)	75,000 VND
Mango cheese cake	
Bánh sô-cô-la truffle (G), (D)	79,000 VND
Truffle chocolate cake	
Bánh tart trái cây với kem dâu (G), (D)	79,000 VND
Fruit tart served with strawberry ice cream	
Trái cây tươi theo mùa	75,000 VND
Seasonal fresh fruit	
Lựa chọn hương vị kem: dâu tây, vani, sô-cô-la, dừa (D)	45,000 VND
Choose your favor of ice cream: strawberry, vanilla, chocolate, coconut	



THANK YOU!

