

# ≡ TASTING MENUS ≡

## CHEF'S TABLE - FEBRUARY

950 000 per person

Seared Salmon Belly  
Pork Belly Chicken Dumplings  
Phú Quốc Squid Tempura  
Lotus Wakame Asparagus Salad  
Beef Carpaccio  
Pan-Fried Duck Breast  
Phú Quốc Prawns Sichuan Sauce

Steamed Rice

Dessert Plate

Minimum 2



## DINNER

### LÃNG MẠN

995 000 per person

Marinated Fresh Tuna Spring Rolls  
Chicken Foie Gras Siu Mai

Phú Quốc Prawn Tempura  
Roast Duck Watermelon Cashew Nuts Salad  
Spicy Chicken Salad Crispy Wontons

Angus Flank Steak on Hot Rocks  
Soy Mirin Marinated Grilled Salmon

Steamed Rice

Fruit Platter

Minimum 2

### PHIÊU DU

1 600 000 per person

Seared Salmon Green Mango Salad

Soft Shell Crab Tempura  
Seared Scallops Balsamic Oyster Dressing  
Pan-Fried Foie Gras Lychee Passion Fruit

Char-Grilled Wagyu Beef Fillet  
Char-Grilled NZ Spring Lamb Rack  
Baked Black Cod

Steamed Rice

Dessert Platter

Minimum 2

Edamame v  
95 000

## SMALL PLATES

Truffle Mushroom  
Parmesan Arancini v  
180 000

Tuna Carpaccio 220 000  
Mojito Dressing

The Deck Salmon Tartar 260 000  
Crispy Wonton

Seared Salmon Belly 240 000  
Soy Shallot

Seared Scallops 380 000  
Aubergine Balsamic Oyster Dressing

Beef Fillet Carpaccio 250 000  
Yuzu Garlic Dressing

Thai Coconut Chicken Soup 110 000  
Lemongrass Galangal

Japanese Wagyu Tataki 950 000  
Truffle Ponzu

Warm Dalat Artichoke v 290 000  
Chilli Soy Shallot

Chicken Foie Gras Siu Mai 295 000  
Shiitake Mushrooms Teriyaki Sauce

Pork Belly Chicken Dumplings 250 000  
Soy Ginger Shallot

Phú Quốc Prawn Rolls 250 000  
Caramelised Ponzu

Marinated Fresh Tuna Spring Rolls 220 000  
Vietnamese Nuoc Mam Sauce

Seafood Dumplings 295 000  
Tomato Chilli Sauce

Crispy Duck Pancakes 250 000  
Hoisin Cucumber Spring Onion Shallot Chilli

Wasabi Phú Quốc Prawns 520 000  
Wasabi Olive Oil Citrus Wedge

## FROM THE LAND

Char-Grilled Japanese Wagyu Sirloin 1 600 000  
Soy Mirin Truffle Oil

Char-Grilled Australia Wagyu Beef Fillet 1 250 000  
Teriyaki Sauce

Char-Grilled Angus Rib Eye 790 000  
Bulgogi Sauce

Angus Flank Steak on Hot Rocks 650 000  
Soy Truffle Oil

Char-Grilled Fillet of Beef 680 000  
Braised Black Sticky Rice Sauce

Five Spiced Marinated Chicken Breast 370 000  
Honey Glazed Sweet Potato

Pan-Fried Duck Breast 420 000  
Orange Miso Sauce

Char-Grilled NZ Coastal Spring Lamb Rack 790 000  
Asian Pumpkin Hummus

Slow Roast Pork Belly 550 000  
Confit Daikon Plum Yuzu Dressing

Phú Quốc Pepper Crusted Ostrich 370 000  
Tropical Herbs Sauce

Char-Grilled NZ Coastal Spring Lamb 690 000

Fillet Kushiyaki  
Aubergine Yakitori Sauce

## FROM THE SEA

Grilled Phú Quốc King Prawns 550 000  
Sichuan Sauce

Baked Black Cod 720 000  
Miso Marinated

Soy Mirin Marinated Grilled Salmon 520 000  
Red Curry Chickpea Mash

Pan-Fried Red Snapper 450 000  
Wasabi Green Chilli Sauce Sautéed Lotus

Phú Quốc Pepper Sesame Tuna 395 000  
Pineapple Tomato Salsa

Grilled Sea Bass 395 000  
Clam Turmeric Sauce

Cambodian Crab Fish Amok 295 000  
Coconut Cream Steamed Rice

## SALADS

Spicy Beef / Chicken Salad Crispy Wontons 300 / 240 000  
Cucumber Tomato Chilli Shallot Coriander

Roast Duck Watermelon Cashew Nuts 250 000  
Hoisin Lime Cress

Seared Salmon Green Mango 250 000  
Chilli Coriander Shallot Lime

Lotus Wakame Asparagus v 200 000  
Sesame Soy

## TEMPURA

Mixed Vegetables v 195 000  
Chilli Pepper Sauce

Soft Shell Crab 360 000  
Thai Chilli Sauce

Phú Quốc Prawns 310 000  
Chilli Pepper Sauce

Salt & Pepper Phú Quốc Squid 240 000  
Chilli Pepper Sauce

## VEGETARIAN

Chickpea Aubergine Curry 250 000  
Chilli Spring Onion Flat Bread

Sesame Crusted Young Tofu 180 000  
Bulgogi Sauce

Sautéed Chinese Vegetables 295 000  
Udon Noodles Soy Garlic

Edamame Risotto 240 000  
Parmesan

## SIDES

French Fries v 110 000  
Truffle Oil Parmesan

French Fries v 85 000  
Chilli Aioli

Rice v 40 000  
Steamed

Mashed Potato v 80 000  
Wasabi

Mashed Purple Sweet Potato v 80 000  
Butter Cream

Sautéed Kai Lan 80 000  
Oysters Sauce Bonito Flakes

Medley of Asian Mushrooms v 80 000  
Garlic Olive Oil

Spinach v 80 000  
Cream Miso

Warm Aubergine Salad v 80 000  
Chilli Soy

Sautéed Asparagus Garlic v 110 000  
Lemongrass Ginger Chilli

Tender Stem Broccoli v 80 000  
Goji Berries

Lentil Beetroot v 80 000  
Yuzu Dressing

Pumpkin Wedges v 80 000  
Honey Glazed

Mixed Leaf Salad v 80 000  
Balsamic Olive Oil

## FOIE GRAS

Confit Foie Gras in a Jar 695 000  
Fig Compote Baguette

Pan-Fried Foie Gras 595 000  
Lychee Passion Fruit Baguette

## SEAFOOD BAR

Seafood Plate 750 000  
2 Canadian Oysters 4 Phú Quốc Prawns Dressed Crab  
2 Fresh Water Prawns Baguette French Fries Mayonnaise

Canadian Oysters ½ Dozen 550 000  
Fresh: Lime Tabasco  
Baked: Cream Bacon Parmesan  
Baked: Rockefeller

Phú Quốc Prawns French Fries Salad 520 000  
Steamed Lime Mayonnaise  
Char-Grilled Lime Mayonnaise