



INTERCONTINENTAL®
PHU QUOC LONG BEACH RESORT





Our in-room dining menu offers a variety of exquisite options, prepared with fresh and sustainable ingredients, including organic produce from our in-resort Herb Garden. Should you desire something not listed, please feel free to inquire, and we will gladly create a dish tailored to your preference.

To place your order, simply dial “In-room Dining” on your telephone or scan the below QR code to order through our SABA platform. If you have any allergies or dietary restrictions, kindly inform us in advance.



SABA

- Contains Beef
- Contains Sesame Seeds
- Contains Dairy
- Vegan
- Vegetarian
- Contains Seafood
- Contains Nuts
- Contains Pork
- Contains Poultry

Prices are quoted in VND'000 & are subject to 5% service charge & prevailing tax.

JUICES & SMOOTHIES

- Freshly Squeezed Juices 130
Orange, Pineapple, Watermelon, Carrot
- Chilled Juices 130
Pineapple, Apple, Cranberry, Mango
- Smoothies 165
Choice of Mango, Papaya, Banana or Blueberry Smoothie with Low Fat Yoghurt
- Freshly Cut Fruits 230
Selection of 5 Tropical Fruits
- Seasonal Fruit Salad 280
Fresh Fruits Marinated in Orange Juice

MILK

- Milk 90
Whole, Low Fat, Soya
- Natural or Fruit Yoghurt 160
Low Fat Greek: Plain, Strawberry, Aloe Vera, Passion Fruit, Vanilla

FOR JUNIOR GUESTS

- Bear-Face Pancake with Banana and Chocolate Sauce 110
- Homemade Granola 140
- Scrambled Eggs served with Croissant and Grilled Sausage 150
- Homemade Bircher Muesli with Grains, Nuts and Fruits 160
- Beef or Chicken Pho 180
- Yoghurt with Homemade Granola and Fruits 230

CONTINENTAL BREAKFAST

- 380
Freshly Cut Fruits
Selection of 5 Tropical Fruits
- Artisan Baker's Basket
Mini Bread Roll, White and Brown Toasted Bread, Croissant, Almond Croissant, Danish Pastry, Pain Au Chocolat, Jam, Marmalade, Honey, Butter
- Choice of Juices
Freshly Squeezed: Orange, Pineapple, Watermelon, Carrot
Chilled: Pineapple, Apple, Mango, Cranberry
- Choice of Cereals 280
Cornflakes, Muesli, Rice Krispies, All-Bran, Sugar-Free Muesli, Coco Pops or Special K served with Your Choice of Hot or Cold Whole, Low Fat, Soya or Skimmed Milk
- Coffee or Tea 90
Coffee: Freshly Brewed Regular or Decaffeinated Coffee
Tea: Earl Grey, English Breakfast, Green Tea, Darjeeling

AMERICAN BREAKFAST

- 420
Freshly Cut Fruits, Selection of 5 Tropical Fruits
- Artisan Baker's Basket
Mini Bread Roll, White and Brown Toasted Bread, Croissant, Almond Croissant, Danish Pastry, Pain Au Chocolate, Jam, Marmalade, Honey, Butter
- Two Eggs Any Style 150
With A Choice of Bacon, Grilled Tomato, Hash Brown and Pork, Beef or Chicken Sausage
- Choice of Juices
Freshly Squeezed: Orange, Pineapple, Watermelon, Carrot
Chilled: Pineapple, Apple, Mango, Cranberry

Choice of Cereals ☺
 Cornflakes, Muesli, Rice Krispies, All-Bran, Sugar-Free Muesli, Coco Pops or Special K served with Your Choice of Hot or Cold Whole, Low Fat, Soya or Skimmed Milk

Coffee or Tea
 Coffee: Freshly Brewed Regular or Decaffeinated Coffee
 Tea: Earl Grey, English Breakfast, Green Tea, Darjeeling

HEALTHY BREAKFAST 360

Freshly Cut Fruits, Selection of 5 Tropical Fruits

Freshly Squeezed Juices
 Orange, Pineapple, Watermelon, Carrot

Homemade Granola ☺

Smoothie
 Banana Smoothie with Low Fat Yoghurt

Egg White Omelette
 Egg White Omelette with Herbs and Toasted Whole Wheat Bread

or

Breakfast Poke Bowl
 Three-Coloured Quinoa, Lemon Dressing, Sauteed Forest Mushrooms, Confit Cherry Tomatoes, Mashed Avocado, Poached Eggs and Fresh Herbs



VIETNAMESE BREAKFAST 380

Freshly Cut Fruits, Selection of 5 Tropical Fruits

Choice Of Juices
 Freshly Squeezed: Orange, Pineapple, Watermelon, Carrot Chilled: Pineapple, Apple, Mango, Cranberry

Pho or Congee ☺
 Pho: Traditional Beef or Chicken Pho Noodles
 Congee: Minced Beef or Minced Chicken

Vietnamese Coffee
 Freshly Brewed Hot or Iced Coffee with Condensed Milk

BAKERY A-LA-CARTE SELECTION

Compotes 80
 Mixed Berries, Peach or Apple Compote

Condiments 80
 Apricot or Strawberry Jam, Orange Marmalade, Honey, Maple Syrup

Danish Pastries 110
 With Fresh Fruit Compote

Morning Muffins 110
 Chocolate, Berry or Nuts

Buttery Croissants 110
 Plain, Almond, Pain Au Chocolate

Artisanal Bread Loaves 110
 White, Sourdough, Whole Grain, Rye or French Baguette

Choice of Morning Toasted Breads 110
 White, Whole Wheat or Rye Served with Butter, Preserves and Honey

Choice of Breakfast 150
 Brioche French Toast, Belgian Waffle, Buttery Crepe or Butter Milk Pancake
 Served with Maple Syrup, Nutella, Peanut Butter and Forest Berries Compote

Artisan Baker's Basket 190
 Mini Bread Roll, White and Brown Toasted Bread, Croissant, Almond Croissant, Danish Pastry, Pain Au Chocolate, Jam, Marmalade, Honey, Butter

BREAKFAST SPECIALTIES

Cereals ☺ 100
 Cornflakes, Muesli, Rice Krispies, All-Bran, Sugar-Free Muesli, Coco Pops or Special K served with your choice of Hot or Cold Whole, Low Fat, Soya or Skimmed Milk

Warm Oats ☺ ☺ 110
 Made with a choice of Hot Whole, Low Fat, Skimmed or Soya Milk with Honey, Fresh Strawberries and Toasted Almonds

Two Eggs Any Style ☺ 190
 Fried Eggs, Boiled, Scrambled or Omelette served with Bacon, Mushrooms, Sausage, Baked Tomato

3 Eggs Omelette ☺ 200
 Fillings: Tomato, Bell Peppers, Onion, Mushrooms, Ham, Cheese

Eggs Benedict with Ham ☺ 200
 Served with Wild Mushroom, Baked Tomato, Bacon, Sausage and Hash Brown

Egg White Omelette 220
 Egg White Omelette with Herbs and Toasted Whole Wheat Bread

Eggs Florentine with Smoked Salmon and Spinach ☺ 230
 Served with Wild Mushroom, Baked Tomato, Bacon, Sausage and Hash Brown

Bircher Muesli ☺ ☺ 240
 Soaked and Rolled Oats with Nuts, Berries and Fruit Topping

Pho
 Aromatic Chicken Pho ☺ 280

Aromatic Beef Pho 310
 Served with Bean Sprouts, Fresh Herbs, Chili, Fermented Black Bean Sauce

Side Orders ☺ 75
 Bacon, Sausage, Ham, Sauteed Potatoes, Hash Brown Potatoes, Baked Beans, Crispy Bacon, Sauteed Vietnamese Mushrooms, Baked Tomato, Grilled Vegetables
 Condiment Choice: HP Sauce, Ketchup, Mustard, Mayo, Tabasco, Maple Syrup, Soya Sauce





CHILDREN'S MENU

10:30 AM - 10:30 PM

Download our Planet Trekkers mobile app (available for iPhone only) for fun and exciting ways to learn about your destination



SMALL PLATE

ZUCCHINI FRITTI **90**
Moreish fried zucchini sticks. A zucchini is also known as a 'courgette' in both French and most English speaking countries.

SUPER SALAD WITH AVOCADO, GREENS & ASIAN DRESSING **130**
Avocados are in the Guinness book of records as the most nutritious food known to humans. This salad is served as a main or a side dish.

REGIONAL SPECIAL **CLAW - SOME CRAB SOUP** **90**
A warm and comforting soup with the fresh taste of the ocean! Made with soft egg and yummy veggies - perfect for little explorers.



BIG PLATES

REGIONAL SPECIAL **ROLLER COASTER ROLLS** **110**
Soft on the outside, crunchy inside! These yummy rolls have shrimp, tofu, and fresh veggies. Dip them in sauce for extra fun!

CHINESE FRIED RICE WITH CHICKEN **130**
A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweetcorn.

PENNE PASTA WITH RED TOMATO SAUCE **130**
This classic pasta dish includes three of the foods Italy is most famous for - pasta, tomatoes and parmesan cheese.

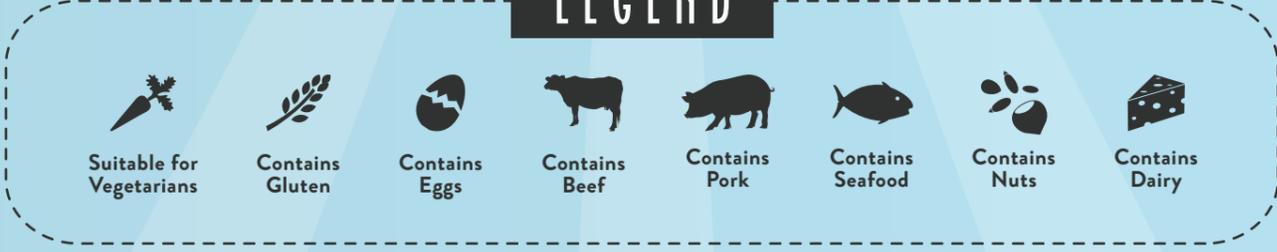
SPAGHETTI BOLOGNESE WITH HIDE AND SEEK VEGGIES **150**
Plenty of finely chopped vegetables have been added to the Bolognese sauce for extra goodness and balance.

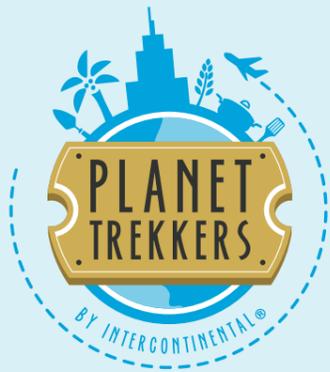
YUMMY MINI BEEF BURGERS **180**
Two perfectly grilled homemade mini beef burgers, served with a fresh salad on the side. Legend has it that the birthplace of the 'Burger' is Athens, Texas in the USA.

KRISPIE FISH FINGERS **190**
Golden fish fingers coated with crushed rice krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks.



LEGEND

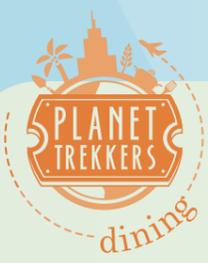




CHILDREN'S MENU

10:30 AM - 10:30 PM

Download our Planet Trekkers mobile app (available for iPhone only) for fun and exciting ways to learn about your destination



SIDES

BROCCOLI TREES WITH BUTTER ✂️ 🥬 80
 The Broccoli family are famous for producing all of the 007 James Bond films. The name's 'Broccoli', Cubby Broccoli".

A - MAIZE - ING CORN - ON - THE - COB ✂️ 🌽 80
 Interestingly there is always an even number of ears on a cob of corn. Corn is also grown on every continent in the world except Antarctica.

HOMEMADE FRENCH FRIES ✂️ 80
 These golden homemade French fries are parboiled before frying, to make them a healthier side serving. The French and the Belgians both claim to have invented the Pommes Frites.

DESSERTS

ICED WATERMELON POPSICLES ✂️ 75
 Stay cool and fresh with this slurpable sweet dessert. Did you know that you can find square - shaped watermelons in Japan?

LYCHEE 'FROGURT' ✂️ 🍷 80
 Our lychee frozen yoghurt is a delicious, cold and naturally sweet dessert. Lychees were first grown in Southern China from 2000 BC and were a favourite delicacy of the Imperial Court.

CHOCOLATE BROWNIE ICE CREAM SUNDAE 🍫 🍦 🍌 90
 A do - it - yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles.

DRINKS

- MILK 75
- APPLE JUICE / ORANGE JUICE 75
- STRAWBERRY & BANANA SMOOTHIE 90
- TROPICAL SMOOTHIE 90

LEGEND

-  Suitable for Vegetarians
-  Contains Gluten
-  Contains Eggs
-  Contains Beef
-  Contains Pork
-  Contains Seafood
-  Contains Nuts
-  Contains Dairy

ALL DAY DINING
10:30 AM - 10:30 PM

SALAD

Golden Summer Salad	305
Rocket, Lettuce, Baby Radish, Orange, Pumpkin Seed, Feta Cheese, Onion, Mustard, Beetroot Balsamic	
Young Coconut Heart Salad	290
Sliced Fresh Coconut, Prawns, Vietnamese Herbs, Roasted Peanuts, Sweet and Sour Dressing, Sesame Rice Cracker	
InterContinental Long Beach Salad	305
Rocket, Dried Raisin, Blue Cheese, Walnut, Tomato Cherry, Lettuce, Red Radish Baby, Dried Cranberry, Raspberry Dressing	
Prosciutto Salad	420
Mixed Garden Salad, Arugula, Dried Tomato, Boiled White Eggs, Pine Nut, Grade Parmesan Cheese, Balsamic Dressing	

Caesar Salad	310
--------------	-----

Lettuce Romaine, Chicken Breast, Bacon, Poached Egg, Anchovy Fillet, Parmesan Cheese

APPETIZER

“Vietnamese” Prawn Spring Roll	290
--------------------------------	-----

Poached Prawns, Fresh Noodles, Rice Paper, Mixed Herbs, Mango, Cucumber, Carrot, Lettuce, Hot and Sour Dipping Sauce

Crispy Fried Chicken Lollipop	275
-------------------------------	-----

Deep Fried Crispy Chicken served with Sweet Sauce

Vegan Rice Rolls	210
------------------	-----

Fresh Noodles, Fresh Herbs, Mushrooms, with Tofu, served with Peanut Butter Sauce

Smoked Salmon	480
---------------	-----

Acacia Wood Smoked Tasmanian Salmon, Fennel, Apple Salad, Tobiko, Sour Cream, Dill and Capers

Charcuterie	380
-------------	-----

Torchon Ham, Smoked Chicken, Salami Milano, Prosciutto, Mustard, Pickled Onions, Gherkins, Olives, Grissini

“InterContinental Phu Quoc” Crab Spring Roll	300
----------------------------------------------	-----

Crispy Vietnamese Spring Rolls Stuffed With Crab Meat, Prawns, Pork Meat, Carrot, Onion, Bean Vermicelli, Shiitake, and Wood-Ear Mushroom, Fresh Noodles

SOUP

InterContinental Long Beach Soup	260
----------------------------------	-----

White Bean, Quinoa, Lentil, Pumpkin, Cilantro

Vietnamese Sweet and Sour Seafood Soup	290
----------------------------------------	-----

“Phu Quoc” Seafood Bisque Soup	750
--------------------------------	-----

Prawn, Crab Meat, Onion, Green Pepper, Tomato Fresh, Cream, Mustard, Parsley



MAIN COURSE & PASTA

Turmeric Curry	250
----------------	-----

Chickpeas, Coconut Milk, Mixed Vegetables, Tofu, Shiitake Mushroom, and Baby Corn in Clay Pot

Northern Pho

Chicken Pho	280
-------------	-----

Beef Pho	310
----------	-----

Served with Lemon, Spring Onions, Coriander and Hanoi Chili Sauce

Vietnamese Vegan “Pho”	200
------------------------	-----

Rice Noodles, Carrot, Shiitake Mushroom, Broccoli, Cauliflower, Bok Choy, Tofu

Wagyu Beef Our Instant Noodles	490
--------------------------------	-----

Sliced Wagyu Beef, Prawn, Kimchi, Bok Choy, Bean Sprouts, Spring Onion, Vietnamese Herbs

Phu Quoc Spaghetti Vongole	290
----------------------------	-----

Clams, Garlic Flavored Extra Virgin Olive Oil with Chili and Fresh Parsley, White Wine Sauce

Bucatini All’ Amatriciana	490
---------------------------	-----

Bucatini Pasta, Guanciale, Fresh Tomato, Basil, Tomato Sauce, Parmesan

Pasta Selection

Your Choice of Spaghetti, Penne or Linguini with a Choice of Sauces:

Tomato and Basil	270
------------------	-----

Bolognese	300
-----------	-----

Beef Steak	980
------------	-----

Australian Rib Eye Steak, Mashed Potato, Grilled Vegetables and “Phu Quoc” Green Pepper Sauce

Phu Quoc Mountain Chicken	350
---------------------------	-----

Grilled Mountain Chicken, Fried Sticky Rice Cake, Assorted Herbs, Homemade Pickle

“Bò Né”	420
---------	-----

Beef Steak AUS Tenderloin Topped With Fried Eggs, Grilled Pork Sausages and Pork Pate, Black Pepper Sauce, Pickle Vegetables, Toasted Bread Roll

Crab Meat Fried Rice	350
----------------------	-----

Fried Jasmine Rice, Phu Quoc Blue Crab Meat, Onion

Wok Fried Prawn with Phu Quoc Honey	350
-------------------------------------	-----

Wok Fried Prawn, Bell Pepper, Onion, Garlic, Phu Quoc Honey, Bok Choy, Steamed Rice

Pan-Roasted Norwegian Salmon	580
------------------------------	-----

Pan Roasted Norwegian Salmon with Pumpkin Purée and Roasted Cherry Tomatoes, Lemon Butter Sauce

Grilled Miso Black Cod	950
------------------------	-----

Grilled Miso-Marinaded Black Cod Fish with Grilled Vegetables, Wasabi Mashed Potato, Teriyaki Sauce

Wok Fried AUS Beef Tenderloin with Phu Quoc Pepper	650
----------------------------------------------------	-----

AUS Beef Tenderloin, Onion, Capsicum, Spring Onion, Phu Quoc Green Pepper, Serve with Steamed Rice

SIDE DISH

Steamed Rice	60
--------------	----

Wok-fried Morning Glory with Garlic	110
-------------------------------------	-----

Sautéed Bok Choy with Oyster Mushrooms Sauce	110
----------------------------------------------	-----

Assorted Grilled Vegetables	110
-----------------------------	-----

Steak Cut Fries	115
-----------------	-----

Creamy Mashed Potato	115
----------------------	-----

Potato Wedges	170
---------------	-----

Sauces and Condiments	155
-----------------------	-----

HP, A1 Sauce, Tomato Ketchup, Mustard, Mayonnaise, Tabasco, Maple Syrup

SANDWICH – BURGER – WRAP

All Sandwiches and Burgers are served with Garden Greens and Steak Cut Fries

Long Beach Club Sandwich 320

Sour Dough Bread, Grilled Chicken, Fried Free-Range Egg, Beef Bresaola, Provolone cheese, Aioli, Lettuce, Tomato

Vegetarian Fresh Mozzarella Panini 320

With Tomato and Fresh Mozzarella Cheese, Lettuce, Pesto Sauce

Quesadillas 410

A Choice of Beef, Chicken, Phu Quoc Seafood or Vegetables with Cheddar, Bell Peppers, Onions and Tomato

InterContinental Long Beach Beef Burger 680

Wagyu Beef Pattie, Truffle Mayo, Gruyère Cheese, Pickles, Tomato, Lolo Lettuce, Egg, Bacon, Onion

Ham Cheese Sandwich 320

Cooked Ham, Cheddar Cheese, Butter, Mayonnaise

Traditional Vietnamese Baguette 215

Vietnamese Baguette with Pork Pâté, Char Siu, Cold Cut, Vegetable Pickle and Herbs

DESSERT

Creamy Homemade Italian Gelato 130

Choice of Vanilla, Chocolate, Strawberry and Many More Flavours

Please Ask for The Daily Special Flavours

Vanilla Choux Puff with Ice Cream and Chocolate Sauce 270

Coconut Calamansi 270

Esterhazy Torte 270

Seasonal Fruits 230

Selection of Exotic Seasonal Sliced Fruits

International Cheese Selection 600

Blue Cheese, Mature Aged Cheddar, Comté, Triple Crème Brie, Cabernet Pear Paste, Toasted Walnuts, Balsamic Pickled Shallots, Cornichons Homemade Lavosh, Rye Crackers



Classic Carbonara 380

Your Choice of Spaghetti, Penne or Linguini

Pizza Margherita 360

Tomato Sauce, Mozzarella, Basil

Quattro Formaggi 430

Gorgonzola, Emmental, Parmigiano, Mozzarella, Phu Quoc Honey On The Side

Chef's Signature Pizza – Frutti Di Mare 490

Mixed Market Seafood, Tomato, Mozzarella



Sea Shack Steak Frites 850

250g Black Angus Flank Steak, Pan Seared and Basted with Fresh Thyme and Garlic, Golden French Fries, Phu Quoc Peppercorn Sauce

LATE NIGHT MENU
10:30 PM – 05:00 AM

APPETIZER & SALAD

Crispy Fried Chicken Lollipop 275

Deep Fried Crispy Chicken Served with Sweet Sauce

“InterContinental Phu Quoc” 300

Crab Spring Roll

Crispy Vietnamese Spring Rolls Stuffed With Crab Meat, Prawns, Pork Meat, Carrot, Onion, Bean Vermicelli, Shiitake, and Wood-Ear Mushroom, Fresh Noodles

InterContinental Long Beach Salad 305

Rocket, Dried Raisin, Blue Cheese, Walnut, Tomato Cherry, Lettuce, Red Radish Baby, Dried Cranberry, Raspberry Dressing

Prosciutto Salad 420

Mixed Garden Salad, Arugula, Dried Tomato, Boiled White Eggs, Pine Nut, Grade Parmesan Cheese, Balsamic Dressing

Caesar Salad 310

Lettuce Romaine, Chicken Breast, Bacon, Poached Egg, Anchovy Fillet, Parmesan Cheese

SOUP

InterContinental Long Beach Soup 260

White Bean, Quinoa, Lentil, Pumpkin, Cilantro

MAIN COURSE – NOODLE & PASTA

Pasta Selection

Your Choice of Spaghetti, Penne or Linguini with a Choice of Sauces:

Tomato and Basil 270

Bolognese 300

Phu Quoc Mountain Chicken 350

Grilled Mountain Chicken, Fried Sticky Rice Cake, Assorted Herbs, Homemade Pickle

Northern Pho

Chicken Pho 280

Beef Pho 310

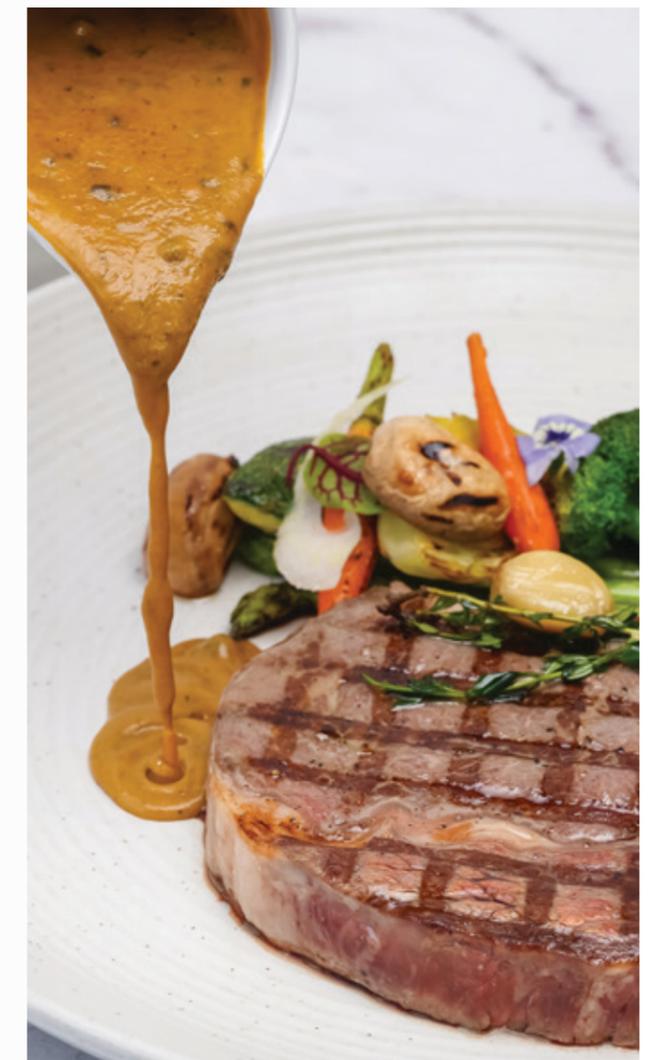
Served with Lemon, Spring Onions, Coriander and Hanoi Chili Sauce

Beef Steak 980

Australian Rib Eye Steak, Mashed Potato, Grilled Vegetables and “Phu Quoc” Green Pepper Sauce

Pan-Roasted Norwegian Salmon 580

Norwegian Salmon with Pumpkin Purée and Roasted Cherry Tomatoes, Lemon Butter Sauce





SANDWICH & BURGER

- Long Beach Club Sandwich ☺ 320
 Sour Dough Bread, Grilled Chicken, Fried Free-Range Egg, Beef Bresaola, Provolone Cheese, Aioli, Lettuce, Tomato
- InterContinental Long Beach Beef Burger ☺ ☺ 680
 Wagyu Beef Pattie, Truffle Mayo, Gruyère Cheese, Pickles, Tomato, Lolo Lettuce, Egg, Bacon, Onion
- All Sandwiches and Burgers are served with Garden Greens, Steak Cut Fries

LIGHT SNACK & WRAP

- Traditional Vietnamese Baguette ☺ 215
 Vietnamese Baguette With Pork Pâté, Charsiu, Cold Cut, Vegetable Pickle and Herbs
- Quesadillas ☺ ☺ 410
 A Choice of Beef, Chicken, Phu Quoc Seafood or Vegetables Filled with Cheddar, Bell Peppers, Onion and Tomato

DESSERT

- Creamy Homemade Italian Gelato 130
 Choice of Vanilla, Chocolate, Strawberry and Many More Flavours
 Please Ask for The Daily Special Flavours
- Seasonal Fruits 230
 Selection of Exotic Seasonal Sliced Fruits

BEVERAGE MENU

COCKTAIL

- Painkiller
 Spiced Dark Rum, Pineapple, Orange, Coconut, Bitters
- Rising Sun
 Gin, Mint, Simple Syrup, Lime, Ginger Soda
- Lycheetini
 Vodka, Martini Dry Vermouth, Lychee Syrup, Lychee Juice

LESS SINFUL

- Red Sunset
 Raspberry, Hibiscus, Fresh Rosemary, Lemon, Tonic
- Venus Butterfly
 Passion Fruit, Mandarin Orange, Lime, Amaretto and Cinnamon Syrup

- Mango Dayspring
 Cucumber, Mango, Honey Syrup, Lime and Ginger Soda

BEER

- Bivina 100
- Saigon Special 100
- Tiger 100
- Heineken 100
- Corona Extra 140

HEALTHY SMOOTHIES

- Mango Tango
 Fresh Mango, Greek's Yogurt, Low-Fat Milk, Sugar Syrup

- 295 Banana Swirl
 Banana, Greek's Yogurt, Low-Fat Milk, Vanilla Syrup
- Papaya Splash
 Papaya, Greek's Yogurt, Low-Fat Milk, Sugar Syrup
- Blueberry Burst
 Frozen Blueberry, Greek's Yogurt, Low-Fat Milk, Blueberry Syrup
- Green Garden
 Celery, Spinach, Cucumber, Apple, Lime Juice, Sugar Syrup



WINE			
<hr/>			
Champagne			
Leon Launois Cuvee, Brut Reserve, France	5,000		
<hr/>			
Sparkling Wine			
Spumante Doc Extra Dry, Prosecco, Italy	400	2,000	
Prosecco DOC	400	2,000	
<hr/>			
Rose Wine			
Les Jamelles "Reflets Secrets", France	400	2,000	
L'Ironda Bordeaux Rosé Les Vignerons de Tutiac	400	2,000	
<hr/>			
White Wine			
Kono Marlborough, Sauvignon Blanc, New Zealand	360	1,800	
Casa Silva Coleccion, Chardonay, Chile	360	1,800	
Luigi Leonardo, Pinot Grigio, Italy	360	1,800	
Les Jamelles, Gewurztraminer, France	360	1,800	
Riesling Bio Organic Domaine Pierre Henri Ginglinger		3,300	
<hr/>			
Red Wine			
Les Jamelles, Pinot Noir, France	360	1,800	
Chateau Lagrugere L'Essentiel, Merlot- Cabernet Sauvignon, France	360	1,800	
Luigi Lenardo, Montepulciano, Italy	340	1,700	
Rio Del Mar, Cabernet Sauvignon, Chile	360	1,800	
Côtes du Rhône Canto & Fils		2,200	

MINERAL WATER			
San Pellegrino Sparkling 750ml	210		
Evian Sparkling 750ml	240		
Acqua Panna Still 750ml	210		
Evian Still 750ml	240		
Evian Sparling 330ml	180		
Evian Still 330ml	180		
Perrier 330ml	180		
SOFT DRINK		85	
Soda/Fanta/Tonic/Sprite/Red Bull/Ginger Ale/Coca Cola/Coca Cola Zero			
<hr/>			
COFFEE SELECTION			
Espresso	100		
Americano	100		
Vietnamese Iced Coffee	100		
Vietnamese Iced Coffee with Condensed Milk	100		
Latte	120		
Cappuccino	120		
Double Espresso	120		
LOOSE LEAF TEA		125	
Darjeeling/English Breakfast/Earl Grey/Green Tea/Chamomile			
FRESH JUICES		130	
Apple/Mango/Orange/Watermelon/Pineapple/Carrot/Coconut/Passion Fruit			

SPIRITS				
<hr/>				
Gin				
Bulldog	200	2,600		
Tanqueray	350	4,550		
<hr/>				
Vodka				
Skyy	200	2,600		
Belvedere	370	4,810		
Grey Goose	400	5,200		
<hr/>				
Tequila				
Jose Cuervo Gold	200	2,600		
<hr/>				
Rum				
Kingston 62	200	2,600		
Havana 7	250	3,250		
<hr/>				
Whiskey				
Ballantines Finest	200	2,600		
Johnnie Walker Black Label	250	3,250		
Chivas Regal 18	380	4,940		
<hr/>				
Brandy & Cognac				
Cognac Hennessy VSOP	350	4,550		
Cognac Hennessy XO	1,800	23,400		



FLEXIBLE DINING

TASTY, VERSATILE AND NUTRITIONALLY BALANCED DISHES, AVAILABLE ALL DAY, EVERYDAY



Please scan this QR code to order.

NOURISH BOWLS

Chicken Poke 🌱 ① 🍵 372
Steamed ST25 Rice, Grilled Chicken, Edamame, Cucumbers, Carrots And Purple Cabbages Served With Soya Sauce And Sesame Mayo

Chickpea Salad Bowl 🌱 290
Citrus Marinated Chickpeas, Avocado And Cucumbers Served With Mix Green, Broccoli And Cherry Tomatoes

ANYTIME PLATE

Traditional Beef Pho 🍲 310
Flat Rice Noodles, Beef Rump And Beef Brisket Served With Bean Sprouts, Lime, Green Onions, Corianders And Hanoi Chili Sauce

InterContinental Phu Quoc Long Beach Resort
Duong Bao Ward, Duong To, Phu Quoc Special Zone, An Giang Province, Vietnam
T: +84 (0) 297 3978 888
dining.concierge@icphuquoc.com
phuquoc.intercontinental.com/dining