



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



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
Orange, Pineapple, Watermelon, Carrot

125

Chilled Juices
Pineapple, Apple, Cranberry, Mango

125

Smoothies
Choice of Mango, Papaya, Banana or
Blueberry Smoothie with Low Fat Yoghurt

130

Freshly Cut Fruits
Selection of 5 Tropical Fruits

210

Seasonal Fruit Salad
Fresh Fruits Marinated in Orange Juice

260

MILK

Milk
Whole, Low Fat, Soya

90

Natural or Fruit Yoghurt
Low Fat Greek: Plain, Strawberry, Aloe Vera,
Passion Fruit, Vanilla

150

FOR JUNIOR GUESTS

Bear-Face Pancake with Banana
and Chocolate Sauce

100

Homemade Granola  

130

Scrambled Eggs served with Croissant
and Grilled Sausage 

140

Homemade Bircher Muesli with Grains,
Nuts and Fruits

150

Beef or Chicken Pho 

170

Yoghurt with Homemade Granola and Fruits

220

CONTINENTAL BREAKFAST

350

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
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

AMERICAN BREAKFAST

390

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
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 330

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, Sautéed Forest Mushrooms, Confit Cherry Tomatoes, Mashed Avocado, Poached Eggs and Fresh Herbs



VIETNAMESE BREAKFAST 350

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 70
 Mixed Berries, Peach or Apple Compote

Condiments 70
 Apricot or Strawberry Jam, Orange Marmalade, Honey, Maple Syrup

Danish Pastries 100
 With Fresh Fruit Compote

Morning Muffins 100
 Chocolate, Berry or Nuts

Buttery Croissants 100
 Plain, Almond, Pain Au Chocolate

Artisanal Bread Loaves 100
 White, Sourdough, Whole Grain, Rye or French Baguette

Choice of Morning Toasted Breads 100
 White, Whole Wheat or Rye Served with Butter, Preserves and Honey

Choice of Breakfast 130
 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 170
 Mini Bread Roll, White and Brown Toasted Bread, Croissant, Almond Croissant, Danish Pastry, Pain Au Chocolate, Jam, Marmalade, Honey, Butter

BREAKFAST SPECIALTIES

Cereals ☺ 90
 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 ☺ ☺ 100
 Made with a choice of Hot Whole, Low Fat, Skimmed or Soya Milk with Honey, Fresh Strawberries and Toasted Almonds

Two Eggs Any Style ☺ 170
 Fried Eggs, Boiled, Scrambled or Omelette served with Bacon, Mushrooms, Sausage, Baked Tomato

3 Eggs Omelette ☺ 180
 Fillings: Tomato, Bell Peppers, Onion, Mushrooms, Ham, Cheese

Eggs Benedict with Ham ☺ 180
 Served with Wild Mushroom, Baked Tomato, Bacon, Sausage and Hash Brown

Egg White Omelette 200
 Egg White Omelette with Herbs and Toasted Whole Wheat Bread

Eggs Florentine with Smoked Salmon and Spinach ☺ 210
 Served with Wild Mushroom, Baked Tomato, Bacon, Sausage and Hash Brown

Bircher Muesli ☺ ☺ 220
 Soaked and Rolled Oats with Nuts, Berries and Fruit Topping

Pho
 Aromatic Chicken Pho ☺ 260

Aromatic Beef Pho 290
 Served with Bean Sprouts, Fresh Herbs, Chili, Fermented Black Bean Sauce

Side Orders ☺ 60
 Bacon, Sausage, Ham, Sautéed Potatoes, Hash Brown Potatoes, Baked Beans, Crispy Bacon, Sautéed Vietnamese Mushrooms, Baked Tomato, Grilled Vegetables
 Condiment Choice: HP Sauce, Ketchup, Mustard, Mayo, Tabasco, Maple Syrup, Soya Sauce





10:30 - 22:30
CHILDREN'S MENU

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



READY FOR A NEW DAY

- PUMPKIN PURÉE 80
- CARROT PURÉE 80
- STEAK CUT FRIES 110



GETTING SMOOTH



- GREEN PEA SOUP SERVED WITH CRUNCHY BREAD 90
- CRAB SOUP 150



GROW IT UP!

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|---|--------------------------------------|
| SEAFOOD CALAMARI 185 | MAC AND CHEESE 170 |
| CHICKEN NUGGETS, STEAK CUT FRIES, HONEY MAYONNAISE 80 | CREAMY CHEESE SAUCE |
| FRIED RICE WITH BBQ CHICKEN AND PINEAPPLE 100 | PENNE OR SPAGHETTI, BOLOGNESE 170 |
| HOT DOG WITH SWEET BRIOCHE, LETTUCE, KETCHUP 110 | PENNE OR SPAGHETTI, TOMATO SAUCE 100 |
| FISH AND CHIPS WITH TARTARE SAUCE 110 | MINI SMILE BEEF BURGERS 170 |
| | BEEF OR CHICKEN PHO 170 |

SWEET HEART

- BANANA TOFFEE CARAMEL ICE CREAM SUNDAE 90
- TUTTI FRUTTI BROWNIE POPS WITH MANGO JELLY 90
- YUMMY PEANUT BUTTER AND STRAWBERRY JELLY SANDWICH WITH FRUIT CUP 90



ALL DAY DINING
10:30 – 22:30

SALAD

Golden Summer Salad	290
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	290
Rocket, Dried Raisin, Blue Cheese, Walnut, Tomato Cherry, Lettuce, Red Radish Baby, Dried Cranberry, Raspberry Dressing	
Prosciutto Salad	390
Mixed Garden Salad, Arugula, Dried Tomato, Boiled White Eggs, Pine Nut, Grade Parmesan Cheese, Balsamic Dressing	

Caesar Salad	290
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Lettuce Romaine, Chicken Breast, Bacon, Poached Egg, Anchovy Fillet, Parmesan Cheese

APPETIZER

“Vietnamese” Prawn Spring Roll	260
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Poached Prawns, Fresh Noodles, Rice Paper, Mixed Herbs, Mango, Cucumber, Carrot, Lettuce, Hot and Sour Dipping Sauce

Crispy Fried Chicken Lollipop	240
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Deep Fried Crispy Chicken served with Sweet Sauce

Vegan Rice Rolls	199
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Fresh Noodles, Fresh Herbs, Mushrooms, with Tofu, served with Peanut Butter Sauce

Smoked Salmon	460
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Acacia Wood Smoked Tasmanian Salmon, Fennel, Apple Salad, Tobiko, Sour Cream, Dill and Capers

Charcuterie	350
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Torchon Ham, Smoked Chicken, Salami Milano, Prosciutto, Mustard, Pickled Onions, Gherkins, Olives, Grissini

“InterContinental Phu Quoc” Crab Spring Roll	280
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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	240
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White Bean, Quinoa, Lentil, Pumpkin, Cilantro

Vietnamese Sweet and Sour Seafood Soup	270
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“Phu Quoc” Seafood Bisque Soup	750
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Prawn, Crab Meat, Onion, Green Pepper, Tomato Fresh, Cream, Mustard, Parsley



MAIN COURSE & PASTA

Turmeric Curry	230
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Chickpeas, Coconut Milk, Mixed Vegetables, Tofu, Shiitake Mushroom, and Baby Corn in Clay Pot

Northern Pho

Chicken Pho	260
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Beef Pho	290
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Served with Lemon, Spring Onions, Coriander and Hanoi Chili Sauce

Vietnamese Vegan “Pho”	185
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Rice Noodles, Carrot, Shiitake Mushroom, Broccoli, Cauliflower, Bok Choy, Tofu

Wagyu Beef Our Instant Noodles	490
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Sliced Wagyu Beef, Prawn, Kimchi, Bok Choy, Bean Sprouts, Spring Onion, Vietnamese Herbs

Phu Quoc Spaghetti Vongole	270
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Clams, Garlic Flavored Extra Virgin Olive Oil with Chili and Fresh Parsley, White Wine Sauce

Bucatini All’ Amatriciana	490
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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	250
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Bolognese	280
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Beef Steak	950
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Australian Rib Eye Steak, Mashed Potato, Grilled Vegetables and “Phu Quoc” Green Pepper Sauce

Phu Quoc Mountain Chicken	320
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Grilled Mountain Chicken, Fried Sticky Rice Cake, Assorted Herbs, Homemade Pickle

“Bò Né”	390
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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	330
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Fried Jasmine Rice, Phu Quoc Blue Crab Meat, Onion

Wok Fried Prawn with Phu Quoc Honey	320
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Wok Fried Prawn, Bell Pepper, Onion, Garlic, Phu Quoc Honey, Bok Choy, Steamed Rice

Pan-Roasted Norwegian Salmon	550
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Pan Roasted Norwegian Salmon with Pumpkin Purée and Roasted Cherry Tomatoes, Lemon Butter Sauce

Grilled Miso Black Cod	900
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Grilled Miso-Marinaded Black Cod Fish with Grilled Vegetables, Wasabi Mashed Potato, Teriyaki Sauce

Wok Fried AUS Beef Tenderloin with Phu Quoc Pepper	600
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AUS Beef Tenderloin, Onion, Capsicum, Spring Onion, Phu Quoc Green Pepper, Serve with Steamed Rice

SIDE DISH

Steamed Rice	60
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Wok-fried Morning Glory with Garlic	90
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Sautéed Bok Choy with Oyster Mushrooms Sauce	90
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Assorted Grilled Vegetables	80
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Steak Cut Fries	110
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Creamy Mashed Potato	110
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Potato Wedges	160
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Sauces and Condiments	155
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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 290

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

Vegetarian Fresh Mozzarella Panini 290

With Tomato and Fresh Mozzarella Cheese, Lettuce, Pesto Sauce

Quesadillas 380

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

InterContinental Long Beach Beef Burger 650

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

Ham Cheese Sandwich 290

Cooked Ham, Cheddar Cheese, Butter, Mayonnaise

Traditional Vietnamese Baguette 185

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

DESSERT

Creamy Homemade Italian Gelato 120

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 250

Coconut Calamansi 250

Esterhazy Torte 250

Seasonal Fruits 210

Selection of Exotic Seasonal Sliced Fruits

International Cheese Selection 550

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



10:30 – 18:30

Classic Carbonara 350

Your Choice of Spaghetti, Penne or Linguini

Pizza Margherita 340

Tomato Sauce, Mozzarella, Basil

Quattro Formaggi 410

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

Chef's Signature Pizza – Frutti Di Mare 470

Mixed Market Seafood, Tomato, Mozzarella



11:30 – 21:30

Sea Shack Steak Frites 720

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

LATE NIGHT MENU
22:30 – 05:00

APPETIZER & SALAD

Crispy Fried Chicken Lollipop 240

Deep Fried Crispy Chicken Served with Sweet Sauce

“InterContinental Phu Quoc” 280

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 290

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

Prosciutto Salad 390

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

Caesar Salad 290

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

SOUP

InterContinental Long Beach Soup 240

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 250

Bolognese 280

Phu Quoc Mountain Chicken 320

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

Northern Pho

Chicken Pho 260

Beef Pho 290

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

Beef Steak 950

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

Pan-Roasted Norwegian Salmon 550

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





SANDWICH & BURGER

- Long Beach Club Sandwich ☺ 290
Sour Dough Bread, Grilled Chicken, Fried Free-Range Egg, Beef Bresaola, Provolone Cheese, Aioli, Lettuce, Tomato
 - InterContinental Long Beach Beef Burger ☺☺ 650
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 ☺ 185
Vietnamese Baguette With Pork Pâté, Charsiu, Cold Cut, Vegetable Pickle and Herbs
- Quesadillas ☺☺ 380
A Choice of Beef, Chicken, Phu Quoc Seafood or Vegetables Filled with Cheddar, Bell Peppers, Onion and Tomato

DESSERT

- Creamy Homemade Italian Gelato 120
Choice of Vanilla, Chocolate, Strawberry and Many More Flavours
Please Ask for The Daily Special Flavours
- Seasonal Fruits 210
Selection of Exotic Seasonal Sliced Fruits

BEVERAGE MENU

COCKTAIL

- Painkiller 295
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 165
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 165
Fresh Mango, Greek's Yogurt, Low-Fat Milk, Sugar Syrup

- Banana Swirl 295
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			
Champagne			
Charles Heidsieck, Brut, "Reserve"		3,300	
Sparkling Wine			
Belstar Prosecco, Italy	320	1,750	
Rose Wine			
Beachhouse, Pinotage, South Africa	300	1,850	
White Wine			
Kono Marlborough, Sauvignon Blanc, New Zealand	340	2,000	
Louis Latour Ardeche, Chardonnay, France	320	1,750	
Ruffino Orvieto Classico, Grechetto Trebbiano, Italy	310	1,700	
Casalforte "Soave", Garganega, Italy	320	1,600	
Red Wine			
Moulin De Gassac, Pinot Noir, France	370	1,950	
Casalforte, Merlot, Italy	320	1,800	
Norton Coleccion, Malbec, Argentina	320	1,850	
Tarapaca Cosecha, Cabernet Sauvignon, Chile	300	1,500	
MINERAL WATER			
San Pellegrino Sparkling 750ml		210	
Acqua Panna Still 750ml		210	
San Pellegrino Sparkling 500ml		180	
Acqua Panna Still 500ml		180	

SOFT DRINK		85	
Soda/Fanta/Tonic/Sprite/Red Bull/Ginger Ale/Coca Cola/Coca Cola Zero			
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		
Gin		
Beefeater	200	2,600
Tanqueray	350	4,550
Vodka		
Absolut	200	2,600
Belvedere	370	4,810
Grey Goose	400	5,200
Tequila		
Jose Cuervo Gold	200	2,600
Rum		
Bacardi Light	200	2,600
Havana 7	250	3,250
Whiskey		
Ballantines Finest	200	2,600
Johnnie Walker Black Label	250	3,250
Chivas Regal 18	380	4,940
Brandy & Cognac		
Cognac Hennessy VSOP	350	4,550
Cognac Hennessy XO	1,800	23,400





Please scan this QR code to order.

InterContinental Phu Quoc Long Beach Resort
Phu Quoc Marina, Bai Truong, Duong To, Phu Quoc, Kien Giang, Vietnam
T: +84 (0) 297 3978 888
dining.concierge@icphuquoc.com
phuquoc.intercontinental.com/dining