



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		CONTINENTAL BREAKFAST	350
Freshly Squeezed Juices Orange, Pineapple, Watermelon, Carrot	130	Freshly Cut Fruits Selection of 5 Tropical Fruits	
Chilled Juices Pineapple, Apple, Cranberry, Mango	130	Artisan Baker's Basket Mini Bread Roll, White and Brown Toasted Bread, Croissant, Almond Croissant, Danish Pastry, Pain Au Chocolate, Jam, Marmalade, Honey, Butter	
Smoothies Choice of Mango, Papaya, Banana or Blueberry Smoothie with Low Fat Yoghurt	165	Choice of Juices Freshly Squeezed: Orange, Pineapple, Watermelon, Carrot Chilled: Pineapple, Apple, Mango, Cranberry	
Freshly Cut Fruits Selection of 5 Tropical Fruits	210	Choice of Cereals 	
Seasonal Fruit Salad Fresh Fruits Marinated in Orange Juice	260	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	
MILK			
Milk Whole, Low Fat, Soya	90	Coffee or Tea Coffee: Freshly Brewed Regular or Decaffeinated Coffee Tea: Earl Grey, English Breakfast, Green Tea, Darjeeling	
Natural or Fruit Yoghurt Low Fat Greek: Plain, Strawberry, Aloe Vera, Passion Fruit, Vanilla	150		
FOR JUNIOR GUESTS		AMERICAN BREAKFAST	390
		Freshly Cut Fruits, Selection of 5 Tropical Fruits	
Bear-Face Pancake with Banana and Chocolate Sauce	100	Artisan Baker's Basket Mini Bread Roll, White and Brown Toasted Bread, Croissant, Almond Croissant, Danish Pastry, Pain Au Chocolate, Jam, Marmalade, Honey, Butter	
Homemade Granola  	130	Two Eggs Any Style 	
Scrambled Eggs served with Croissant and Grilled Sausage 	140	With A Choice of Bacon, Grilled Tomato, Hash Brown and Pork, Beef or Chicken Sausage	
Homemade Bircher Muesli with Grains, Nuts and Fruits	150	Choice of Juices Freshly Squeezed: Orange, Pineapple, Watermelon, Carrot Chilled: Pineapple, Apple, Mango, Cranberry	
Beef or Chicken Pho 	170		
Yoghurt with Homemade Granola and Fruits	220		

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, Sauteed 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





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

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

90

SUPER SALAD WITH AVOCADO, GREENS & ASIAN DRESSING

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.

130

REGIONAL SPECIAL

CLAW - SOME CRAB SOUP

A warm and comforting soup with the fresh taste of the ocean! Made with soft egg and yummy veggies - perfect for little explorers.

90

BIG PLATES

REGIONAL SPECIAL

ROLLER COASTER ROLLS

Soft on the outside, crunchy inside! These yummy rolls have shrimp, tofu, and fresh veggies. Dip them in sauce for extra fun!

110

CHINESE FRIED RICE WITH CHICKEN

A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweetcorn.

130

PENNE PASTA WITH RED TOMATO SAUCE

This classic pasta dish includes three of the foods Italy is most famous for - pasta, tomatoes and parmesan cheese.

130

SPAGHETTI BOLOGNESE WITH HIDE AND SEEK VEGGIES

Plenty of finely chopped vegetables have been added to the Bolognese sauce for extra goodness and balance.

150

YUMMY MINI BEEF BURGERS

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.

180

KRISPIE FISH FINGERS

Golden fish fingers coated with crushed rice krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks.

190

LEGEND



Suitable for Vegetarians



Contains Gluten



Contains Eggs



Contains Beef



Contains Pork



Contains Seafood



Contains Nuts



Contains Dairy



CHILDREN'S MENU

10:30 AM - 10:30 PM

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SIDES

BROCCOLI TREES WITH BUTTER

The Broccoli family are famous for producing all of the 007 James Bond films. The name's 'Broccoli', Cubby Broccoli".

80

A - MAIZE - ING CORN - ON - THE - COB

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.

80

HOMEMADE FRENCH FRIES

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.

80

DESSERTS

ICED WATERMELON POPSICLES

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

75

LYCHEE 'FROGURT'

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.

80

CHOCOLATE BROWNIE ICE CREAM SUNDAE

A do - it - yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles.

90

DRINKS

MILK

APPLE JUICE / ORANGE JUICE

STRAWBERRY & BANANA SMOOTHIE

TROPICAL SMOOTHIE

75

75

90

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	Caesar Salad 🍴🥬🥗	290
	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	
APPETIZER	“Vietnamese” Prawn Spring Roll 🍴 260	
	Poached Prawns, Fresh Noodles, Rice Paper, Mixed Herbs, Mango, Cucumber, Carrot, Lettuce, Hot and Sour Dipping Sauce	
	Crispy Fried Chicken Lollipop 240	
	Deep Fried Crispy Chicken served with Sweet Sauce	
	Vegan Rice Rolls 🥗🥬 199	
SOUP	Fresh Noodles, Fresh Herbs, Mushrooms, with Tofu, served with Peanut Butter Sauce	
	Smoked Salmon 🍴 460	
	Acacia Wood Smoked Tasmanian Salmon, Fennel, Apple Salad, Tobiko, Sour Cream, Dill and Capers	
	Charcuterie 🍴 350	
	Torchon Ham, Smoked Chicken, Salami Milano, Prosciutto, Mustard, Pickled Onions, Gherkins, Olives, Grissini	
MAIN COURSE & PASTA	“InterContinental Phu Quoc” Crab Spring Roll 🍴🥬 280	
	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 Soup 🍴🥬 240	
	White Bean, Quinoa, Lentil, Pumpkin, Cilantro	
	Vietnamese Sweet and Sour Seafood Soup 🍴 270	
SIDE DISH	“Phu Quoc” Seafood Bisque Soup 🍴 750	
	Prawn, Crab Meat, Onion, Green Pepper, Tomato Fresh, Cream, Mustard, Parsley	
	Turmeric Curry 🍴 230	
	Chickpeas, Coconut Milk, Mixed Vegetables, Tofu, Shiitake Mushroom, and Baby Corn in Clay Pot	
	Northern Pho	
MAIN COURSE & PASTA	Chicken Pho 🥗 260	
	Beef Pho 290	
	Served with Lemon, Spring Onions, Coriander and Hanoi Chili Sauce	
	Vietnamese Vegan “Pho” 🥗 185	
	Rice Noodles, Carrot, Shitake Mushroom, Broccoli, Cauliflower, Bok Choy, Tofu	
SIDE DISH	Wagyu Beef Our Instant Noodles 🍴 490	
	Sliced Wagyu Beef, Prawn, Kimchi, Bok Choy, Bean Sprouts, Spring Onion, Vietnamese Herbs	
	Phu Quoc Spaghetti Vongole 270	
	Clams, Garlic Flavored Extra Virgin Olive Oil with Chili and Fresh Parsley, White Wine Sauce	
	Bucatini All’ Amatriciana 🍴 490	
MAIN COURSE & PASTA	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	
	Bolognese 280	
SIDE DISH	Beef Steak 950	
	Australian Rib Eye Steak, Mashed Potato, Grilled Vegetables and “Phu Quoc” Green Pepper Sauce	
	Phu Quoc Mountain Chicken 🥗 320	
	Grilled Mountain Chicken, Fried Sticky Rice Cake, Assorted Herbs, Homemade Pickle	
	“Bò Né” 390	
MAIN COURSE & PASTA	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	
	Fried Jasmine Rice, Phu Quoc Blue Crab Meat, Onion	
	Wok Fried Prawn with Phu Quoc Honey 🍴 320	
	Wok Fried Prawn, Bell Pepper, Onion, Garlic, Phu Quoc Honey, Bok Choy, Steamed Rice	
SIDE DISH	Pan-Roasted Norwegian Salmon 🍴 550	
	Pan Roasted Norwegian Salmon with Pumpkin Purée and Roasted Cherry Tomatoes, Lemon Butter Sauce	
	Grilled Miso Black Cod 🍴 900	
	Grilled Miso-Marinated Black Cod Fish with Grilled Vegetables, Wasabi Mashed Potato, Teriyaki Sauce	
	Wok Fried AUS Beef Tenderloin 600	
MAIN COURSE & PASTA	Wok Fried AUS Beef Tenderloin with Phu Quoc Pepper	
	AUS Beef Tenderloin, Onion, Capsicum, Spring Onion, Phu Quoc Green Pepper, Serve with Steamed Rice	
	Steamed Rice 60	
	Wok-fried Morning Glory with Garlic 90	
	Sautéed Bok Choy with Oyster Mushrooms Sauce 90	
SIDE DISH	Assorted Grilled Vegetables 80	
	Steak Cut Fries 110	
	Creamy Mashed Potato 110	
	Potato Wedges 160	
	Sauces and Condiments 155	
MAIN COURSE & PASTA	HP, A1 Sauce, Tomato Ketchup, Mustard, Mayonnaise, Tabasco, Maple Syrup	



MAIN COURSE & PASTA		
MAIN COURSE & PASTA	Turmeric Curry 🍴 230	
	Chickpeas, Coconut Milk, Mixed Vegetables, Tofu, Shiitake Mushroom, and Baby Corn in Clay Pot	
	Northern Pho	
	Chicken Pho 🥗 260	
	Beef Pho 290	
SIDE DISH	Served with Lemon, Spring Onions, Coriander and Hanoi Chili Sauce	
	Vietnamese Vegan “Pho” 🥗 185	
	Rice Noodles, Carrot, Shitake 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	
MAIN COURSE & PASTA	Phu Quoc Spaghetti Vongole 270	
	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	
SIDE DISH	Your Choice of Spaghetti, Penne or Linguini with a Choice of Sauces:	
	Tomato and Basil 250	
	Bolognese 280	
	Beef Steak 950	
	Australian Rib Eye Steak, Mashed Potato, Grilled Vegetables and “Phu Quoc” Green Pepper Sauce	
MAIN COURSE & PASTA	Phu Quoc Mountain Chicken 🥗 320	
	Grilled Mountain Chicken, Fried Sticky Rice Cake, Assorted Herbs, Homemade Pickle	
	“Bò Né” 390	
	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	
SIDE DISH	Fried Jasmine Rice, Phu Quoc Blue Crab Meat, Onion	
	Wok Fried Prawn with Phu Quoc Honey 🍴 320	
	Wok Fried Prawn, Bell Pepper, Onion, Garlic, Phu Quoc Honey, Bok Choy, Steamed Rice	
	Pan-Roasted Norwegian Salmon 🍴 550	
	Pan Roasted Norwegian Salmon with Pumpkin Purée and Roasted Cherry Tomatoes, Lemon Butter Sauce	
SIDE DISH	Grilled Miso Black Cod 🍴 900	
	Grilled Miso-Marinated Black Cod Fish with Grilled Vegetables, Wasabi Mashed Potato, Teriyaki Sauce	
	Wok Fried AUS Beef Tenderloin 600	
	Wok Fried AUS Beef Tenderloin with Phu Quoc Pepper	
	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 90	
	Sautéed Bok Choy with Oyster Mushrooms Sauce 90	
	Assorted Grilled Vegetables 80	
	Steak Cut Fries 110	
SIDE DISH	Creamy Mashed Potato 110	
	Potato Wedges 160	
	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 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 AM – 06:30 PM

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 AM – 09:30 PM

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
10:30 PM – 05:00 AM

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 Bresola, 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	Banana Swirl
Spiced Dark Rum, Pineapple, Orange, Coconut, Bitters		Banana, Greek's Yogurt, Low-Fat Milk, Vanilla Syrup
Rising Sun		Papaya Splash
Gin, Mint, Simple Syrup, Lime, Ginger Soda		Papaya, Greek's Yogurt, Low-Fat Milk, Sugar Syrup
Lycheetini		Blueberry Burst
Vodka, Martini Dry Vermouth, Lychee Syrup, Lychee Juice		Frozen Blueberry, Greek's Yogurt, Low-Fat Milk, Blueberry Syrup
LESS SINFUL		Green Garden
Red Sunset	165	Celery, Spinach, Cucumber, Apple, Lime Juice, Sugar Syrup
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		165
Mango Tango		
Fresh Mango, Greek's Yogurt, Low-Fat Milk, Sugar Syrup		



WINE		SOFT DRINK	
			
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			
Darjeeling/English Breakfast/Earl Grey/Green Tea/Chamomile			
FRESH JUICES			
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		



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 🍲 290
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
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