



INTERCONTINENTAL<sup>®</sup>  
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

130

Chilled Juices  
Pineapple, Apple, Cranberry, Mango

130

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, 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

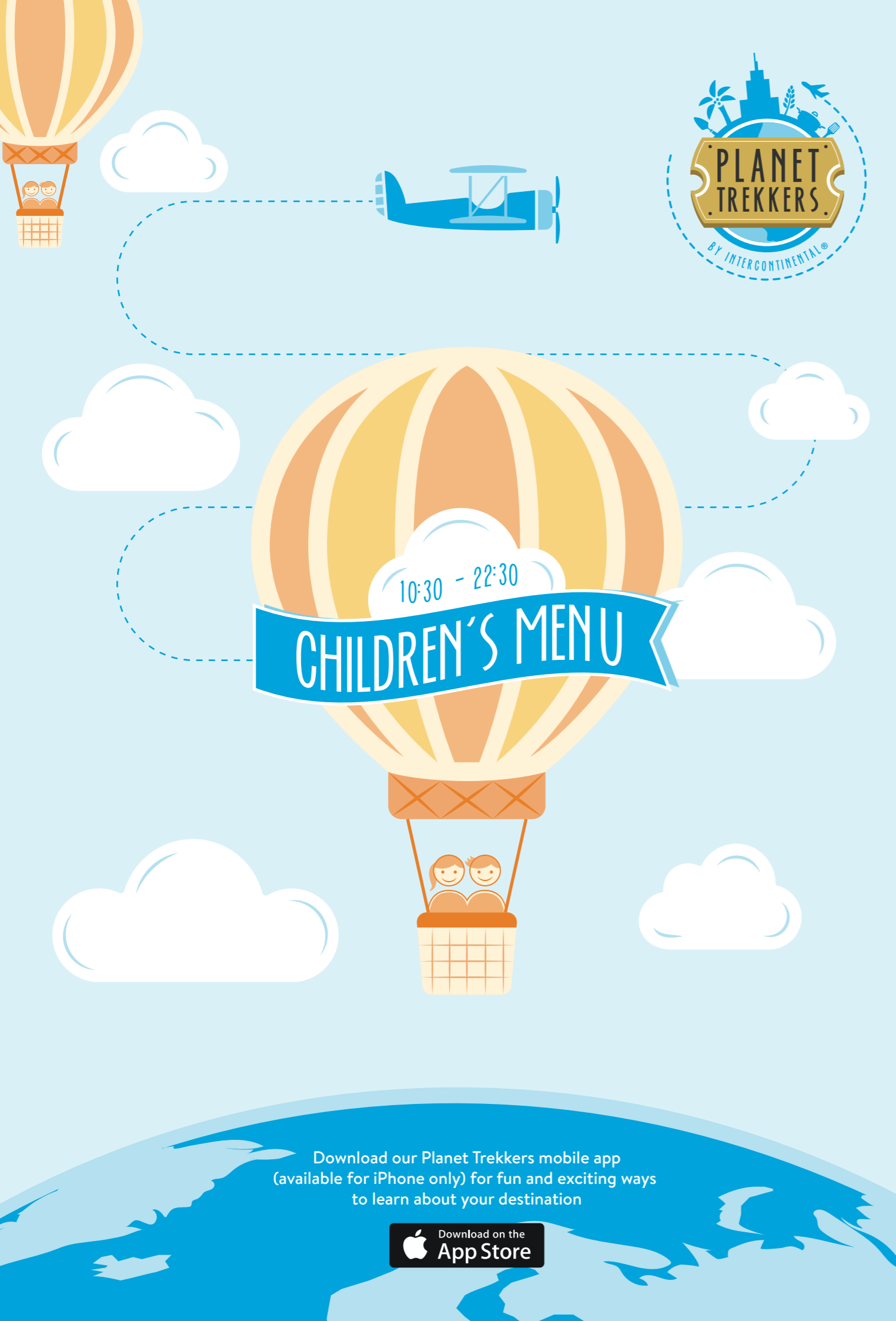
Bircher Muesli ☺ ☺ 220  
 Soaked and Rolled Oats with Nuts, Berries and Fruit Topping

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, 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





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!**

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

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

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

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

“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

SOUP

InterContinental Long Beach Soup 240

White Bean, Quinoa, Lentil, Pumpkin, Cilantro

Vietnamese Sweet and Sour Seafood Soup 270

“Phu Quoc” Seafood Bisque Soup 750

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

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

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

Vietnamese Vegan “Pho” 185

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 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

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

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

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

Grilled Miso Black Cod 900

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

Wok Fried AUS Beef Tenderloin 600

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

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 – 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.

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