MANGO BAY

ON THE ROCK FOOD MENU

All prices are inclusive and quoted in VND (x1000VND)

V VEGETARIAN OPTION ★ SIGNATURE DISH VIETNAMESE DISH

B/ MANGO BAY BITES

B1	**Khanh Hoa Oysters** Fresh shallot vinegar, tomato salsa, pickled ginger, lime, tabasco Baked: parmesan bacon cream	380 / 6pcs
B2	**Crispy Confit Duck Leg Pancakes** ★ Hoisin sauce, cucumber, spring onion, chilli, shallot	320
B3	**Phu Quoc Prawn Ceviche Sesame Rice Cracker** Lemongrass, lime leaf, chilli, shallot, coriander, lime, olive oil	320
B4	**Yellow Fin Tuna Tataki** Dashiu, soy Japanese pickled ginger dressing	320
B5	**Burrata & Beetroot** V Balsamic, olive oil, pistachio	320
B6	**Salt & Pepper Crispy Phu Quoc Squid** Sweet & sour Phu Quoc pepper chilli sauce	210
B7	**Sticky Soy Aubergine** V Lime leaf, chilli, roasted shallot, crispy garlic	180
B8	**Char-Grilled Courgette Tahini Dip Dark Rye Crostini** V Marinated red pepper, confit tomato	180
B9	**Sauteed Silk Clams** ★ Soy, Thai basil, chilli, Phu Quoc green peppercorns	210
B10	**Traditional Pork & Phu Quoc Prawn Spring Rolls** Black bean & peanut Sauce	180

S/ SALADS

S1	**Thai Beef Spicy Sweet & Sour Dressing** Bean sprouts, cucumber, cherry tomatoes, roasted rice powder, chilli, shallot, mint, coriander	390
S2	**Phu Quoc Prawn & Pomello Roast** ★ **Chilli Tamarind Dressing** Pepper-eater, coriander, mint, crispy shallot, peanuts	360
S3	**Traditional Phu Quoc Herring Salad** ★ ★ Mixed herbs and salad, grated coconut, nuoc mam dressing, roasted peanuts	310
S4	**Baked Cauliflower Soy Balsamic Dressing** V Green beans, chilli, bean sprout, crispy garlic, lime leaf	280
S5	**Mango Bay Garden Betel Leaf Grape Seed Oil Sweet& Sour Tamarind Dressing** V Crispy shallot and garlic, lime leaf, cabbage, carrot, onion, sesame rice cracker	210
S6	**Lemongrass Chilli Char Grilled Phu Quoc Squid** Coconut palm, carrot, shallot, coriander, peanuts, crispy shallot	320

SE/ FROM THE SEA

SE1	**Nha Trang Lobster Linguinie** ½ lobster, cherry tomato, tomato sauce, chilli, flakes, parmesan	970
SE2	**Coconut Lime Leaf Chilli Marinated Black Kingfish** Vietnamese pomello salad, crispy shallot, Mango Bay garden betel leaf	490
SE3	**Sri Lankan Prawn Curry** Toasted coconut, Mango Bay betel leaf slaw	480
SE4	**Pan Fried Red Snapper Green Mango & Papaya Salad** Carrot, spicy chilli, cucumber, cherry tomato, shallot, sweet basil, mint, nuoc mam dressing	480
SE5	**Seafood Risotto** Phu Quoc prawn & squid, black kingfish, parmesan	410
SE6	**Linguinie Silk Clams** White wine, cherry tomatoes, chilli flakes, parmesan	320
SE7	**Chilli Marinated Fish Of The Day** French fries, salad, salted lemon chilli sauce, mayonnaise	570
SE8	**Whole Steamed Nha Trang Lobster Fragrant Soy Sauce** Cucumber sesame salad, steamed rice, ginger, chilli, spring onion	1750

FB/ FROM THE BOARDS

All boards are designed to share.

FB1	**Lobster Seafood Board** ★ 500g baked Nha Trang lobster, 8 fresh or baked Khanh Hoa Oysters, char-grilled Phu Quoc squid and prawns, French fries, salad, lime, mayonnaise, lemongrass chilli & calamansi sauce	2550
FB2	**Whole Grilled Fish Seafood Board** Chilli marinated whole fish of the day, 6 fresh or baked Khanh Hoa Oysters, char-grilled Phu Quoc squid and prawns, French fries, salad, lime, mayonnaise, lemongrass chilli & salted lemon chilli sauce	1850
FB3	**Surf & Turf Ribeye** 500g baked Nha Trang lobster with garlic butter, 500g Australian angus ribeye, French fries, salad, Phu Quoc green peppercorn sauce, béarnaise sauce, calamansi sauce	2800

L/ FROM THE LAND

L1	**500g Char Grilled Grass Angus Ribeye** Chunky chips, watercress salad, bearnaise & Phu Quoc green peppercorn sauce	2050
L2	**500g Char Grilled Grass Fed Fillet Of Beef** Guava purée oyster sauce glaze crispy taro	1500
L3	**300g Char Grilled Grass Fed Angus Ribeye** Chunky chips, watercress salad, bearnaise and Phu Quoc green peppercorn sauce	1300
L4	**250g Char Grilled Grass Fed Fillet Of Beef** Guava purée oyster sauce glaze crispy taro	850
L5	**Spicy Thai Marinated Pork Chop, Soba Noodle Salad, Nuoc Mam Dressing** Cucumber, chilli, coriander, ginger, roast peanuts, crispy shallot & garlic	450
L6	**Chicken Teriyaki Sauteed Black Sticky Rice** Cucumber mint & coriander salad	420

G/ FROM THE GARDEN

G1	**Mushroom Pappardelle** V White wine cream sauce, parmesan	380
G2	**Aubergine & Bean Curry Mango Bay Garlic Naan** V Steamed rice, coriander salad, greek yoghurt, salted lemon, mango chutney, artichoke, confit tomato, black olive & truffle oil	320
G3	**Mee Goreng** V Chilli sambal, egg noodle, tofu, mixed vegetable	290
G4	**Lemongrass Chilli Tofu** V Steamed rice, crispy lemongrass	280
G5	**Kim Chi Shiitake Mushroom Fried** V **Black Sticky Rice** Pumpkin puree, crispy pumpkin skin, toasted pumpkin seeds	320

V/ VIETNAMESE TASTE

V1	**Sauteed Beef & Mushroom With Oyster Sauce** Steamed rice, sesame seeds, crispy garlic	580
V2	**Crispy Skin Confit Pork Belly Clay Pot** Steamed rice, bok choy, chilli, Phu Quoc green peppercorns, shallot, caramel fish sauce	450
V3	**Sweet & Sour Black Kingfish Soup** Steamed rice	470
V4	**Sticky Black Kingfish Clay Pot** Steamed rice	410
V5	**Sweet & Sour Tamarind Phu Quoc Prawns** Steamed rice, cucumber, mint, coriander, shallot, crispy lime leaf	590
V6	**Sticky Clay Pot Tofu Lotus** V ★ **Seed Steamed Rice** Soy, shallot, chili, Phu Quoc green peppercorns	290

P/ PIZZA

Not feeling hungry, why not try our half pizza, served with a mixed leaf salad, also great for a light lunch. Gluten free available add 30,000

P1	**Burrata Parma Ham** Mozzarella, cream, rocket	380 / 490
P2	**4 Cheese** V Mozzarella, lime, blue, parmesan	320 / 420
P3	**Seafood** Mozzarella, pesto, silk clams, Phu Quoc prawns & squid	270 / 370
P4	**Margarita** V Mozzarella, tomato sauce, parmesan	250 / 320

SI/ SIDES

SI1	**French Fries** V Mayonnaise	90
SI2	**Chunky Chips** V Mayonnaise	90
SI3	**Mixed Leaf Salad** V Balsamic dressing, cherry tomato, shallot, cucumber	90
SI4	**Rocket Parmesan** V Balsamic dressing	90
SI5	**Sauteed Morning Glory & Garlic** V Crispy garlic	90
SI6	**Stir Fried Mixed Vegetables** V	90
SI7	**Steam Rice** V	40
SI8	**Mango Bay Flat Bread** V	40

D/ DESSERTS

D1	**Warm Dark Chocolate Lava Cake** ★ Vanilla ice cream	210
D2	**Coconut & Mango Crème Brulee** Vanilla sugar	195
D3	**Mascarpone & Lime Cheese Cake** Black currant & Phu Quoc pepper sorbet	205
D4	**Mango Bay Fruit Platter** Mix of seasonal fruits	185
D5	**Mango Bay Cheese Plate** Selection cheese, mango chutney, dark rye sourdough	380
D6	**Ice Cream & Sorbet** Vanilla, chocolate, coconut, rum & raisin, salted caramel, mint choc chip, mango sorbet, passion fruit sorbet	75 / scoop

Additional charge of 100,000VND per dish for re-heating food