



MANGO  
BAY

# BEACH BAR FOOD MENU

All prices are inclusive, and quoted in VND (x1000VND)

V VEGETARIAN OPTION

★ SIGNATURE DISH

🍷 VIETNAMESE DISH

## B/ SHARING BITES

|                                                                                                            |                 |
|------------------------------------------------------------------------------------------------------------|-----------------|
| <b>(B.1) 6 Khanh Hoa Oysters</b>                                                                           | <b>380/6pcs</b> |
| Fresh: shallot vinegar, tomato salsa, cucumber mint & lime, tabasco<br>Baked: parmesan bacon cream tabasco |                 |
| <b>(B.2) Mango Bay Mezze Platter V</b>                                                                     | <b>330</b>      |
| Hummus, babaganoush, roast tomato & olive tapenade, guacamole, confit tomatoes, Mango Bay flat bread       |                 |
| <b>(B.3) Crispy Confit Duck Leg Pancakes ★</b>                                                             | <b>340</b>      |
| Hoisin sauce, cucumber, spring onion, chilli, shallot                                                      |                 |
| <b>(B.4) Traditional Pork &amp; Phu Quoc Prawn Spring Rolls 🍷</b>                                          | <b>190</b>      |
| Black bean & peanut Sauce                                                                                  |                 |
| <b>(B.5) Marinated Phu Quoc Herring ★</b>                                                                  | <b>230</b>      |
| Ciabatta, chunky tomato salad                                                                              |                 |
| <b>(B.6) Red Snapper Ceviche Sesame Rice Cracker</b>                                                       | <b>270</b>      |
| Shallot, chilli, coriander, lime, olive oil                                                                |                 |
| <b>(B.7) Marinated Artichoke &amp; Beef Tomato Ceviche V</b>                                               | <b>270</b>      |
| Lemon, olive oil, garlic, mint                                                                             |                 |
| <b>(B.8) Silk Clam Mariniere</b>                                                                           | <b>340</b>      |
| Crème fraiche, white wine, parsley, garlic, sour dough                                                     |                 |
| <b>(B.9) Roasted Carrot &amp; Harissa V</b>                                                                | <b>210</b>      |
| <b>Dip Mango Bay Garlic Flat Bread</b><br>Toasted almonds, sultanas, greek yoghurt, coriander, olive oil   |                 |
| <b>(B.10) Grilled Sprouting Broccoli V</b>                                                                 | <b>210</b>      |
| Salted lemon & tomato confit salsa, crispy garlic                                                          |                 |

## S/ SALADS

All served with Mango Bay Flat Bread

|                                                                                                            |            |
|------------------------------------------------------------------------------------------------------------|------------|
| <b>(S.1) Chicken Caesar</b>                                                                                | <b>310</b> |
| Grilled chicken breast, romaine lettuce, bacon, boiled egg, croutons, parmesan, caesar dressing            |            |
| <b>(S.2) Burrata Caprese V</b>                                                                             | <b>350</b> |
| Add Parma ham (80g)<br>beef tomato, rocket, balsamic, olive oil                                            |            |
| <b>(S.3) Greek Salad V</b>                                                                                 | <b>310</b> |
| Feta cheese, cherry tomato, kalamata olives, red peppper, cucumber, shallot                                |            |
| <b>(S.4) Blue Swimmer Crab Avocado Mayonnaise</b>                                                          | <b>380</b> |
| Mixed leaves, chilli, cherry tomato, shallot, coriander                                                    |            |
| <b>(S.5) Harissa Marinated Chicken Quinoa Tabouleh</b>                                                     | <b>350</b> |
| Tahini dressing, tomato, cucumber, coriander                                                               |            |
| <b>(S.6) Mango Bay Tuna Nicoise Soy Balsamic Dressing</b>                                                  | <b>410</b> |
| Mango Bay marinated herring, tomato confit, green beans, black olive, quail eggs, new potato, pepper elder |            |
| <b>(S.7) Traditional Phu Quoc Herring Salad ★ 🍷</b>                                                        | <b>330</b> |
| Mixed herbs and salad, grated coconut, nuoc mam dressing, roasted peanuts                                  |            |

## P/ PIZZA

Not feeling to hungry, why not try our half pizza's, served with a mixed leaf salad, also great for a light lunch. Gluten free available add 60

|                                                        |                |
|--------------------------------------------------------|----------------|
| <b>(P.1) Burrata Parma Ham Pizza</b>                   | <b>380/490</b> |
| Mozzarella, cream, rocket, parmesan                    |                |
| <b>(P.2) 4 Cheese Pizza V</b>                          | <b>320/420</b> |
| Mozzarella, brie, blue, parmesan                       |                |
| <b>(P.3) Seafood Pizza</b>                             | <b>270/370</b> |
| Mozzarella, pesto, silk clams, Phu Quoc prawns & squid |                |
| <b>(P.4) Margarita Pizza V</b>                         | <b>250/320</b> |
| Mozzarella, tomato sauce, parmesan                     |                |

## M/ MEDITERRANEAN

|                                                                                        |              |
|----------------------------------------------------------------------------------------|--------------|
| <b>(M.1) Nha Trang Lobster Linguine</b>                                                | <b>1.050</b> |
| 1/2 lobster, cherry tomato, tomato sauce, chilli flakes, parmesan                      |              |
| <b>(M.2) Linguine Silk Clams</b>                                                       | <b>350</b>   |
| White wine, cherry tomatoes, chilli flakes, parmesan                                   |              |
| <b>(M.3) Seafood Risotto</b>                                                           | <b>440</b>   |
| Phu Quoc prawn & squid, black kingfish, parmesan                                       |              |
| <b>(M.4) Greek Style Marinated Prawns Skewers</b>                                      | <b>420</b>   |
| Fresh tomato sambal, Lime & dill sauce, steamed rice                                   |              |
| <b>(M.5) Lightly Braised Fillet of Fish</b>                                            | <b>520</b>   |
| Marinated herring, asparagus, cherry tomato, capers, black olive, sweet basil, parsley |              |

## FL/ FROM THE GRILL

Served with French Fries & Salad

|                                                          |            |
|----------------------------------------------------------|------------|
| <b>(FL.1) Char Grilled Phu Quoc Prawns</b>               | <b>620</b> |
| Harissa mayonnaise                                       |            |
| <b>(FL.2) Char Grilled Phu Quoc Squid</b>                | <b>430</b> |
| Crispy garlic, chilli, salted lemon, parsley, olive oil  |            |
| <b>(FL.3) Whole Grilled Fish Of The Day</b>              | <b>610</b> |
| Lemon, cherry tomato, shallot, dill                      |            |
| <b>(FL.4) Tamarind Glazed Pork Ribs</b>                  | <b>480</b> |
| French fries, salad, mayonnaise                          |            |
| <b>(FL.5) 300g Char Grilled Grass Fed Angus Picanha</b>  | <b>850</b> |
| Green peppercorn or bearnaise sauce                      |            |
| <b>(FL.6) 250g Char Grilled Grass Fed Fillet Of Beef</b> | <b>850</b> |
| Green peppercorn or bearnaise sauce                      |            |

## G/ FROM THE GARDEN

|                                                                                |            |
|--------------------------------------------------------------------------------|------------|
| <b>(G.1) Spiced Tofu Kebabs Tahini Dressing V</b>                              | <b>320</b> |
| Hummus, tomato, coriander, salad                                               |            |
| <b>(G.2) Carrot Falafel Quinoa Tabouleh V</b>                                  | <b>340</b> |
| Babaganoush, salted lemon greek yoghurt, tahini dressing, Mango Bay flatbread  |            |
| <b>(G.3) Ricotta &amp; Confit Tomato Pesto Linguine V</b>                      | <b>350</b> |
| Black olive, parmesan, confit tomato                                           |            |
| <b>(G.4) Courgette Sweetcorn Cheddar Fritters V</b>                            | <b>300</b> |
| Hummus, confit tomato, mixed leaves, salted lemon & mint yoghurt, nuts & seeds |            |

## Z/ THE COMFORT ZONE

Gluten Free Available | Burger Bun add 40 | Bread add 40 | Pizza Base add 60

|                                                                                      |            |
|--------------------------------------------------------------------------------------|------------|
| <b>(Z.1) Mango Bay Cheese Burger</b>                                                 | <b>330</b> |
| French fries, lettuce, tomato, homemade relish, mayonnaise<br>Add bacon 50           |            |
| <b>(Z.2) Char Grilled Chicken Burger</b>                                             | <b>320</b> |
| Chicken breast, French fries, Aioli, tomato, lettuce, cheddar cheese<br>Add bacon 50 |            |
| <b>(Z.3) Grouper Fish Burger</b>                                                     | <b>360</b> |
| Beer battered grouper, French fries, tartar sauce, rocket                            |            |
| <b>(Z.4) Grouper Fish &amp; Chips ★</b>                                              | <b>520</b> |
| Beer batter, tartar sauce                                                            |            |
| <b>(Z.5) Phu Quoc Prawn Sandwich</b>                                                 | <b>370</b> |
| Harissa aioli, shallot, coriander, rocket, tomato, French fries, salad               |            |
| <b>(Z.6) Crab Mayonnaise Sandwich</b>                                                | <b>360</b> |
| Ciabatta, French fries, salad, coriander, chilli, shallot                            |            |
| <b>(Z.7) Mango Bay Club Sandwich</b>                                                 | <b>350</b> |
| Chicken breast, bacon, cheddar cheese, tomato, salad, French fries, mayonnaise       |            |
| <b>(Z.8) Char Grilled Halloumi Red Pepper Aioli Sandwich V</b>                       | <b>380</b> |
| Rocket, beef tomato, French fries, salad                                             |            |

## SI/ SIDES

|                                             |           |
|---------------------------------------------|-----------|
| <b>(S.I.1) French Fries V</b>               | <b>90</b> |
| <b>(S.I.2) Mixed Leaf Salad V</b>           | <b>90</b> |
| <b>(S.I.3) Rocket Parmesan V</b>            | <b>90</b> |
| <b>(S.I.4) Grilled Sprouting Broccoli V</b> | <b>90</b> |
| <b>(S.I.5) Steam Rice V</b>                 | <b>40</b> |
| <b>(S.I.6) Mango Bay Flat Bread V</b>       | <b>40</b> |

## D/ DESSERTS

|                                                                                                                           |                  |
|---------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>(D.1) Warm Dark Chocolate Lava Cake ★</b>                                                                              | <b>230</b>       |
| Vanilla ice cream                                                                                                         |                  |
| <b>(D.2) Salted Lemon Cheesecake</b>                                                                                      | <b>210</b>       |
| Raspberry sauce                                                                                                           |                  |
| <b>(D.3) Pistachio Tiramisu</b>                                                                                           | <b>180</b>       |
| Toasted pistachio                                                                                                         |                  |
| <b>(D.4) Mango Bay Fruit Platter</b>                                                                                      | <b>185</b>       |
| Seasonal fruits                                                                                                           |                  |
| <b>(D.5) Mango Bay Cheese Plate</b>                                                                                       | <b>410</b>       |
| Selection of cheese, mango chutney, dark rye sourdough                                                                    |                  |
| <b>(D.6) Ice Cream &amp; Sorbet</b>                                                                                       | <b>75/scoops</b> |
| Vanilla, chocolate, strawberry, coconut, rum & raisin, salted caramel, mint choc chip, mango sorbet, passion fruit sorbet |                  |

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