MANGO BAY

ON THE ROCK FOOD MENU

Mango Bay Bites

Khanh Hoa Oysters 380 / 6 pcs
Fresh: shallot vinegar, cucumber & Vietnamese mint, tomato salsa, lime, tabasco
Baked: parmesan, bacon, cream, lime, tabasco

Confit Duck Leg Bao Buns ★ 280
Hoisin sauce, cucumber, spring onion, chilli, shallot

Mango Bay Mezze Platter VF 330
Hummus, babaganouch, roast tomato & olive tapenade, guacamole, MB semi dried tomatoes, MB crispy garlic flat bread

Marinated Artichoke & Tomato Ceviche VF 270
Ciabatta, lemon, olive oil, garlic & mint

Red Snapper Ceviche Sesame Rice Cracker 270
Shallot, chilli, coriander, lime olive oil

Crispy Phu Quoc Squid & Herring 210
Sweet & sour Phu Quoc pepper chilli sauce

Confit Tomato & Roasted Garlic Whipped Tofu VF 180
Marinated red pepper, Kalamata olives, nuts & seeds, crispy garlic flat bread

Sauteed Lemongrass Coconut Chilli Surf Clams 250
Garlic, shallot, ginger, sweet basil, rice paddy herb, Phu Quoc green peppercorns, Shaoxing wine, mirin

Traditional Pork & Phu Quoc Prawn Spring Rolls 190
Black bean sauce & roasted peanuts

Tofu & Mushroom Betel Leaf Rolls VF 180
Vietnamese Mint and Roasted Rice Salad
Lemongrass, chilli, peanut & hoisin sauce

Salads

Phu Quoc Prawn & Pomelo Salad Nuoc Mam Dressing ★ 380
Pepper elder, coriander, mint, crispy shallot, roasted peanuts

Traditional Phu Quoc Herring Salad ★ 330
Mixed herbs & salad, grated coconut, nuoc mam

Watermelon Cucumber & Feta, Ginger Lime & Sesame Dressing V 250
Coriander, perilla, toasted sesame seeds

Char-Grilled Yellow Fin Tuna, Cucumber & Daikon Salad 320
Sesame soy dressing, coriander

Soba Noodle Salad 270
Bean sprouts, carrot, spring onion, shallot, chilli, sesame oil, lightly spiced sweet & sour dressing.Choice of char grilled chilli & oyster sauce marinated chicken OR chilli & soy marinated tofu (vf)

Lemongrass Chilli Char Grilled Phu Quoc Squid 330
Coconut palm, shallot, coriander, peanuts, crispy shallot

From The Sea

Nha Trang Lobster Linguine 1050
½ lobster, cherry tomato, tomato sauce, chilli flakes, parmesan

Turmeric & Galagal Marinated Fish of The Day 610
French fries, salad, mayonnaise

Linguine Surf Clams 350
Shaoxing wine, garlic, ginger, shallot, chilli flakes, chilli, spring onion

Coconut Lime Leaf Chilli Marinated Black Kingfish ★ 520
Vietnamese pomelo salad, crispy mango bay garden betel leaf

Thai Seafood Risotto 350
Lime leaf, chilli, ginger, galangal, coriander, sweet basil, coconut

Lightly Braised Fillet of Jack Fish 460
Surf clams, Lemongrass, chilli, cherry tomatoes, lime leaf, ginger, galangal, mirin, white wine, coriander

From The Boards

All boards are designed for sharing

Lobster Seafood Board ★ 2550
500g baked Nha Trang lobster, 8 fresh or baked Khanh Hoa oysters, char-grilled Phu Quoc prawns & squid, French fries, salad, lime, mayonnaise, lemongrass & chilli sauce, calamansi sauce

Surf & Turf Ribeye 2800
500g baked Nha Trang lobster with garlic butter
500g Australian angus ribeye, French fries, salad, Phu Quoc green peppercorn sauce, bearnaise sauce, calamansi sauce

From The Land

300g Char Grilled Grass Fed Angus Ribeye 1300
Chunky chips, watercress salad, béarnaise, black sticky rice peppercorn sauce

300g Char Grilled Mac Khen Crusted Grass Fed Angus Picanha Cucumber Salad 850
Sesame soy dressing, coriander, Mac Khen pepper sauce

250g Char Grilled Grass Fed Angus Fillet of Beef 850
Guava puree, oyster sauce glaze, crispy taro

Tamarind Glazed Pork Ribs 480
French fries, salad, mayonnaise

From The Garden

Miso Mushroom Linguine V 380
White wine cream & miso sauce, parmesan

Sticky Soy Aubergine Steamed Rice VF 280
Lime leaf, chilli, roasted shallot, crispy garlic, coriander

Roast Cauliflower & Potato Curry V 280
Roti, steamed rice, coriander salsa, salted lemon & mint Greek yoghurt, mango chutney

Ricotta & Confit Tomato Pesto Linguine V 350
Black olive, confit tomato, parmesan, crispy sweet basil

Gochujang & Tomato Risotto V 340
Burrata, pesto, rocket, parmesan

Vietnamese Taste

Bo Luc Lak Steamed Rice 480
Angus picanha, red pepper, onion, oyster sauce, coriander, steamed rice

Confit Pork Belly Clay Pot Steamed Rice 480
Bok choy, chilli, Phu Quoc green peppercorns, caramel fish sauce

Sweet & Sour Black Kingfish Soup 470
Steamed rice

Sticky Black Kingfish Clay Pot 440
Steamed rice, chilli, Phu Quoc green peppercorns, caramel fish sauce

Sweet & Sour Tamarind Phu Quoc Prawns 620
Steamed rice, cucumber, mint, shallot, coriander, lime leaf

Sticky Clay Pot Tofu Lotus VF 320
Seed Steamed Rice
Soy, shallot, chilli, Phu Quoc green peppercorns

Cha Ca La Vong 350
Turmeric marinated black kingfish, rice noodles, spring onion, dill

Bun Cha Hanoi 385
Rice noodles, char grilled pork belly & patty, crab spring rolls

Pizza & Burgers

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 bread available, GF burger bun 40, GF bread 40, GF pizza base 30/60

Burrata Parma Ham Pizza 380 / 490
Mozzarella, cream, rocket, parmesan

4 Cheese V 320 / 420
Mozzarella brie, blue, parmesan, cream

Seafood 270 / 370
Mozzarella, pesto, silk clams, Phu Quoc prawns & squid

Margarita V 250 / 320
Mozzarella, tomato sauce, parmesan, sweet basil

Mango Bay Cheese Burger 330
French fries, cheddar cheese, lettuce, tomato, homemade relish, mayonnaise
Add bacon 50

Char Grilled Chicken Cheese Burger 320
French fries, cheddar cheese, lettuce, tomato, aioli
Add bacon 50

Sides

French Fries Small / Large V 65/90
Mayonnaise

Chunky Chips V 90
Mayonnaise

Mixed Leaf Salad VF 90
Balsamic dressing, cherry tomato, shallot, cucumber

Rocket Parmesan V 90
Balsamic dressing

Sauteed Morning Glory VF 90
Crispy garlic

Stir Fried Mixed Vegetables VF 90
Crispy garlic

Steamed Rice VF 40

Desserts

Warm Dark Chocolate Lava Cake ★ 230
Vanilla ice cream, chocolate sauce

Calamansi Cheesecake 180
Calamansi syrup

Vietnamese Crème Brulee 180
Ginger syrup, coconut cream

Banoffee Pie 180
Caramelised banana, butterscotch

Chocolate & Mascarpone Mousse 195
Poached raspberries

Mango Bay Fruit Platter 185
Seasonal fruits

Ice Cream & Sorbets 75 / scoop
Vanilla, chocolate, strawberry, coconut, rum & raisin, salted caramel, mint choc chip, mango sorbet, passion fruit sorbet

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VF VEGAN FRIENDLY OPTION
V VEGETARIAN OPTION
★ SIGNATURE DISH
VIETNAMESE DISH

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

All prices are quoted in VND (x1000VND), excluding VAT and service charge.