STARTER

MIXED PHU QUOC PEPPEREDE TUHA TARTARE (V,LF,EF) 320  
Avocado, red onion, chili, lemon, cilantro, sesame oil, mixed pepper corn

MARINATED PHU QUOC SEAFOOD & QUINOA (LF,GF,NF) 420  
Dalat bell pepper, tomato, Kalmata olive, avocado, red onion, white wine vinaigrette

GRILLED PHU QUOC SEA URCHIN & PORK CHORIZO, 2 PCS (LF,GF,NF) 320  
64 degree egg, scallion oil

STEAMED CLAMS WITH BEER (LF,GF,NF,EF) 360  
Chili, coconut juice, garlic, Vietnamese basil, Phu Quoc black pepper

HALONG BAY OYSTERS, A HALF DOZEN

FRESH SHUCKED OYSTER ON ICE (LF,GF,NF,EF) 420  
Red wine vinegar, wasabi & soy sauce

CHAR-GRILLED OYSTER (LF,GF,EF) 480  
Scallion oil, pork chorizo, lime

BAKED CHEESY OYSTER (NF,EF) 540  
Spanish Manchego Curado

SHARING

SEAFOOD ON ICE / 2 PERSONS (NF,EF) 2,200  
Ha Long Bay oysters, tiger prawn, slipper lobster, Hokkaido scallop ceviche, mud crab

GRILLED GARLIC TIGER PRAWN (GF,NF,EF) 620  
Seasalt, Phu Quoc black pepper, lime, parsley

DOUGH

PHU QUOC SEAFOOD PIZZA (NF,EF) 450  
Shrimp, squid, corn, avocado, dill, old-bay seasoning, tomato aioli, fried garlic chips

WAGYU BEEF PIZZA (NF,EF) 580  
Rustic tomato sauce, asparagus, rocket caramelized shallot with dark rum

SIDE

WOK-TOSSED SCALLOPS & CLAMS SPAGHETTI (NF,EF) 460  
Chili paste, ginger, lemon grass, galangal, garlic, lemon

CORN ELOTE (V,EF) 140  
Served with chipotle mayonnaise & fresh cheese

ROASTED DALAT VEGETABLES (V,GF,NF,EF) 150  
Grilled and finished with butter

STIR-FRIED BOK CHOI (LF,GF,NF,EF) 150  
Garlic, oyster sauce

RED RUM POTATO FRIES (V,NF,EF) 180  
Smoked cheddar cheese sauce

OCEAN

RED RUA SEAFOOD PLATTER (NF,EF) 1,380  
Lemongrass marinated Phu Quoc cobia, chili, lemon

GRILLED TIGER PRAWN

BAKED HALONG BAY OYSTERS, CHEESE SAUCE

SIMPLY GRILLED AN THOI ISLANDS’ SQUID, CHILI & SUGARCANE DIP

CHARRED SLIPPER LOBSTER, TAMARIND SAUCE

WOK-FRIED SLIPPER LOBSTER, TAMARIND SAUCE (LF,NF,EF) 720  
Chili, ginger, garlic, lemongrass

WOOD-FIRED WHITE POMFRET (GF,NF,EF) 890  
Red Rum seafood sauce, cinnamon stick, lime, grilled okra

CHARCOAL GRILLED TROPICAL ROCK LOBSTER (NF,EF) 1,980  
Lime butter dip, Phu Quoc mixed pepper dip

WOOD-FIRED

CHARRED CORN-FED COQUELET (NF) 550  
Garlic, tamarind, coriander, lemongrass, lime, chili, fish sauce

LAMB CHOPS, MINTED PORT WINE REDUCTION (NF,EF) 780  
Rosemary, garlic, pink pepper, potato confit, mixed green salad

WAGYU BEEF CUBE ROLL MS 6/7 400 GR FOR 2 PERSONS (NF,EF) 1,850  
Crispy duck-fat fried fingerling potatoes and spices, roasted broccoli

RUMP CAP ROSEDALE (PICANHA), 300 GR (GF,NF,EF) 750  
Chimichurri, Cuban style beans & rice, roasted cinnamon pineapple, green salad

CHEF’S RECOMMENDATION

FAJITAS PORK SECRETO IBERICO (NF,EF) 680  
Flour tortillas, bell pepper, onion, corn, Chipotle adobo, lemon chardonnay wine, guacamole, cheese

GRILLED BLACK GROUPER FILLET (NF,EF) 780  
Olives, bell pepper, tomato, artichokes, jalapeno, parsley, lemon

PHU QUOC SEAFOOD RICE (LF,GF,NF,EF) 720  
Catch of the day, parsley, paprika, saffron, bell pepper, tomato onion, garlic, okra

SWEET

PEACH & STRAWBERRY DELICACY (V) 180  
Pepper parina cotta, crème fraiche custard

CHILLED WILLAMETTE RASPBERRY & PEPPER SOUP (V) 180  
Vanilla parina cotta, ganache, sesame coconut crumble

COCONUT, MANGO MOUSSE (V,EF) 180  
Hazelnut sable, coconut candy, passion fruit compote

SELECTION OF BELLANY ICE CREAM & SOBET (V) 80/CUP  
Vanilla, strawberry, choco chips (V,GF,NF)

Mango, passion fruit (V,GF,EF,NF)

TROPICAL FRUIT PLATTER (V,LF,GF,NF,EF) 150

All prices are in (USD) VAT and are subject to 15% VAT and 5% service charge
All menu items can be served at half price and half portion for children
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