



# COXCO BEACH HOUSE

New World Phu Quoc Resort strives and dedicates itself to delivering the highest quality culinary experiences by collaborating with local farmers, fishermen, and suppliers to provide fresh seasonal ingredients throughout the year. Some examples on our menu include various herbs, spinach, flowers, and vegetables sourced directly from our garden. We also offer fresh seafood from fishing boats at An Thoi port or forest honey, and pepper from Phu Quoc Island.

# COXCO BEACH HOUSE

Sapa: Wild Pepper  
Northwest:  
Zanthoxylum Rhetsa Seeds

Ha Long: Oyster

Hue: Hue Chili  
Da Nang: Chive Bulb

Nha Trang: Lobster

Ben Tre: King Prawn

Can Tho: Grouper

Tien Giang: Hoa Loc Mango

Phu Quoc:  
Phu Quoc Fish Sauce  
Phu Quoc Pepper  
Cobia Fish

Ca Mau: Mud Crab

## FRESHEST SEAFOOD

Seafood On Ice 🌊 King Prawns, Blue Crab, Lobster, Kingfish Ceviche, Clams, Oysters	2,000
Phu Quoc Lobster Ceviche 🌊 Coconut, Lime, Basil Leaves, Passion Fruit	1,500
Marinated Oysters 🌊 Chili, Local Herbs, Citrus Sauce	400
Phu Quoc Herring Salad Local Herbs, Coconut, Rice Paper, Kumquat Fish Sauce	300

## APPERTIZER

Tasting Platter Fresh & Fried Spring Rolls, Savory Pancakes, Grilled Beef Wrapped in Betel Leaves, Jelly Fish & Pomelo Salad, Herbs, Dipping Sauce	400
Flower Snails Ginger, Chili Fish Sauce	350
Melo Melo Salad 🌊 Mango, Kumquat Fish Sauce, Lotus Stem	350
Jelly Fish Pomelo Salad 🌊 Tiger Prawns, Coconut, Perilla Leaves, Chili Fish Sauce	300
Veal Salad 🌊 Baby Eggplant, Lemongrass, Toasted Sesame Seeds	300
Crispy Soft Shell Crab Chicken Floss, Mango Salad, Tamarind Sauce	350

## SOUP

Ham Ninh Blue Crab Noodle Soup Herbs, Banana Blossom, Lime	350
Hot & Sour Seafood Soup Tomato, Pineapple, Coriander, Taro Leaves	350

## STEAM

Clams 🌊 Lemongrass, Chili, Ginger, Kaffir Kumquat Fish Sauce	350
Mantis Shrimp 🌊 Coconut Water, Chili Sauce	800
Baby Squid 🌊 Ginger, Scallions, Kaffir Lime Fish Sauce	550
Blue Grouper 🌊 Pandan Leaves, Ginger Kumquat Fish Sauce	750

## CLAY POT

Wagyu Beef Cheek Cherry Tomatoes, Tonkin Flowers	650
Caramelized River Prawns, Coconut	500
Black Grouper Wild Pepper, Pork, Tonkin Flowers	600

## GRILL

Abalone 🌊 Passion Fruit & Herb Butter	700
Beef Wrapped in Betel Leaves Local Herbs, Rice Paper, Anchovies Sauce	350
Bun Cha Ha Noi Rice Noodles, Grill Pork, Local Herbs, Warm Pickle Fish Sauce	300
Pipefish 🌊 Seafood Sauce	1,200
Phu Quoc Seafood 🌊 Squids, Scallop, Tiger Prawn, Oyster, Abalone, Ayu Fish	1,500

## MAIN COURSE

Wagyu Beef Pho Rice Noodles, Broth, Local Herbs, Bean Sprouts	350
Grilled Free Range Chicken Local Herbs, Lime, Salt & Pepper	650
Wok Fried Scallops Sticky Rice, Capsicum, XO Sauce	750
Wok Fried Mantis Shrimp 🌊 Garlic & Salt	800
King Crab Fried Rice Bean Sprouts, XO Sauce	350
Wok Fried Boston Lobster Egg Noodles, Asparagus, Oyster Sauce	1500

## SIDE DISHES

Wok Fried Morning Glory 🌊 Black Garlic	150
Wok Fried Rock Cap Fern 🌊 Oyster Sauce	150
Steamed Organic Vegetables Caramelized Fish Sauce Pork Belly	150
Grilled Okra 🌊 Fermented Bean Curd Sauce	150

## DESSERT

Rice Dumpling Sweet Soup 🌊 Mung Beans, Palm Sugar, Fresh Ginger	150
Grilled Banana Sticky Rice Coconut Milk, Sesame Seeds	200
Tofu Pudding 🌊 Ginger Syrup, Coconut Milk	150
Coconut Lollipop 🌊 Palm Sugar Sauce	200
Seasonal Fruits 🌊	150

Vegetarian 🌱 Vegan 🌿 Gluten Free 🌾

All price are times VND '000, subject to 5% service charge and applicable government tax