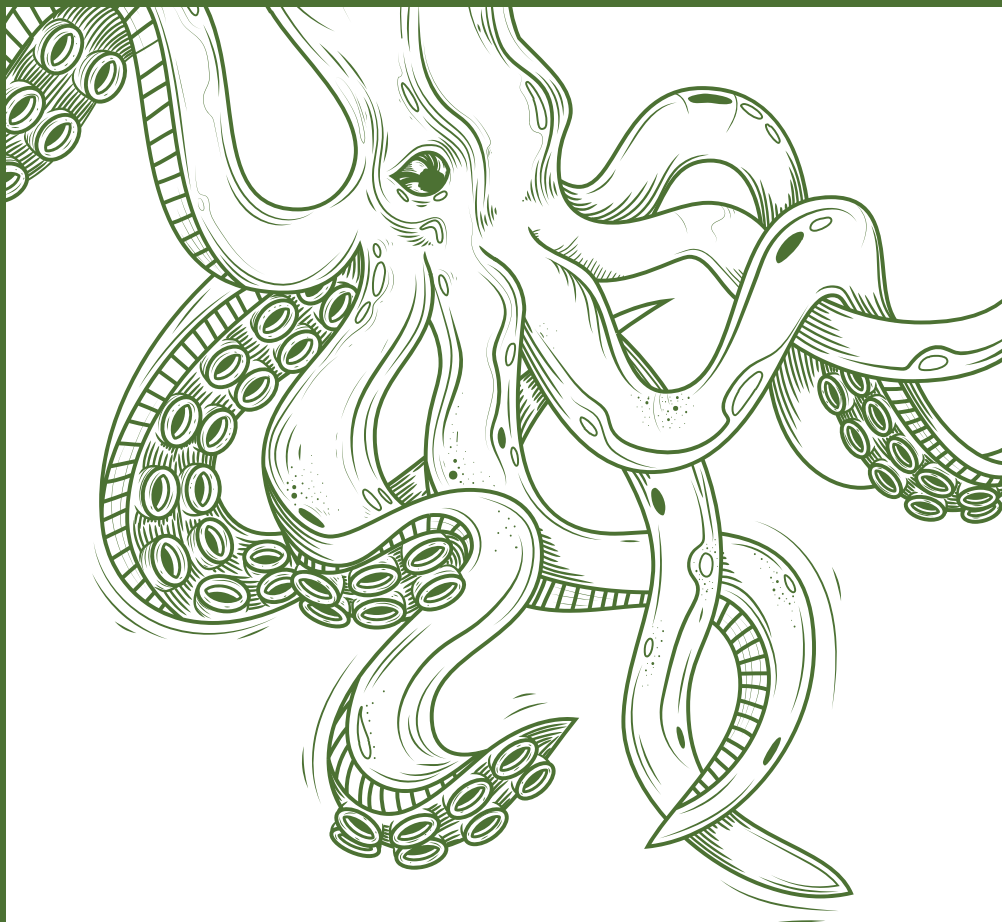




COXCO BEACH HOUSE

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

Hoang Sa

Nha Trang: Lobster

Ben Tre: King Prawn

Tien Giang: Hoa Loc Mango

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

Can Tho: Grouper

Ca Mau: Mud Crab

Truong Sa

FRESHEST SEAFOOD

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

APPETIZERS

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

SOUP

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

STEAM

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

CLAY POT

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

GRILL

Bun Cha Ha Noi Rice Noodles, Grill Pork, Local Herbs, Warm Pickle Fish Sauce	300
Beef Wrapped in Betel Leaves Local Herbs, Rice Paper, Anchovies Sauce	350
Abalone 🍤 Passion Fruit & Herb Butter	700
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
King Crab Fried Rice Bean Sprouts, XO Sauce	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
Wok Fried Boston Lobster Egg Noodles, Asparagus, Oyster Sauce	1500

SIDE DISHES

Steamed Rice	120
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
French Fries	150

DESSERT

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

Vegetarian 🌱 Vegan 🌱 Gluten Free 🌱
All price are times VND '000, subject to 5% service charge and applicable government tax