

SUSHI BOAT

Fresh tuna and salmon sashimi

Local sushi rolls

Rainbow sushi rolls

Crab and avocado rolls

Mango and avocado rolls

Japanese soya sauce, pickled ginger and wasabi

APPETIZERS

Green papaya salad with prawn (live cooking)

Sugarcane prawn (live cooking)

Banana blossom salad with sesame and herbs

Deep fried tofu with chives flowers salad

Quinoa, spinach, cherry tomatoes and sweet potato

Classic coleslaw salad

Homemade assorted bread and accompaniments

VEGETARIAN

Vietnamese vegetable curry

Grilled corn with parmesan

Lotus seed fried rice with garlic

Roasted vegetables

Stir fry egg noodles

Creamy mashed potatoes

Stir-fried assorted mushrooms



HUGHOLIGHTS

Roasted whole rib eye with Dijon mustard with Phu Quoc pepper sauce

Steamed whole grouper fish in soya sauce and ginger

Whole roast chicken with mushrooms, warm pepper sauce and accompaniments

Bun Thit Nướng - Vietnamese grilled pork served with rice noodles, sauce and local herbs

FRESH OFF THE GRILL

BBQ fish (fresh catch of the day)

Big clam in spring onion oil

Native scallop with herb butter

Prawn and squid in traditional marinade

Selection of accompanying sauces

DESSERT

Red velvet cakes

Ocean breeze jelly

Raspberry mousse

Banana flambé with pandan crepes

Coconut sago

Cassava cake

Flan crème caramel

Assorted homemade ice cream

Seasonal fresh fruits on the boat