

“CIBO ITALIANO...PROVA L'AMORE CHE VA ATTRAVERSO LO STOMACO”

“Italian food...Experience love going through your stomach”

The history of Italian cuisine and culture is a magnificently blended palette of textures and colors, combined through culinary and cultural influences from neighboring countries. With Italian meals, there is a specific structure cultivated over centuries of eating that is a master class in how to best enjoy food and company. The traditional dinner – known as **cena** – consists of four courses paired with the finest Italian red or white wines:

Antipasti

myriad of hot or cold starter dishes from the land or the sea.

Primi Piatti

risotto or homemade pasta dishes with delicate flavors and textures.

Secondi Piatti

main courses with refined presentation and sophisticated ingredients.

Dolce

sweets or dessert with endless possibilities.

Rediscover the pleasures of Italian cuisine in all its regional varieties with **Chef Tobia's** romantic menu, his devotion to the highest quality ingredients and traditional homemade recipes prepared with a creative twist inspired from Phu Quoc adventures, allowing each flavor to shine through with elegant simplicity.

BUON APPETITO!

Please inform us should you have any dietary requirements.

- V** vegetarian
- N** contains nuts
- P** contains pork
- D** contains dairy

ANTIPASTI

INSALATA DELLA CASA

Featuring premium Italian cured meat, arugula leaves, pomelo, oranges, pomegranate and cherry tomatoes, this signature salad is gently tossed in honey, white balsamic vinegar and few drops of local "Ong Ky" fish sauce. P

185,000

INSALATA CAPRESE

Classic Italian salad with Vietnamese origins product, phu quoc roman tomatoes and dalat mozzarella cheese V D

215,000

INSALATA RUSTICA

Part green - part antipasto salad, this recipe combines mix salad, roasted marinated peppers, sun-dried tomatoes, olives and trio of warm goat cheese patties - all tossed in Italian dressing. V D

195,000

ANTIPASTI DELLA CASA

Art and tradition to begin a meal: selection of Italian cured meats with homemade cheeses from Vietnam's highlands, served with Kalamata olive tapenade. P N D

385,000

CAPELANTE ALLO ZAFFERANO

Saffron found its way to this Venetian-inspired dish through spice route trade that connected the Far East with Europe during the renaissance. Seared scallop, saffron cream, spinach puree and exsiccated parma ham. P D

325,000

BRUSCHETTA PHU QUOC

Served on a bed of arugula, phu quoc grilled calamari, lime juice, evo oil, fresh parsley and local green pepper

195,000

FRITTO MISTO

A traditional Naples favorite: classic mix of Italian tempura shrimp and calamari, served with Phu Quoc island sauce – a twisted version of a famous thousand island dip. D

275,000

ARANCINI ALLA BOLOGNESE

These bolognese risotto balls, translated as "little oranges", were invented in 10th century. The addition of the breadcrumbs and tomato dip was introduced by Federico II and soon after became a street food sensation. P D

215,000

ZUPPE

VELLUTATA DI ZUCCA

Velvety smooth and richly flavored butternut squash cappuccino soup, served with ciabatta crouton. V D

175,000

CREMA DI FUNGI

A balanced fusion between Italian porcini and Phu Quoc forest mushroom "nam tram". V D

175,000

PRIMI PIATTI

LASAGNA

Having its origins in bologna, lasagna is made of baked layers of pasta with sauce consisting of beef and pork ragù, béchamel and parmesan. P D

265,000

LINGUINI POSITANO NERO DI SEPPIA

Seafood is the king of table in the coastal city of positano - the origin of this pasta dish. Homemade squid ink linguine with local shrimp, squid, scallops, cherry tomato, topped with arugula salad.

305,000

TAGLIATELLE AL PORCINI

Porcini "piglets" mushrooms and parsley create a right harmony of nutty flavors for this homemade pasta dish, reminding you of warm summers on Tuscan mountains. V D

305,000 / add truffle oil for 30,000

RISOTTO GAMBERI & ZAFERANO

The best of two worlds come together: a hearty combination of Phu Quoc prawns and saffron risotto, a cherished trademark of lombardia. D

315,000

RISOTTO AL FUNGHI

This earthy risotto dish with porcini mushrooms is packed with flavors of Italian autumn forest, serving as a tribute to our family walks in the alpine woods near my hometown. V D

285,000

SPAGHETTI ALLA BOLOGNESE

A taste of a traditional sunday meal: homemade pasta with beef and pork ragù cooked in tomato sauce, parmesan cheese and basil from grandma's recipe P D

285,000

SPAGHETTI NAPOLI

Homemade spaghetti with neapolitan sauce - tomato, basil and buffalo mozzarella - is the confirmation that sometimes simple things in life are the best. V D

255,000

SPAGHETTI ALLA CARBONARA

This classic dish has earned its place as a family favourite thanks to its creamy, cheesy bacon P D

265,000

— STONE OVEN PIZZA —

According to popular tradition, in 1889 during a visit to Naples of queen Margherita, chef Raffaele Esposito of pizzeria Brandi and his wife created a modern pizza. Chef Tobia would like to introduce you to our selection of our authentic pizza, which are finished with gourmet toppings and then baked to crispy perfection in the original Italian brick oven.

PIZZA DI MARE

From Ciao to Xin Chào- traditional pizza bread with Phu Quoc fresh seafood; prawns, squid, mussels, tomato sauce, mozzarella and fresh basil and oregano on top. **D**

355,000

BUFALINA

It's excellence - a tastier version of margherita - tomato sauce, fresh buffalo mozzarella and fresh basil. **V D**

295,000

QUATTRO FORMAGGI

A great reunion for all cheese lovers: white pizza with mozzarella cheese, gorgonzola, brie and fontina. **V D**

305,000

DIAVOLA

A little hot devil with tomato sauce and spicy salami, giving a spicy kick that's tempered by mozzarella cheese. **P D**

345,000

FUNGI

From fine to sublime: truffle oil adds elegance to tomato sauce, mozzarella cheese and mixed mushrooms, parsley on top. **V D**

285,000

MARGHERITA

To honor the queen, Raffaele decided to make a very special pizza just for her. He baked a pizza topped with tomatoes, mozzarella cheese, and fresh basil to represent the colors of the Italian flag: red, white, and green. **V D**

295,000

SECONDI PIATTI

TAGLIATA DI MANZO PORRI E ZOLA

Juicy and flavor-packed on the inside and well-seasoned on the outside, this ribeye steak on a bed of spring onion with blue cheese, roasted baby potato and seasonal vegetables is a tribute to Florentine cuisine. 🍴

595,000

GUANCIA DI MANZO AL VINO ROSSO

Braised in bold red wine sauce, these meltingly tender beef cheeks, served with polenta chips and parmesan cheese with truffle oil, retain traditional essence of Piedmont - home to slow-cooked gourmet cuisine.

455,000

COSTOLETTE DI AGNELLO

Easter tradition - grilled rack of lamb served with red wine sauce, Da Lat baby vegetables and pumpkin puree - one of the miracles of springtime in Italy.

510,000

POLLO ALLA CACCIATORA

"Hunter style" chicken with olives, capers, tomato sauce and famous Phu Quoc green pepper, served with mashed potatoes - a light dish packed with the flavors of the Mediterranean. 🍴

425,000

FILETTO DI BRANZINO ALLA GRIGLIA

Grilled local sea bass fillet with thyme, rosemary and white wine, served with balsamic glazed carrots and greens - a great dish for beach season. 🍴

325,000

ZUCCHINI PANCAKE

Inspired by Vietnamese Bánh Xèo, these gluten-free zucchini fritters with parmesan are packed with flavors of the Italian summer. Downright addictive when dipped with sweet wine vinegar reduction! 🍴

285,000

DOLCE

PANNACOTTA AI FRUTTI LOCALI

Inspired by piedmont's original recipe, this creamy tower-shaped dessert made of local "sim berries", giving a delightful blend of sweet, delicate flavors of the island. **N D**

185,000

TIRAMISÙ

An elegant and rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, rum and cocoa powder. The word "tiramisu" comes from two Italian words that literally mean "pick me up", referring to the "energetic" boost of the dessert. **D**

185,000

OOPS, MI È CADUTO L'AFFOGATO

Oops, I dropped Affogato! A white and dark chocolate mousse "splashed" on a plate instead of being poured in a cup. Vanilla ice cream with a shot of Vietnamese coffee or marou chocolate. **N D**

185,000

GELATO

Vanilla, strawberry, chocolate, pistachio

70,000 / SCOOP

SORBETTO

Lemon, passion fruit, raspberry

70,000 / SCOOP

APERITIF

There's nothing like a sip of pleasantly bitter Campari or a lemony Sgroppino before an Italian meal. From old standbys like Negronis to new twists on Italian classics, we've rounded up our favorite Italian-inspired cocktails.

SPRITZ

Found all over Italy, the spritz is a classically Venetian cocktail of Prosecco mixed with a bitter aperitif and soda water.

185,000

AMERICANO

The 19th-century Italian cocktail the *Milano-Torino* consisted of bitter campari and sweet vermouth. It is said that American travelers preferred it with soda water, so this traditional cocktail with soda became known as the *Americano*.

175,000

BELLINI

The traditional Bellini is made with white peach purée and sparkling wine, but the addition of peach brandy intensifies and sweetens the cocktail.

185,000

SGROPPINO

A slushy combination of lemon sorbet, vodka, and prosecco – perfect as a palate cleanser, a dessert or a pre-dinner drink.

185,000

ESPRESSO MARTINI

The sophisticated yet approachable stylish and classy coffee rich martini - a tempting little devil to wake your senses up.

175,000

NEGRONI

This classic cocktail couldn't be simpler - it's simply even parts of gin, campari, and sweet vermouth.

175,000

CONTESSA

A modern creation. Replacing two of the Negroni's three ingredients: campari is swapped for the lighter and orangey Aperol and dry vermouth substitutes for sweet. It's more like the Negroni's third cousin than a direct descendant.

175,000

GIN & IT

Short name for gin and Italian, this drink made with full bodied Vermouth di Torino - a fabulous combination of botanicals, wine and spirits.

175,000

GODFATHER

This 1970s-era drink, named for the film *The Godfather*, is made with equal parts of scotch whisky and amaretto.

175,000

CARDINALE

Lighter than classic Negroni made with sweet vermouth but even more polarizing. This is love or hate dry, bitter drink.

175,000

REFRESHMENTS

BEER

craft beer from east west brewery; saigon rose or summer hefewiezen or ipa	125,000
corona, magners cider	95,000
sapporo	85,000
tiger, saigon	65,000

SOFT DRINKS

coca cola, coca cola light, fanta, sprite, soda water, tonic water, ginger ale	55,000
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WATER

acqua panna, san pellegrino 1L	125,000
acqua panna, san pellegrino 0,5L	85,000
carafe water with fresh mint and citrus 1L	65,000

FRESH JUICES

apple, lime, mango, orange, papaya, passion fruit, pineapple, watermelon	115,000
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WINE BY GLASS

SPARKLING WINE

de bortoli family selection brut, new south wales, australia	215,000
riondo prosecco extra dry collezione, veneto, italy	235,000

ROSÉ WINE

villa garrel cuvee, cinsault rosé, côtes de provence, france	235,000
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WHITE WINE

lunardi, pinot grigio, veneto, italy	205,000
château los boldos, sauvignon blanc, cachapoal andes, chile	205,000
lindemans cawarra, chardonnay, south eastern, australia	205,000

RED WINE

mc guigan private bin, merlot, south eastern australia	205,000
oxford landing, shiraz, south austrlia	225,000
barone ricasoli chianti DOCG, sangiovese, toscana, italy	235,000
arboleda, cabernet sauvignon, aconcagua valley, chile	235,000

WINE BY BOTTLE

CHAMPAGNE

moët & chandon impérial brut, épernay, france	2,850,000
veuve clicquot yellow label brut, reims, france	2,885,000
moët & chandon impérial rose, épernay, france	2,950,000
veuve clicquot rosé, reims, france	3,185,000
taittinger nocturne, reims, france	3,200,000
moët & chandon grand vintage brut, épernay, france	3,850,000
billecart - salmon brut, mareuil-sur-ay, france	5,950,000
dom pérignon brut, épernay, france	8,890,000
louis roederer cristal brut, reims, france	9,580,000

SPARKLING WINE

riondo extra dry collezione, veneto, Italy	1,195,000
de bortoli family selection brut, new south wales, australia	1,050,000
tomassi prosecco, veneto, italy	1,250,000

ROSÉ WINE

villa garrel cuvée, cinsault rosé, côtes de provence, france	1,115,000
fairview goats do roam, shiraz/syrah, grenache, mourvedre, gamay noir, south africa	1,195,000
yalumba 'y series', sangiovese, barossa valley, australia	1,205,000
pascal jolivet attitude, pinot noir, gamay, cabernet sauvignon, loire valley, france	1,270,000
château d'esclans whispering angel, cinsault, vermentino, shiraz, grenache, côtes de provence, france	1,995,000

SWEET WINE

concha y toro, late harvest sauvignon blanc, chile 375ml	1,210,000
m. chapoutier, shiraz/syrah, grenache, banyuls, france 500ml	1,515,000
mouton cadet réserve, graves sauvignon blanc, france 375ml	1,810,000
the noble one de bortoli, botrytised semillon, australia 375ml	2,050,000
tio pepe, palomino, jerez fino muy seco 5 yo, spain 750ml	2,075,000

WHITE WINE

ITALIAN GRAPES

cielo e terratrebbiano terre allegre, trebbiano, puglia, italy	905,000
montelungo venezia giulia bianco, chardonnay, friuli-venezia giulia, italy	950,000
tormaresca, chardonnay, puglia, italy	1,100,000
villa antinori bianco, white blend, toscana, italy	1,280,000
donnafugata anthilia, catarratto bianco, sicily, italy	1,395,000
cantine pellegrinogibelè, zibbibo, terre siciliane, italy	1,850,000

CHARDONNAY – <i>crisp and aromatic to ripe and buttery</i>	
concha y toro sunrise, chardonnay, central valley, chile	950,000
lindemans cawarra, chardonnay, south eastern australia	995,000
fetzer sundial, chardonnay, mendocino, usa	1,175,000
fleur du cap, chardonnay, western cape, south africa	1,295,000
vasse felix, chardonnay, margaret river, australia	1,790,000
louis jadot couvent des jacobins, chardonnay, burgundy, france	1,815,000
laroche chablis, chardonnay, burgundy, france	1,875,000
cloudy bay, chardonnay, marlborough, new zealand	2,060,000
cakebread cellars, chardonnay, napa valley, usa	2,215,000
puligny Montrachet, chardonnay, burgundy, france	3,610,000
joseph drouhin meursault, chardonnay, côte de beaune, france	3,725,000
gaja rossj bass, chardonnay, piedmont, italy	5,215,000

SAUVIGNON BLANC – <i>zingy and zesty to a silky texture and vibrant minerality</i>	
deakin estate, sauvignon blanc, murray darling, australia	950,000
château los boldos, sauvignon blanc, cachapoal andes, chile	995,000
villa maria private bin, sauvignon blanc, marlborough, new zealand	1,475,000
honig, sauvignon blanc, napa valley, usa	1,580,000
d'arenberg "the broken fishplate", sauvignon blanc, adelaide hills, australia	1,850,000
pascal jolivet sancerre, sauvignon blanc, loire valley, france	1,995,000
shingle peak, sauvignon blanc, marlborough, new zealand	3,050,000

PINOT GRIGIO – <i>subtle pineapple to flavourful spice and honey with a long finish</i>	
lunardi, pinot grigio veneto, italy	995,000
allan scott, pinot gris, marlborough, new zealand	1,325,000
gustave lorenz reserve, pinot gris, alsace, france	1,535,000
masianco, pinot grigio, verduzzo, veneto, italy	1,750,000

RIESLING – <i>youthful, lemony, grapefruit notes to explosive tropical fruit</i>	
gunderloch "fritz's", riesling, rheinhessen, germany	1,345,000
jim barry the florita, riesling, south australia, australia	3,115,000
clos sainte hune, riesling, alsace, france	5,550,000

VIOGNIER – <i>delicate lime, peach aromas to rich scents of apricot, honey with vibrancy & length</i>	
miguel torres tormenta organic, viognier, central valley, chile	950,000
m. chapoutier tournon mathilda, viognier, marsanne, victoria, australia	1,490,000

OTHERS & BLENDS

marqués de cáceres, viura, rioja, spain	950,000
la posta blanco, gewürztraminer, torrонтés, mendoza argentina	1,050,000
alta vista premium, torrонтés, mendoza, argentina	1,270,000
gustave lorentz reserve, muscat, alsace, france	1,485,000
hugel & fils, gewürztraminer, alsace, france	1,880,000
vasse felix, sauvignon blanc, semillon, margaret river, australia	1,890,000
weingut prechtel ried längen, grüner veltliner, weinviertel, austria	1,950,000
gérard bertrand cigalus, chardonnay, sauvignon blanc, viognier, languedoc roussillon, france	2,590,000

RED WINE

SANGIOVESE / ITALIAN BLEND – *smooth ruby wines. From soft to intense and velvety*

baccolo , merlot, corvina, veneto, italy	950,000
contini tonaghe , cannonau, cannonau di sardegna, italy	1,180,000
antinori santa cristina , sangiovese, merlot, toscana, italy	1,290,000
la braccasca sabazio , merlot, sangiovese, rosso di montepuciano, italy	1,325,000
barone ricasoli chianti DOCG , sangiovese, toscana, italy	1,480,000
I lasteri valpolicella classic , corvone, corvina, marzemino, veneto, italy	1,480,000
tormaresca , primitivo salento torcicoda, salento, italy	2,155,000
castello di querceto chianti classico le capanne , sangiovese, cannaiole, toscana, Italy	2,285,000

NEBBIOLO – *full-bodied and tannic with aromas of cherry, coffee, anise, and primordial earth*

prunotto barolo , nebbiolo, piedmont, italy	2,765,000
dagromis barolo gaja , nebbiolo, piedmont, italy	5,850,000

BORDEAUX BLEND – *most popular wines with unique taste, character and style*

la violette du manoir , red blend, côtes de bordeaux, france	1,990,000
chateau la conseillante pomerol , red blend, bordeaux, france	12,150,000
château mouton rothschild , red blend, pauillac, bordeaux, france	31,335,000
château margaux grand cru , red blend, bordeaux, france	41,230,000

CABERNET SAUVIGNON – *firm tannins, from simply fleshy to the most opulent & complex growths*

obikwa , cabernet sauvignon, stellenbosch, south africa	950,000
arboleda , cabernet sauvignon, aconcagua valley, chile	1,185,000
tormenta organic , cabernet sauvignon, central valley, chile	1,195,000
mc guigan bin 4000 , cabernet sauvignon, limestone coast, australia	1,475,000
ninquen antu , cabernet sauvignon, carmenère, colchagua valley, chile	1,935,000
decoy by duckhorn , cabernet sauvignon, sonoma county, usa	2,055,000
lindemans st. georges , cabernet sauvignon, coonawarra, australia	3,335,000
concha y toro don melchor , cabernet sauvignon, cabernet franc, puente alto, chile	6,655,000
tenuta san guido sassicaia , cabernet sauvignon-franc, toscana, italy	7,980,000

CABERNET SAUVIGNON-MERLOT – *a fruity, elegant and classy marriage with fine structure*

château haut selve , cabernet sauvignon, merlot, bordeaux, france	1,650,000
vasse felix , cabernet sauvignon, merlot, margaret river, australia	1,690,000
château citran les moulins de citran , cabernet sauvignon, merlot, bordeaux, france	1,890,000
errazuriz vin chadwick , merlot, cabernet sauvignon, maipo valley, chile	10,550,000
château palmer 1999 , cabernet sauvignon, merlot, petit verdot, bordeaux, france	19,999,000

CABERNET SAUVIGNON – SHIRAZ – *bold flavors of ripe fruit, plum and chocolate.*

shiraz offers berries and spice while Cab Sauv delivers power and structure. long, smooth finish

penfolds bin 8 , cabernet sauvignon, shiraz, south australia	2,345,000
penfolds bin 389 , cabernet-shiraz, south australia	4,430,000

MERLOT – *supple wines with silky tannins, from fresh and fruity to intensely floral and kirshed*

mc guigan private bin , merlot, south eastern australia, australia	995,000
château los boldos , merlot, cachapoal andes, chile	1,050,000
stone barn , merlot, california, usa	1,390,000
fat bird , merlot, hawke's bay, new zealand	1,475,000

PINOT NOIR – firm focused wine, from fresh and elegant to intensely fruity with high class

domaine de rochebin, bourgogne old vines, pinot noir, burgundy, france	1,350,000
allan scott, pinot noir, marlborough, new zealand	1,475,000
joseph drouhin laforêt, pinot noir, burgundy, france	1,880,000
pascal jolivet, pinot noir, sancerre, loire valley, france	1,995,000
nautilus estate, pinot noir, marlborough, new zealand	2,250,000

SHIRAZ – wines of character from spicy and voluptuous to the richest dark fruit expressions

oxford landing, shiraz, south australia, australia	995,000
porcupine ridge, syrah, costal region, south africa	1,145,000
torbreck woodcutter's, shiraz, barossa valley, australia	1,850,000
d'arenberg the dead arm, shiraz, mclaren vale, australia	2,980,000
penfolds grange, shiraz, south australia, australia	34,550,000

MALBEC – bold with lush and seductive blueberry expressions and a solid finish

norton barrel select, malbec, lujan de cuyo, argentina	990,000
terrazas de los andes 'altos del plata', malbec, mendoza, argentina	1,185,000
alta vista premium, malbec, mendoza, argentina	1,390,000

TEMPRANILLO – versatile wines, with savoury characteristics of plum and cherry finish

marqués de cáceres crianza, tempranillo, garnacha tinta, rioja, spain	1,395,000
bodegas leda más de leda, tempranillo, duero valley, spain	1,880,000

OTHERS & BLENDS

cotes de luberon la ciboise, grenache/syrah, provence, france	950,000
yalumba "the y series", shiraz, viognier, south australia	1,050,000
torres sangre de toro, mazuelo, cariñena, garnacha, garnacha tinta, catalunya, spain	1,150,000
marques de casa concha, carmenere, peumo, chile	1,680,000
george duboeuf moulin a vent, gamay, beaujolais, france	1,950,000
châteauneuf du pape la fiole du pape, red blend, rhone, france	2,285,000
luis felipe edwards dona bernarda, rare red blend, colchagua valley, chile	2,800,000
luis felipe edwards lfe900, red blend, colchagua valley, chile	4,225,000
opus one, red blend, napa valley, usa	18,700,000

— **AFTER DINNER** —

SPIRITS

amaretto	115,000	martini dry / rosso / bianco	105,000
aperol	115,000	grappa	135,000
campari	115,000	ricard	115,000
dom benedictine	115,000	sambuca bianca	115,000
limoncello	115,000		
pimms no.1	105,000		