

# SANDALS COMFORT MENU MADE WITH LOVE & FLAVOR!

“ BECAUSE FOOD SHOULD BE FUN, FAMILIAR, AND RIDICULOUSLY SATISFYING. ”



Vegetarian



Contains Nuts



Spicy



Gluten Free



Seafood



Chef's Favorites

## STARTERS & SMALL PLATES

<b>JAVANESE CHICKEN WINGS</b> 🍗🥜	235
Smoky grilled chicken wings glazed in tangy sambal and served with crunchy pickles.	
<b>GAMBAS AL AJILLO</b> 🍤🐟	355
Sizzling garlic prawns in olive oil served with warm crusty bread. Perfect for dipping!	
<b>CHẠO TÔM</b> 🍤🐟	235
Vietnamese minced shrimp grilled on a sugarcane stick, savoury, and so moreish.	
<b>PROSCIUTTO &amp; MANGO BITES</b> 🍷	225
Salty prosciutto wrapped around juicy mango with a zesty passion fruit kick.	
<b>CRISPY SOFTSHELL CRAB</b> 🦀	375
Deep-fried goodness served with tamarind chutney and fresh herbs.	
<b>CHẢ GIÒ HẢI SẢN</b> 🐟	285
Fried seafood spring roll Vietnamese style with prawn, scallop, crab, pork, mushrooms, and taro rolled up and served with our zippy dipping sauce.	
<b>CRISPY CALAMARI</b> 🐙	295
Tempura-style baby squid with lime leaves and garlic aioli.	
<b>GỎI CUỐN</b> 🐟	180
Classic Vietnamese prawn and pork belly rolls with crunchy veggies.	
<b>VEGAN FRESH SPRING ROLLS</b> 🌱	150
Mushroom & tofu version of Gỏi Cuốn	

## SOUPS

<b>CANH CHUA CÁ CHỄM</b> 🐟🍷	255
A tangy Vietnamese sweet and sour soup with rich seafood broth bursting with herbs, bean sprouts, taro stems and chili.	
🍷 <b>CANH CHUA TÔM</b> 🐟🍷	325
A tangy Vietnamese sweet and sour soup with rich seafood broth bursting with herbs, bean sprouts, taro stems and chili.	
<b>CREAMY PUMPKIN SOUP</b> 🍷🥜	185
Roasted pumpkin blended with cream and topped with pumpkin seeds.	
<b>SÚP SƯỜN HEO HẦM TÁO ĐỎ</b> 🍷	245
A healing hug in a bowl – slow-cooked pork ribs soup with dried jujube and wolfberries.	

## HEALTHY, HEARTY BOWLS & SALADS

<b>CAESAR SALAD</b>	215
Crispy romaine, crunchy croutons, parmesan, soft boiled quail egg and that creamy dressing. Add-ons: + Cajun Chicken – 265 or + Grilled Prawns – 295	
<b>GỎI TÔM XOÀI XANH</b> 🍷🐟	220
Green mango and shrimp salad a zingy mix of chili prawns, green mango, peanuts and local fresh herbs. Add-ons: + Crispy Soft-Shell Crab – 375	
<b>TUNA NICOISE SALAD</b> 🐟🍷	375
Seared tuna, quail eggs, olives, and a balsamic kiss.	
<b>ARUGULA PEAR SALAD</b> 🍷🍷	225
Poached pear, avocado, and parmesan. Add-ons: + Blue Cheese Combo – 345 or + Burrata & Prosciutto – 415	

<b>HOMEMADE CURED SALMON SALAD</b> 🐟	285
Everything you love – cured salmon, avocado, hummus & sourdough.	
<b>GỎI BÒ</b>	245
Vietnamese beef salad – Juicy beef sliced, cherry tomatoes, herbs – pure satisfaction.	
<b>BUDDHA BOWL</b> 🍷🍷	245
A rainbow of veggies, avocado, and wild rice with a zingy dressing.	
<b>GARDEN MIXED BOWL</b>	215
Feta, prosciutto, olives, hummus, and all the good greens topped off with a honey mustard dressing.	

## VIETNAMESE FAVORITES FULL OF FLAVOR & HERITAGE!

Classic comfort dishes, bold local flavours, and everything in between. Dig in and discover your new cravings.

### STREET FOOD FAVORITES

<b>PHỞ VIỆT NAM</b> 🍷	
The soul of Vietnam – slow-simmered broth, silky noodles, fresh herbs, and all the fixings. Phở Bò (Beef) – 315 or Phở Gà (Chicken) – 245	
<b>PHỞ XÀO</b> 🐟	295
Wok-tossed pho noodles with seafood, bok choy, and bean sprouts. The country culinary ambassador soup now reborn as stir-fry!	
<b>MỠ XÀO</b>	
Wok fried egg noodles with mushrooms, carrots, onions, and scallions. Vegetarian Tofu – 195K or Tender Beef – 325K	
<b>BÚN CHẢ</b> 🍷	275
Hanoi-style pork meatballs grilled and served with fresh rice vermicelli, herbs, and a tangy dipping sauce.	
<b>BÒ KHO</b>	355
Vietnamese beef stew with fragrant herbs, curry leaves, and chunky carrots. Served with crusty bread for serious dipping.	
🍷 <b>CƠM TẮM</b> 🍷	675
<b>The iconic Saigonese Cơm Tấm with a twist</b> Juicy dry-aged Iberico pork chop marinated overnight, minced pork cake, fried egg sunny side up, broken rice, served with pickles, must-have scallion oil, and tangy-sweet fish sauce.	
<b>CÀ RI TÔM</b> 🐟🍷	365
Creamy, rich, and dreamy. Prawns swimming in coconut curry spiced with lemongrass and chili. Served with steamed rice.	
<b>BÒ XÀO NẤM SỐT TIÊU PHÚ QUỐC</b>	355
Wok fried beef with earthy mushrooms and peppery Phu Quoc sauce. Served with steamed rice.	
<b>CÁ KHO TÔ</b> 🐟	365
Vietnamese-style stewed Cobia fish in a traditional clay pot with savoury spices. Accompanied by steamed rice and a fresh garden salad.	
<b>MÌ QUẢNG GÀ</b>	295
Turmeric noodles and juicy chicken in a flavourful broth with garden-fresh herbs, and sesame rice cracker. Central Vietnam's pride!	
<b>BÚN BÒ HUẾ</b> 🍷🍷	375
Bold and spicy beef noodle soup made with Vietnamese style ribs, Vietnamese pork roll and homemade sate sauce. It's got a kick!	
🍷 <b>HEO QUAY BÁNH HỎI</b>	335
Crispy pork belly served with thin woven rice noodles, herbs, and a punchy dipping sauce.	
<b>CƠM HƯƠNG GIANG</b> 🍷🐟	295
Royal Hue-style fried rice with baby clams and shrimp paste, topped with a grilled prawn skewer and crunchy crackers.	
<b>BÚN THỊT NƯỚNG</b> 🍷🐟	265
Grilled pork skewers, crispy spring rolls, fresh herbs, and cold rice noodles – drizzle with fish sauce and enjoy!	
<b>KHO QUỆT</b> 🍷🐟	235
Steamed veggies made fun! Dip them in our spicy, sticky caramelized pork and shrimp sauce. Mekong Delta flavor packed!	

All prices are in thousand VND and inclusive of service charge and prevailing VAT







## "BÁNH MÌ" VIETNAM'S KING OF STREETFOOD


 <b>BÁNH MÌ HEO QUAY</b>	175
With crispy pork belly, herbs, pâté, pickles	
<b>BÁNH MÌ SÀI GÒN</b>	185
With slow cook pork belly, pâté, Vietnamese pork roll, herb, fried egg, pickles	
<b>BÁNH MÌ BÒ</b>	175
With grilled beef skewer, herbs, pâté, pickles	
<b>BÁNH MÌ THỊT NGUỘI</b>	185
With Vietnamese cold cuts, herbs, pâté, pickles	
<b>BÁNH MÌ CHẢ CÁ</b> 	145
With Phu Quoc fish cake, herbs, pâté, pickles	

## FROM THE SEA

Fresh, flavourful, and inspired by coastal Vietnamese traditions.

 <b>KING PRAWN</b> 	585
Roasted Phu Quoc king prawns brushed with herb-citrus butter, served with garden-fresh herbs for a light, aromatic finish.	
<b>CATCH OF THE DAY</b> 	355
Grilled fillet of the day's freshest local fish, marinated with lemongrass, turmeric, and chili. Served with steamed rice for a comforting, flavourful meal.	
 <b>SALMON PEPPER</b> 	555
Pan-seared salmon served with Phu Quoc pepper sauce, ginger-scented rice, and stir-fried garlic bok choy.	

## SPECIAL FROM THE SEA – FOR SHARING

<b>CÁ CHÈM NƯỚNG CUỐN BÁNH TRÁNG</b>  	1,255
A whole fresh seabass, rubbed with herbs and baked to perfection. Served with fresh garden greens, rice paper, rice noodles, and classic chili-garlic fish sauce for DIY rolling and dipping – a true Vietnamese family-style seafood experience.	

## FROM THE GRILL

All grill items are served with your choice of one side and one sauce. Fiorentina includes two sides and two sauces.

<b>BEEF TENDERLOIN (200G)</b> 	850
Lean, tender, and full of flavour – grilled to your liking.	
<b>STRIPLOIN (300G)</b> 	865
Juicy and robust with the perfect balance of tenderness and marbling.	
<b>RIB EYE (300G)</b> 	1,150
Rich, flavourful, and beautifully marbled for melt-in-your-mouth indulgence.	
<b>ROASTED RACK OF LAMB (HERB CRUSTED)</b>	865
Tender lamb, herb-crusted and oven-roasted for bold flavour and aromatic perfection.	
<b>FIorentina T-BONE (800G)</b> 	2,550
A true showstopper. Grilled T-bone steak ideal for sharing, served with two sides and two sauces.	

## FAMILY SHARING MEALS

Perfect for gatherings or sharing with loved ones – served with sides to match.

<b>WHOLE ROAST VIETNAMESE STYLE</b> 	825
<b>FREE-RANGE CHICKEN</b>	
Seasoned with our signature spice, chili salt, mixed salad	
<b>RUSTICANA</b> 	795
1kg of slow-cooked Tuscan-style pork ribs glazed in Asian barbecue sauce, with a spice rub and roasted vegetables.	
<b>SEAFOOD PLATTER</b>  	1,350
A coastal feast featuring lobster mornay, tiger prawns, grilled squid, mussel, salmon fillet, sea bass.	

## SIDES

Choose your favourite accompaniment to complete your plate.

100

- Charred Asparagus
- French Fries
- Potato Wedges
- Garden Mixed Salad
- Mashed Potatoes
- Roast Vegetables
- Wok Fried Morning Glory With Garlic

## SAUCES



Add a burst of flavour with one of our handcrafted sauces.

60

- Asian Barbecue
- Red Wine
- Phu Quoc Peppercorn
- Hollandaise

## BURGERS & SANDWICHES

Classics, Elevated

<b>SANDALS SIGNATURE BEEF BURGER</b>	435K
Grilled Australian Wagyu beef patty, melted cheese, sweet onion marmalade, crisp lettuce, fresh tomato, creamy harissa mayo, fried egg, French fries	
<i>Feeling fancy? Swap the beef for a seared tuna steak with avocado &amp; zesty mango salsa – 460K</i>	
<b>CLASSIC CLUB SANDWICH</b>	265K
Marinated grilled chicken breast, smoky bacon, juicy tomato, crisp romaine, and mayo – layered just right between toasted bread, French fries.	
 <b>STEAK LOVER'S SANDWICH</b>	650K
Tender grilled Australian striploin, rich camembert and blue cheese, caramelized onions, and fresh mixed lettuce, on dark sourdough baguette, French fries.	
 <b>MASALA VEGGIE PIZZA SANDWICH</b> 	245K
Wrapped and loaded with warm homemade masala spices, spiced potatoes, green peas, cauliflower, carrots, and finished with a tangy tomato chutney. Indian-inspired comfort on a crust.	

## SIGNATURE PIZZAS

A Slices of Something Special

<b>CLASSIC MARGHERITA</b> 	280
Fresh Mozzarella, Parmigiano-Reggiano, extra virgin olive oil, and fragrant basil leaves	
<b>MUSHROOM</b> 	355
Mushroom cream sauce, fresh Mozzarella, garlic assorted mushrooms with soy sauce	
<b>BURRATA &amp; PARMA HAM</b>	465
Creamy Burrata, Parma ham, cherry tomatoes, and a handful of peppery rocket salad.	
 <b>"BÒ KHO"</b>	365
Vietnamese comfort meets Italian tradition. Slow-stewed beef reduction, tender beef slices, carrots, herbs, and mozzarella – bold, rich, and unforgettable.	
<b>SPICED PRAWN</b> 	375
Spicy prawns, Mozzarella, cherry tomatoes, and briny black olives.	
<b>SANDALS BEEF &amp; MUSHROOM</b>	395
A hearty blend of assorted mushrooms, tender beef, and peppery Phu Quoc sauce, topped with melted cheese for the ultimate umami bite.	
<b>SPICY SEAFOOD</b> 	425
Pomodoro sauce, Mozzarella, prawns, squid, mussels, cherry tomatoes, and black olives – this one's for serious seafood lovers with a taste for heat.	
<b>DIAVOLA</b>	370
A spicy salami lover's dream. Pomodoro sauce, Mozzarella, extra virgin olive oil, and just the right amount of fire to keep things interesting.	
<b>QUATTRO FORMAGGI</b> 	390
Pomodoro sauce layered with Mozzarella, blue cheese, Emmental, Parmesan and a touch of olive oil. Melty, bold, and irresistibly creamy.	

## PASTA

Pick Your Pasta, Savor the Sauce

Choose your favourite: Penne, Spaghetti, Linguine, or Fettuccine

<b>CLASSIC CARBONARA</b>	415
Creamy, rich, and comforting. Speck, Parmigiano, egg yolk, and a velvety cream sauce come together in this Roman favourite.	
+ Add creamy burrata for extra indulgence – 495K	
<b>SANDALS FRUITS DE MER</b> 	445
A seafood celebration! Phu Quoc's daily fresh catch tossed with cherry tomatoes, black olives, a hint of chili, and a fragrant basil tomato sauce. Light, zesty, and full of coastal charm	
<b>BOLOGNESE CLASSICO</b>	375
A true Italian staple. Slow-cooked minced beef in a rich tomato sauce – hearty, satisfying, and made to hug your pasta just right.	
<b>PRAWN AGLIO OLIO</b> 	345
Simple, spicy, and delicious. Garlic, prawns, cherry tomatoes, black olives, chili flakes, and extra virgin olive oil for that perfect balance of heat and flavour.	
 <b>SOFT SHELL CRAB &amp; LOBSTER BISQUE</b> 	345
Golden crispy soft-shell crab paired with lobster bisque sauce, black olives, and cherry tomatoes – elegant, rich, and full of character.	

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# SWEET ENDINGS

## Crafted with Island-Sourced GOODNESS

### TROPICAL VIETNAMESE FRUIT PLATTER 200

Local tropical fruits served with coconut jam and a chili salt dip for that sweet-salty-spicy kick.

### ICE CREAM & FRESH FRUIT 135

Two scoops of your favourite: vanilla, strawberry, coffee, dark chocolate, or milk chocolate – served with seasonal fresh fruits for that perfect finish.

### MUSHROOM WONDER 220

An earthy-sweet surprise. Dark chocolate mousse infused with rosemary, whipped cream, and a touch of egg custard and almond powder – unexpected and unforgettable.

### CHOCOLATE BERRY SURPRISE 220

Rich dark chocolate meets sweet strawberry jam in this dreamy mousse, whipped to perfection with fresh cream and egg.

### SUNSET ON THE SEA 215

Zesty orange and velvety chocolate come together in this bright, creamy mousse – smooth, citrusy, and perfectly indulgent.

### STRAWBERRY CRÈME BRÛLÉE 220

A custard base with real strawberries, caramelized to a golden top.

### MANGO STICKY RICE 225

A tropical twist on the classic. Sweet mango, sticky rice simmered in coconut milk, delicate sago pearls, and a drizzle of whipped cream.

ENJOY 20% OFF WHEN YOU ORDER ANY OF THESE DRINKS WITH A DESSERT!

BY SAILING CLUB



ESPRESSO.....	60
AMERICANO.....	70
CAPPUCCINO.....	100
LATTE.....	100
MOCHA.....	100
EXTRA SHOT.....	30

### SIGNATURE COCKTAILS..... 260

#### SUNDOWN MIRAGE

Scotch Whisky, Galliano Vanilla, Angostura Bitter, Pineapple, Lime, Coriander Seed Homemade Syrup, Grenadine Syrup

#### BURNING SECRETS

Kingston White Rum, Pineapple, Sea Salt Caramel, Lime

### PORT WINE..... 160

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