



Chef Bao La
from Madame Kew

Chef Pankaj Bisht
from New World Phu Quoc Resort

Chef Julien Perraudin
from Quince Eatery

Chef Phuong Nguyen
from New World Phu Quoc Resort

PROGRESSIVE

Dining Experience

04/11/2022

Trumpet by Juan Anthony Reyes & Mixology by Truong and the Bittersweet Phu Quoc team

NEW WORLD
PHU QUOC RESORT



PROGRESSIVE
Dining Experience

Bai Khem

Canapés

Chef Linh Nguyen & Chef Công Tran

Foie Grass Parfait & Sim Berries Jam
Deep Fried Egg Tofu, XO Satay, Scallion
PQ Herring Fish Tartare, Sesame Dressing, Coconut
Crispy Mushroom Tempura, Garlic & Salt

Welcome Cocktail

Bittersweet Mixology Team

Nordes Gin | Macnair's Whisky Lum Reek 12Y | Freixenet Ice Cava

Bittersweet&Co. *bespoke cocktail*

Bittersweet, the very first hidden bar on Phu Quoc island has been operating for 6 years. Our wishes are to serving you special flavors as per your preference and mood of the day. The unique & dedicated combination of ingredients has created unforgettable cocktails.





LUA literally means Fire in Vietnamese and fire takes the center stage to the culinary art at our southeast asian cuisine signature restaurant.

Inspired by the traditional ways of cooking and preparation by the island's fishermen, our kitchen at LUA masters the art of woodfire and charcoal cooking to create innovative, contemporary and detectable specialties highlighting fresh and sustainable, local and regionally sourced ingredients.

Starters

Chef Bao La & Chef Phuong Nguyen

Drunken Prawns, Ginger Oil, Shisho Leave, Coriander Sea Crab, Curry Mayo, Whisky Da lat Caviar, Crispy Perilla Wild Boar Roulade, Eel, Sarsi Leave Emulsion

Soup

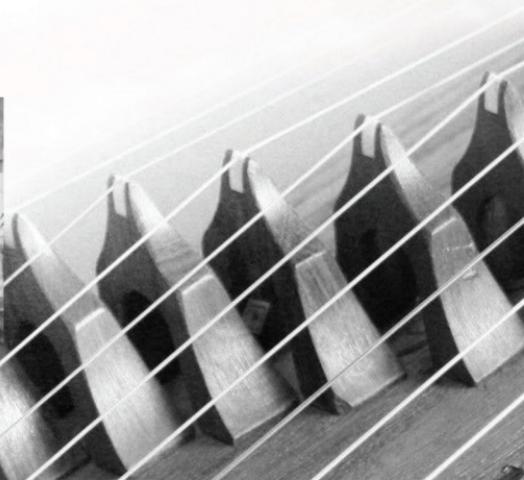
Cantonese Superior Soup, with Phu Quoc Abalone and Coral Trout

Marcel Deiss Complantation 2019

Riesling, Pinot Blanc, Sylvaner – Alsace, France



GUZHENG
My Lan





The Bay Kitchen offers a sumptuous breakfast buffet, spreading across the various interactive live cooking stations of the open show kitchen. Lunch and dinner options include Phu Quoc and regional specialties, as well as international classics crafted to perfection by our creative culinary team.

Main Course

Chef Julien Perruadin & Chef Pankaj Bisht

Phu Quoc Lobster, Thermidor & Thai Basil Zough
Pearl Island's Seafood Fideua, NW Herb's Gremolata
Panisses with Black Garlic Aioli
Jalapeno Popper's

Muga Reserva 2017

Tempranillo, Garnacha, Mazuelo, Graciano – Rioja, Spain

Corn Fed Butter Chicken, Makhni Sauce, Basil & Sweet Potato
Mash, Mango Chutney
Quince Steak Aux Poivres, Wagyu Sirloin MBS7, Pepper Sauce
JP's French Fries & Butterlettuce
Dukkah Spiced Cauliflower, Tahini, Sultana & Pine Nuts

Tedeschi Marne 180

Amarone della Valpolicella DOCG 2018

Corvina Veronese, Corvinone, Rondinella - Veneto, Italy

Premium Beach Front Villa

*Premium Pool Villas cater to families and friends
who love to spend quality time together.
Neutral tones with fishermen-inspired accents characterises
the design of each room, inspiring relaxation and comfort
with a private swimming pool.*

Desserts

Chef Gayan Indika Gamachchige

Homemade Chocolate Truffle, Dalat Berries
Passionfruit Curd Tartlet
Island Fruits Marshmallows with Marou Chocolate & Cream
Lotus Seed Jelly
Lemongrass Pannacotta
Flambé Station & Condiments

Royal Tokaji Late Harvest

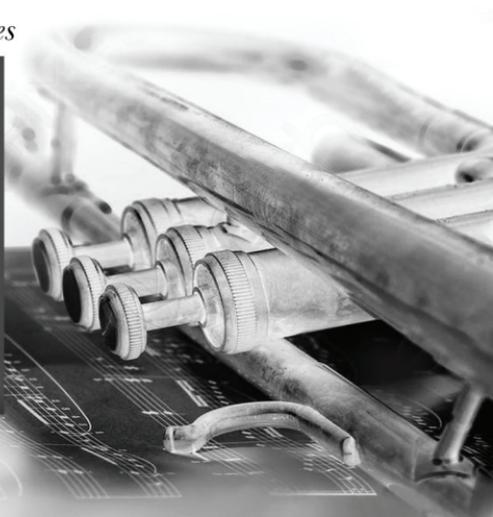
Muscat Blanc, Hárslevelű, Furmint – Tokaj, Hungary



TRUMPET
Juan Anthony Reyes



Ben & Morris





MACNAIR'S LUM REEK 12 YO

Cask Type:

Bourbon, Pedro Ximenez and red wine casks

Region:

Islay and Speyside, Scotland



MacNair's Lum Reek 12 YO combines Single Malts from Islay and Speyside – two of the most renowned whisky producing regions in Scotland. The recipe, created by industry veteran and Master Distiller/Blender of the Year, Billy Walker, includes both peated and unpeated whiskies, including aged GlenAllachie single malt.

The small batch expression was matured at The GlenAllachie Distillery in a combination of first fill Bourbon, Pedro Ximénez and red wine casks until the whisky reached its optimum. The consequential bronze spirit, offered without added colouring or chill-filtration, reveals sophisticated notes of sweet peat reek, warming mocha, Scottish heather, and butterscotch.



FREIXENET ICE CAVA

Grape varieties:

Chardonnay, Macabeo, Xarel-lo, Parellada

Region:

Cava, Spain

Freixenet Ice Cava is a cava with a specially created assemblage so that it can be sipped with ice and used as the perfect mixer for cocktails. A cava with a yellow colour with greenish highlights, with fine and elegant bubbles. The nose combines with aromas of peach, ripe pear, flowers and a touch of tropical fruit. On the palate it is creamy and sweet, with a persistent finish.

Freixenet Ice Cava has been especially created to be enjoyed in a lovely big glass over great chunks of ice. Wine makers have enriched our blend of classical Cordon Negro grapes with Chardonnay to make it more intense and balance the chill of the ice. For perfect enjoyment, serve it in a large glass over ice or try mixing it with your choice of extra flavours to enhance its intensity.





MARCEL DEISS ALSACE COMPLANTATION 2019



Grape varieties:

All the Alsatians grapes allowed in the AOC

Region:

Alsace, Italy

This wine comes exclusively from the vineyards of Domaine Marcel DEISS. It is produced from ripe grapes, vinified with the utmost respect and without oenological inputs. These grapes express the depth of the Alsatian terroir.

Lively, fruity nose, mixing notes of lemon, white flowers, pineapple and yellow peach. The palate is nervous and remarkably fruity, combining the fatness, saltiness and sap of a ripe wine with the freshness of a thirsty wine. A wine for all occasions, with cold or hot dishes, fish, seafood or white meat.



MUGA RIOJA RESERVA 2017

Grape varieties:

Tempranillo, Garnacha, Mazuelo, Graciano

Region:

Rioja, Spain

The wine has a bright ruby-red colour with medium depth and a garnet rim. Intense and complex on the nose, where you can find primary fruit aromas of raspberry and blackberry, secondary aromas of vanilla and liquorice and a subtle hint of tertiary aromas such as chocolate and ripe fruit.

Very well-balanced on the palate, with good acidity and soft tannins. The finish is long and fruity. Perfect for enjoying now, but also thanks to its great balance and structure, a wine you can lay down for a number of years.

This wine will make an excellent match for meat dishes, such as T-bone steak, and also with charcuterie and all kinds of casseroles.





AMARONE MARNE 180 2018



Grape varieties:

Corvina, Corvinone, Rondinella, Rossignola

Region:

Amarone della Valpolicella, Italy

About the name “Marne 180”: marne means marl, the variety of soil on which they’ve planted vineyards; 180 are the degrees of exposure of vineyards, from south-west to south-east. This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella area. Different sources and different grape varieties are important to obtain a well-balanced wine with the fine structure that only a few single areas in the Valpolicella zone can provide.

Notes of vanilla and ethereal airs depending on the period of aging in the barrel; notes of sweet fruits such as currants, blueberries, cherries depending on the varieties of grapes. Wine with a velvety, raisiny character combined with the structure and typical stylish bitterness to give it good balance.



ROYAL TOKAJI LATE HARVEST 2018

Grape varieties:

Tokaji Blend

Region:

Tokaji, Hungary

The grapes were harvested in October and at the beginning of November. After pressing, the settled juice was fermented in tanks and then the majority of the blend was transferred to barrels for five to six months ageing. 2018 is a record-breaking and outstanding vintage, ripe, rich, and balanced.

Pale gold colour with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish.

Delicious on its own, as an aperitif, or with spicy cuisine such as Thai, fresh fruits, or any fruit-based dessert.





NORDES GIN

Grape varieties:

Albariño

Region:

Galicia, Spain



Nordés is Galicia's very own premium gin, which was created as a celebration of its native land and has quickly become a revolutionary gin, taking the familiar to the next level with its authentic feel and exquisite flavour.

Nordés is Galicia in a bottle. Its character, flavour and aromas, just like its native land, are refreshing and authentic.. It has a herbal aroma and a flavour which is fresh, subtle and well balanced, with notes of white fruit, making it a truly unique gin. This is a fruity gin which is perfect for savouring life's little pleasures.



GLENALLACHIE 12 YO

Cask Type:

Pedro Ximénez, Oloroso, Virgin Oak

Appellation:

Speyside, Scotland

A 12 year old single malt Scotch whisky from GlenAllachie distillery, matured in Pedro Ximénez, Oloroso and virgin oak casks. Specially selected by Billy Walker and released as part of the new core range launched in 2018. Best casks selected and bottled under the careful eye of Master Distiller Billy Walker.

Nose: Layers of heather honey, cinnamon, butterscotch and sticky raisins, with notes of mocha lingering in the background.

Taste: Bursts of orange zest, heather honey and damsons, followed by lashings of mocha, dark chocolate, cinnamon, figs and dates.



PROGRESSIVE
Dining Experience

PROGRESSIVE

Dining Experience

NEW WORLD
PHU QUOC RESORT



LUA
GRILL & BAR


WINECELLAR
THE HOUSE OF WINE


CLASSIC
THE HOUSE OF WINE