



CASSIA COTTAGE™  
PHU QUOC

## APPETIZERS & SALADS

- FRIED SPRING ROLLS** 135  
Pork & shrimp with mushrooms & carrots served with our 4 spice fish sauce.
- FRESH SPRING ROLLS** 155  
With shrimp, squid, rice vermicelli, cucumber, lettuce, mint & coriander.
- VIETNAMESE CRAB SOUP** 135  
With egg drop, corn, carrot & coriander.
- CALAMARI** 165  
Fresh local calamari marinated with spice blend & ginger, coated with seasoned homemade bread crumbs.
- GREEN PAPAYA, MANGO & SHRIMP SALAD**  135  
The Spice House recipe with coriander seeds, served with a dipping sauce of fresh pineapple juice and fish sauce.
- MANGO SALAD WITH SNAIL** 135  
Mango, giant Phu Quoc snail, herbs, carrots & crushed peanuts.
- SQUID & POMELO SALAD** 165  
Sautéed squid tossed with pomelo, carrots, mint, coriander, red chili & lemongrass.
- GASPACHO**   135  
Delicious chilled summer soup of fresh tomatoes, cucumber, red pepper, shallot, fresh basil & virgin olive oil.
- FETA CHEESE & WATERMELON SALAD**  140  
Feta cheese, watermelon & fresh herbs, tossed in balsamic reduction & virgin olive oil.
- FISH CARPACCIO**   150  
Citrus from calamansi & lime adds a tangy burst to mackerel slices.  
Perfectly complemented with fresh herbs, sundried tomatoes & virgin olive oil.
- QUINOA SALAD**   140  
Roasted capsicum, fresh cherry tomatoes & herbs with kalamata olives & virgin olive oil.

## ASIAN MAINS

- MEKONG STYLE SEAFOOD**  185  
Shrimp, fish & squid, pineapple & okra, served with a galangal, lemongrass, ginger & tomato sauce.  
Served with rice.
- KHMER STYLE FISH**  185  
Fish steamed in a marinade of chili, garlic, turmeric galangal, lemongrass, kaffir lime leaves & coconut milk. Served with rice & bok choy.
- SHRIMP IN COCONUT MILK** 215  
Market fresh shrimp gently simmered in coconut milk, coriander seed & yellow curry paste. Served with rice.
- GRILLED TIGER PRAWNS WITH LEMONGRASS** 230  
Lemongrass coated tiger prawns, served with refreshing mango salad & rice.
- CHICKEN BREAST WITH MANGO**  185  
Tender chicken breast marinated with turmeric & ginger paste. Served with rice.
- VIETNAMESE BEEF PHO** 140  
Southern style beef pho – rice noodles in beef broth served with local herbs on the side, & no MSG!  
So it will not taste like the ones in Saigon.



VEGETARIAN DISH



GLUTEN-FREE



CHEF'S RECOMMENDATION

ALL PRICES ARE IN ,000 VIETNAMESE DONG, AND INCLUSIVE OF 10% VAT AND 5% SERVICE CHARGE

## SWEET & SOUR SEAFOOD SOUP

A mix of Asian flavors with squid, prawn, star anise, galangal, ginger, pineapple & tamarind. Served with rice.

## CANH CHUA CÁ BỚP

Local sweet & sour soup with cobia fish & pineapple.

## PAN FRIED COBIA WITH LEMONGRASS

Served with stir fried vegetables and rice.

## FISH IN CLAYPOT

Caramelized cobia fish cooked in fish sauce, galangal, pepper & chili. Served with rice.

## TRADITIONAL VIETNAMESE PANCAKE – BÁNH XÈO

A Southern style rice flour pancake with pork, shrimp, beans sprouts & mung beans.

Served with local herbs & mustard leaves.

## PORK RIBS IN OUR FIVE SPICE BLEND

The Spice House specialty. 5 spice mix aromatic pork ribs served with a refreshing cucumber, pineapple & shallot salad. Served with rice.

## SAUTÉED BEEF WITH PHU QUOC PEPPER

A Vietnamese way to discover Green Phu Quoc pepper. Peppered beef sautéed with capsicum, pineapple, onion & celery. Served with rice.

## SEAFOOD HOTPOT (for 2 pax): Prawn, squid, cobia, tofu, vegetables

## STIR FRIED EGG NOODLES: BEEF/SEAFOOD/VEGETABLES

## FRIED RICE: SEAFOOD/GARLIC

155

180

180

180

165

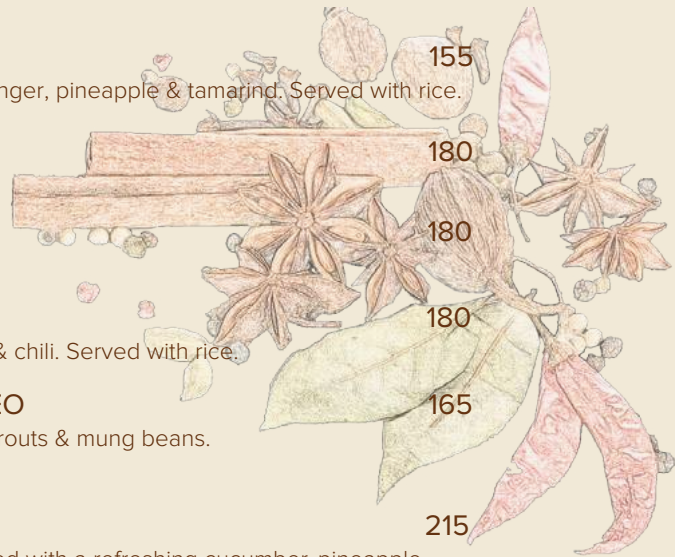
215

185

300

150/150/130

130/110



## FROM THE WEST

### SQUID INK RISOTTO

Arborio rice, cooked with ink & sautéed calamari.

230

### “PAELLA” STYLE RISOTTO

Arborio rice with prawn, squid, chorizo, red capsicum, tomatoes, paprika & turmeric spice.

235

### BEEF BURGER

Australian ground beef with cheddar cheese & bacon in a homemade bun. Served with sweet potato fries.

210

### FISH & CHIPS

Breaded fish served with homemade potato fries & our own tartar sauce.

180

### FOCACCIA CHICKEN SANDWICH

Tender grilled chicken breast, bacon, lettuce, fresh tomatoes in homemade focaccia. Served with sweet potato fries.

210

### RED SNAPPER

Grilled snapper fillet with eggplant mash & a refreshing sauce of olive oil, lemon, capers & tomato.

220

### BRAISED BEEF WITH PHU QUOC PEPPER

Australian beef braised in red wine sauce & fresh Phu Quoc pepper.

Served with carrots & roasted red onion.

250

### BOLOGNESE

Spaghetti with Australian ground beef & homemade bolognese.

190

### SEAFOOD MARINARA

Spaghetti with a selection of local seafood, tossed in a rich tomato sauce.

195

All pasta dishes are served with a side of freshly grated Parmesan

## SIDES

SAUTÉED MORNING GLORY/BOK CHOY 80

STEAMED RICE: BIG/SMALL 35/70

MIXED SALAD & TOMATO 80

FRENCH FRIES 110

With sweet vinegar & fried onions.



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