



**CASSIA COTTAGE™**  
PHU QUOC

## ROMANTIC DINNER



# A VIETNAMESE AFFAIR

## LIGHT TASTER

### FRESH SPRING ROLLS

*Shrimp, Squid, Rice Vermicelli, Cucumber  
Lettuce, Mint & Coriander*

## THE GO – BETWEEN

### FRIED SPRING ROLLS

*Pork & Shrimp with Mushroom & Carrot  
Served with 4 Spice Fish Sauce*

## REDEZVOUS AT SEA

### KHMER STYLE FISH

*Barracuda Steamed In A Marinade Of Chili,  
Garlic, Turmeric, Galangal, Lemongrass,  
Kaffir Lime Leaves & Coconut Milk*

## GETTING SERIOUS

### GRILLED BO LA LOT SKEWERS

*Flavorful Beef Wrapped in Betel Leaves  
With 4 Spice Flavor*

## WRAPPING UP

### PASSION FRUIT TART

*Our Homemade  
Recipe Using Fresh Local Passion Fruit*



# A LOVE STORY

## AMUSE BOUCHE

### GASPACHO SOUP

*Delicious, Chilled Summer Soup of Fresh Tomatoes, Cucumber,  
Red Pepper, Shallot, Fresh Basil & Virgin Olive Oil*

## LOVE BLOSSOMS

### QUINOA WITH TIGER TRAWN SALAD

*Roasted Capsicum, Fresh Cherry Tomato & Herbs with  
Kalamata Olive & Virgin Olive Oil & Roast Tiger Prawn*

## NAUTICAL PLEASURE

### RED SNAPPER

*Grilled Snapper Fillet with Eggplant Mash  
A Refreshing Sauce Of Olive Oil, Lemon, Capers & Tomato*

## TENDER LOVE

### CHICKEN BREAST

*Tender Slow Cooked Chicken Breast Stuffed with Mozzarella,  
Red Capsicum & Sun-Dried Tomatoes.  
Served with Ratatouille*

## HAPPY ENDINGS

### MANGO & PASSION FRUIT

*Homemade cookie topped with passion fruit cream & caramelized  
mango. Served with vanilla ice cream*



**VND 1,729,000 NET / PERSON**