



NHÀ HÀNG GIÓ

# *Food Menu*



## A CELEBRATION OF ASIAN CUISINE

Nestled by the tranquil shoreline in the resort, Gió Restaurant invites you to indulge in an exquisite culinary journey, where authentic Vietnamese gastronomy meets the vibrant flavors of Asia. Thoughtfully crafted with the finest locally sourced ingredients, especially Phu Quoc seafood, each dish is our exquisite celebration of tradition techniques reimagined with a touch of global inspiration.

Set against the backdrop of spectacular sunset views, Gió Restaurant invites guests to immerse themselves in the mesmerizing symphony of ocean waves, and savor every bite in the breathtaking open-air dining experience right by the sea.

## TINH HOA ẨM THỰC CHÂU Á

Nép mình trầm tĩnh bên bờ biển yên bình, nhà hàng Gió chào mời Quý khách bước vào hành trình ẩm thực tinh tế, nơi tinh hoa ẩm thực Việt Nam giao thoa cùng bản sắc hương vị phong phú của châu Á. Được tuyển chọn chu đáo từ những nguyên liệu địa phương tươi ngon, đặc biệt là hải sản trứ danh Phú Quốc, mỗi món ăn là sự tận tâm của đội ngũ Bếp khi kết hợp hài hòa giữa công thức nấu ăn truyền thống cùng tinh thần sáng tạo, mang đến những món ăn hấp dẫn phục vụ đa dạng khẩu vị quốc tế.

Trước khung cảnh hoàng hôn rực rỡ, nhà hàng Gió là địa điểm tuyệt vời mời gọi thực khách đắm mình vào bản giao hưởng của thiên nhiên sống động hướng về biển khơi, lắng nghe tiếng sóng vỗ rì rào, cảm nhận làn gió mơn man và chậm chậm thưởng thức hương vị tinh túy của món ngon lay động đến từng giác quan.

# Starters

## CÁC MÓN KHAI VỊ

### Grilled Chicken Satay 195

GÀ NƯỚNG SATE

Chicken breast, lemongrass, peanut butter, served with herbs, satay sauce

### Grilled Prawn Meat On Lemongrass 210

CHẠO TÔM BỌC SẢ CÂY NƯỚNG

Prawn, minced pork, pork lard, lemongrass, served with herbs, sweet & sour fish sauce

### Grilled Beef Lemongrass 220

BÒ NƯỚNG SẢ ỚT

Beef top blade, lemongrass, bell pepper, onion, served with herbs, green chilli sauce

### Vietnamese Spring Rolls 230

CHẢ GIÒ VIỆT NAM

Prawn, pork, carrot, black fungus, vermicelli, cassava, shiitake mushrooms, egg, rice paper served with herbs, sweet & sour fish sauce

### Crispy Prawn 250

TÔM BÁCH HOA

Prawn, fish cake, pork lard, panko flour, served with herbs, plum sauce

### Crispy Vietnamese Dumpling 250

SÚI CẢO CHIÊN

Prawn, pork, pork lard, dumpling wrapper, served with mixed salad, plum sauce

### Crispy Soft Shell Crab 280


GHE SỮA CHIÊN GIÒN SỐT ĐẶC BIỆT

Soft shell crab, crispy flour, egg, served with mixed salad, special sauce

### Crab Spring Rolls 290

NEM CUA BỀ

Crab meat, prawn, pork, carrot, black fungus, vermicelli, cassava, shiitake mushrooms, egg, rice paper, served with herbs, sweet & sour fish sauce

 : Chef Recommendation | Gợi ý của Bếp trưởng

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# Soups

## CÁC MÓN SÚP

### Chicken Noodle Soup

250

PHỞ GÀ

*Traditional Vietnamese soup with shredded chicken, onion, basil, lime, horn pepper, sprout, local herbs, rice noodle*

### Beef Noodle Soup



250

PHỞ BÒ

*Traditional Vietnamese soup with beef top blade, onion, basil, lime, horn pepper, sprout, local herbs, rice noodle*

### Cobia Sweet & Sour Broth

280

CANH CHUA CÁ BỚP

*Cobia, tomato, local herbs, okra, horn pepper, sprout, pineapple, sweet & sour tamarind sauce*

### Prawn Sweet & Sour Broth

280

CANH CHUA TÔM

*Prawn, tomato, local herbs, okra, horn pepper, sprout, pineapple, sweet & sour tamarind sauce*

# Hot Pot

## MÓN LẨU

### Chicken Mushroom Hot Pot

700

LẨU GÀ NẤU NẤM

*Chicken thigh, four type of mushrooms, napa cabbage, mustard green, daikon, corn, Vietnamese herbs, egg noodle*

### Seafood Hot Pot



800

LẨU HẢI SẢN


*Prawn, squid, cobia, morning glory, banana flower, tomato, pineapple, lemongrass, enoki mushroom, mustard green, corn, fresh rice noodle*


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# Salads

## CÁC MÓN GỎI VÀ XÀ LÁCH

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|--|------------|
| <b>Green Garden Salad</b><br>XÀ LÁCH DẦU GIẤM<br><i>Green lolo lettuce, radicchio, green sprout, onion, cherry tomato, bell pepper mixed with balsamic dressing</i>  | <b>170</b> |
| <b>Fresh Summer Rolls</b> <br>GỎI CUỐN TÔM THỊT<br><i>Prawn, pork, cucumber, rice paper, rice noodle, chives, herbs, served with peanut fish sauce</i>                                  | <b>210</b> |
| <b>Grilled Pork Rolls</b><br>GỎI CUỐN NEM NƯỚNG<br><i>Grilled pork, rice noodle, rice paper, papaya, carrot, cucumber, and herbs, served with peanut fish sauce.</i>   | <b>210</b> |
| <b>Chicken Banana Flower Salad</b><br>GỎI GÀ BẮP CHUỐI<br><i>Chicken, banana flower, onion, carrot, fried rice paper, peanut, herbs, served with sweet &amp; sour fish sauce</i>   | <b>210</b> |
| <b>Beef Jerky Papaya Salad</b><br>GỎI ĐU ĐỦ KHỔ BÒ<br><i>Beef jerky, papaya, carrot, cherry tomato, onion and herbs, served with sweet and sour fish sauce.</i>  | <b>290</b> |
| <b>Seafood Pomelo Avocado Salad</b><br>GỎI BƯỞI BƠ HẢI SẢN<br><i>Prawn, squid, pomelo, avocado, carrot, onion and herbs, served with sweet and sour fish sauce.</i>  | <b>290</b> |
| <b>Seafood Mango Salad</b> <br>GỎI XOÀI HẢI SẢN<br><i>Green mango, prawn, squid, horn pepper, onion, peanut, local herbs, prawn crackers, served with sweet &amp; sour fish sauce</i> | <b>290</b> |

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# Main Courses

## CÁC MÓN CHÍNH

### Stir-fried Morning Glory with Garlic 160

RAU MUỐNG XÀO TỎI

*Morning glory, garlic*

### Stir-fried Mixed Vegetables 180

RAU CỦ QUẢ XÀO THẬP CẨM

*Napa cabbage, bok choy, carrot, broccoli, garlic*

### Braised Chicken Lemongrass 230

GÀ KHO SẢ ỚT

*Chicken thigh, lemongrass, shallot, scallion, horn pepper, served with mixed salad served with steamed rice*

### Stir-fried Chicken Basil Curry Sauce 230

GÀ XÀO LÁ QUẾ SỐT CÀ RI

*Chicken thigh, lemongrass, garlic, basil, kaffir lime leaves, horn pepper, coconut milk, and curry sauce, served with steamed rice.*

### Chicken Curry 230

CÀ RI GÀ

*Chicken thigh, sweet potato, taro, carrot, lemongrass, shallot, horn pepper, basil, coconut milk, served with steamed rice or bread*

### Caramelized Pork In Claypot 250

THỊT HEO KHO TỘ

*Pork, Phú Quốc fish sauce, pepper, scallion served with mixed salad, served with steamed rice*

### Crispy Pork Sweet & Sour Sauce 250

THỊT HEO SỐT CHUA NGỌT

*Collar pork, crispy flour, bell pepper, pineapple, cucumber, tomato, onion, served with steamed rice*

### Steamed Sea Bass with Soy Sauce 230

CÁ CHẾM HẤP XÌ DẦU

*Sea bass, ginger, horn pepper, scallion, celery, carrot, coriander, served with steamed rice*

### Crispy Sea Bass with Special Sauce 250


CÁ CHIÊN GIÒN SỐT TÔM TRỨNG


*Sea bass fillet, crispy flour, egg served with mixed salad, served with steamed rice*


### Caramelized Cobia In Claypot 310

CÁ BỚP KHO TỘ

*Cobia, pork, Phú Quốc fish sauce, horn pepper, pepper, scallion, served with mixed salad, served with steamed rice*

|  |     |
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| <b>Sizzling Cobia Fish</b><br>CHẢ CÁ LÃ VỘNG<br><i>Cobia fillet, scallion, dill, peanut, and local herbs, served with rice noodle and sweet and sour fish sauce.</i>   | 350 |
| <b>Grilled Cobia Chilli Sauce</b><br>CÁ BỚP NƯỚNG MUỐI ỚT<br><i>Cobia, chilli sauce served with mixed green mango salad, served with steamed rice</i>  | 350 |
| <b>Stir-fried Seafood Eggplant In Claypot</b><br>CÀ TÍM TAY CẨM HẢI SẢN<br><i>Prawn, squid, eggplant, ginger, scallion, black bean sauce, served with mixed salad, served with steamed rice</i>                            | 320 |
| <b>Stir-fried Tofu Seafood In Claypot</b><br>ĐẬU HŨ TAY CẨM HẢI SẢN<br><i>Tofu, prawn, squid, ginger, scallion, black bean sauce, served with mixed salad, served with steamed rice</i>                                    | 320 |
| <b>Stir-fried Seafood with Vegetables</b><br>HẢI SẢN XÀO RAU CỦ<br><i>Prawn, squid, broccoli, carrot, nappa cabbage, bok choy, string bean, served with steamed rice</i>   | 320 |
| <b>Caramelized Prawn In Claypot</b><br>TÔM KHO TỘ<br><i>Prawn, Phú Quốc fish sauce, horn pepper, pepper, scallion, served with mixed salad, served with steamed rice</i>   | 310 |
| <b>Grilled Prawn with Chilli Sauce</b><br>TÔM NƯỚNG MUỐI ỚT<br><i>Prawn, chilli sauce served with green mango salad, served with steamed rice</i>  | 320 |
| <b>Sweet and Sour Squid</b><br>MỰC XÀO CHUA NGỌT<br><i>Squid, bell pepper, pineapple, cucumber, tomato, onion, served with steamed rice</i>  | 350 |
| <b>Grilled Squid with Satay Sauce</b> <br>MỰC NƯỚNG SA TẾ<br><i>Squid, satay sauce, served with green mango salad with steamed rice</i> | 380 |
| <b>Grilled Beef Wrapped in Lolot Leaves</b><br>BÒ LÁ LỐT<br><i>Minced beef top blade, pork lard, lolot leaves, peanut, and local herbs, served with rice noodle, sweet and sour fish sauce.</i>                            | 280 |
| <b>Stir-fried Beef with Vegetables</b><br>BÒ XÀO RAU CỦ<br><i>Beef top blade, broccoli, carrot, nappa cabbage, bok choy, string bean served with steamed rice</i>  | 280 |
| <b>Stir-fried Shaken Beef</b><br>BÒ LÚC LẮC<br><i>Beef top blade, bell pepper, onion, cucumber, served with steamed rice</i>   | 280 |

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| <b>Stir-fried Beef with Phú Quốc Pepper Sauce</b> <br>BÒ XÀO SỐT TIÊU PHÚ QUỐC<br><i>Beef top blade, bell pepper, onion, cucumber, scallion, served with steamed rice</i> | <b>300</b> |
| <b>Grilled Chicken Rice</b><br>CỐM GÀ NƯỚNG<br><i>Chicken thigh, fried egg served with mixed salad, steamed rice, sweet &amp; sour soy sauce</i>   | <b>250</b> |
| <b>Beef Fried Rice</b><br>CỐM CHIÊN DUA BÒ<br><i>Fried rice, beef top blade, pickle green mustard, egg, scallion</i>   | <b>250</b> |
| <b>Grilled Pork Skewer Rice</b> <br>CỐM THỊT HEO XIÊN NƯỚNG<br><i>Pork belly, fried egg served with mixed salad, steamed rice, sweet &amp; sour fish sauce</i>              | <b>280</b> |
| <b>Crab Fried Rice</b><br>CỐM CHIÊN GHE<br><i>Fried rice, crab meat, corn, carrot, pea, egg, scallion</i>  | <b>310</b> |
| <b>Seafood Fried Rice</b><br>CỐM CHIÊN HẢI SẢN<br><i>Fried rice, prawn, squid, corn, carrot, pea, egg, scallion</i>  | <b>310</b> |
| <b>Stir-fried Beef Egg Noodle</b> <br>MÌ XÀO BÒ RAU CỦ<br><i>Egg noodle, beef top blade, napa cabbage, bok choy, carrot, celery, lingzi mushroom, coriander</i>           | <b>310</b> |
| <b>Stir-fried Beef with Flat Rice Noodle</b><br>HỦ TIẾU XÀO BÒ<br><i>Flat rice noodle, beef, chives, sprout, carrot</i>  | <b>310</b> |
| <b>Stir-fried Seafood with Egg Noodle</b><br>MÌ XÀO HẢI SẢN<br><i>Egg noodle, prawn, squid, napa cabbage, bok choy, carrot, celery, lingzhi mushroom, coriander</i>  | <b>350</b> |
| <b>Stir-fried Seafood with Flat Rice Noodle</b><br>HỦ TIẾU XÀO HẢI SẢN<br><i>Flat rice noodle, prawn, squid, chives, sprout, carrot</i>  | <b>350</b> |
| <b>Stir-fried Crab Meat with Mung Bean Noodle</b><br>MIẾN XÀO GHE<br><i>Mung bean noodle, crab meat, leek, sprout, onion, carrot, egg, coriander</i>   | <b>390</b> |


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# Sweet Delights

## CÁC MÓN TRÁNG MIỆNG

|  |            |
|--|------------|
| <b>Homemade Ice Cream</b>                         | <b>90</b>  |
| KEM TƯƠI NHÀ LÀM<br><i>Vanilla, chocolate, strawberry, coconut</i>   |            |
| <b>Seasonal Fruit</b>  | <b>150</b> |
| TRÁI CÂY THEO MÙA  |            |
| <b>Vietnamese Flan</b>   | <b>160</b> |
| BÁNH FLAN VIỆT NAM<br><i>Fresh milk, egg, sugar, vanilla, strawberry</i>   |            |
| <b>Passion Fruit Cheesecake</b>  | <b>250</b> |
| BÁNH PHÔ MAI CHANH DÂY<br><i>Mascarpone, cream cheese, passion fruit</i>   |            |
| <b>Apple Crumble</b>  (please allow 25 minutes) | <b>250</b> |
| BÁNH TÁO NƯỚNG<br><i>Apple, crumble, almond powder, egg, vanilla sauce and 1 scoop of ice cream</i>                                |            |
| <b>Chocolate Fondant</b> (please allow 25 minutes)   | <b>250</b> |
| BÁNH SÔ CÔ LA TAN CHẢY<br><i>Chocolate, flour, butter, egg, sugar, cacao powder, and 1 scoop of ice cream</i>                      |            |
| <b>Classic Tiramisu</b>                         | <b>250</b> |
| BÁNH TIRAMISU KIỂU CỔ ĐIỂN<br><i>Mascarpone, kahlua, cacao powder</i>  |            |

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