

LUXURY CRUISES

DAILY EXCEPT TUESDAYS AND WEDNESDAYS

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Let go of everything. Bask in the serenity of a spectacular view. Sail out to the hidden bays and untouched islands of Phu Quoc. This is the spot where unparalleled adventures unfold. Soak it all in.

CHAMPAGNE SUNSET CRUISE

- ♦ From 3.30 pm to 7.30 pm | Meeting point is at the Resort Lobby
- ♦ VND 4,500,000 per adult
- ♦ VND 3,300,000 per guest (4-18 years old)
- ♦ Not recommended for kids below 4 years old

WITH COMPLIMENTS

- ♦ Deluxe Canapés
- ♦ Two Glasses of Champagne
- ♦ Mango Sticky Rice
- ♦ Free Flow of Soft Drinks, Coffee, Tea and Ice Cream

AN THOI ARCHIPELAGO DISCOVERY

EVERY TUESDAY AND WEDNESDAY



Travel along the shoreline of the sunset town, visit secluded bays, look for another beautiful location, or just laze back taking in the views this region is famous for.

This is Serenity.

PRIVATE FULL DAY CHARTER

- ♦ From 9.30 am to 5.30 pm | Meeting point is at the Resort Lobby
- ♦ VND 64,000,000 per trip up to 12 guests
- ♦ Not recommended for kids below 4 years old

ACTIVITIES SELECTION

♦ Stand-up Paddle, Snorkeling Gear, Fishing Gear, Swimming

WITH COMPLIMENTS

- ♦ Deluxe Canapé
- ♦ Welcome Glass of Champagne
- ♦ Fruit Platter
- ♦ Free Flow of Local Beers, Soft Drinks, Coffee, Tea and Ice Cream

AN THOI ARCHIPELAGO DISCOVERY

MENU



ONBOARD BARBECUE

Heart Of Palm Salad

Grilled Chili Squid, Salmon Roe, Heirloom Tomatoes, Burnt Oranges, Dill, Honey Mustard Dressing

Salmon Platter

Sliced Freshly Sashimi Norway Salmon, House Smoked Salmon, Cream Cheese, Caper Berry and Chive

Barbecue Seafood Platter

Japan Scallops, Phu Quoc Slipper Lobster, Tiger Prawn, Nha Trang Oyster, Grilled Whole Fish, Phu Quoc Squid

Sweetcorn with Smoked Paprika, Chargrilled Asparagus, Garden Salad Thai Chilli Sweet and Sour Sauce, Green Chilli Sauce

Seasonal Fruit Platter

VND 3,800,000 per guest

All prices are subjected to five percent taxable service charge and ten percent value-added tax.

AN THOI ARCHIPELAGO DISCOVERY

MENU



ONBOARD BARBECUE PREMIUM

Amur Prestige Caviar

Amur Prestige Caviar, Crème Fraîche, Melba Toast and Buckwheat Blinis

Scallop Crudo Ceviche

Scallop Mousse, Cauliflower Velvet, Lemon Raisins Jam, Dill Oil, Black Lemon and Squid Ink Crackers

Barbecue Seafood Platter

Japan Scallops, Phu Quoc Slipper Lobster, Tiger Prawn, Nha Trang Oyster, Grilled Whole Fish, Phu Quoc Squid

Sweetcorn with Smoked Paprika, Chargrilled Asparagus, Garden Salad Thai Chilli Sweet and Sour Sauce, Green Chilli Sauce

Passion Fruit Cheese Cake

Passion Fruit Curd, Tahitian Vanilla Ice Cream, Passion Fruit Sphere

Seasonal Fruit Platter

VND 6,000,000 per guest

All prices are subjected to five percent taxable service charge and ten percent value-added tax.