



DINING AT SIX SENSES CON DAO

Dining and drinks at Six Senses Con Dao embrace the concepts of relaxed sophistication and memorable experiences. There is a choice of several restaurants and bars with much of the produce coming from the on-site organic garden and the local surroundings and fishermen.

Traditional Vietnamese cooking is greatly admired for its fresh ingredients, minimal use of dairy and oil, complementary textures, and reliance on herbs and vegetables. With the balance between fresh herbs and meats and a selective use of spices to reach a fine taste, Vietnamese food is considered one of the healthiest cuisines worldwide.

Six Senses Con Dao offers both traditional Vietnamese cooking as well as international cuisine.

By The Beach Restaurant

All-day Dining

By the Beach offers alfresco and undercover seating, overlooking the entire bay. Enjoy world cuisine, with an emphasis on fresh and contemporary cuisine, including local seafood and produce sourced from the resort's own gardens and Con Dao Island. The restaurant is open from breakfast until the end of dinner service.

Vietnamese By The Market

Authentic Traditional Vietnamese

Authentic Vietnamese cuisine prepared using recipes that have been passed down from mother and grandmother. The Vietnamese kitchen also offers daily specials.

Elephant Bar

A fabulous selection of cocktails and mocktails

The bar offers light, casual dining throughout the day with a selection of cocktails and mocktails. Let the star sign guide guests with the East meets West cocktail menu.

By The Kitchen

Chef's Table

Enjoy a private dinner next to the main kitchen and interact with the culinary team at the Chef's Table. The chef will prepare an intimate food and wine experience that incorporates your preferences, prepared using the freshest ingredients of the day.

By The Cellar

Wine Pairing Dinner

An ideal location for private dining, wine pairing and exploration of new viticulture treasures, or a communal meal to celebrate with friends or family. The wine cellar is located adjacent to the resort's well-stocked cellar and features a large central table.

For further information, please contact:

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