



SIX SENSES

CON DAO

# BY THE BEACH MENU

# SOUPS & SALADS

<b>CON DAO SEAFOOD BISQUE SOUP</b> Lobster Bisque, Zucchini, Carrot, Saffron, Provençal Garlic Crouton NF   SF	380
<b>PUMPKIN SOUP LEMONGRASS FLAVOR (V)</b> Pumpkin, Lemongrass, Cream, Croutons, Vegetable Stock SF   NF   V	250
<b>CREAMY CAULIFLOWER (V)</b> Sun-dried Tomato, Croutons, Truffle Oil SF   NF   V	250
<b>MISO SOUP</b> Tofu, Wakame, Spring Onion, Fish Broth DF   GF   SF   NF	350
<b>COBB SALAD</b> Avocado, Tomato, Quail Eggs, Blue Cheese, Chicken Breast, Bacon, Romaine Lettuce, Lemon Dressing SF   NF	420
<b>QUINOA GOJI BERRIES SALAD (V)</b> Quinoa With Avocado, Goji Berries, Pomegranate, Mixed Salad, White Balsamic Dressing SF   GF   DF   V	370
<b>BURRATA E CRUDO</b> Burrata Cheese, Heirloom Tomatoes, San Daniele Ham, Garlic Bread SF   NF	420
<b>CAESAR SALAD</b> Romaine Lettuce, Don Bocarte Cantabrian Anchovies, Bacon, Caesar Sauce. Quail Eggs, Provençal Garlic Crouton, Parmesan Cheese SF   NF	380
<i>Add Grilled Chicken Breast</i>	450
<b>TUNA SALAD</b> Local Seared Tuna, Cherry Tomato, Black Olive, Cucumber, Quail Egg, Baby Potato, Green Bean, French Dressing GF   NF   DF   SF	400
<b>CON DAO SLIPPER LOBSTER SALAD</b> Garden Salad, Mango, Avocado Purée, Salmon Caviar, Lemon Dressing NF   SF   GF	490
<b>CON DAO OCTOPUS</b> Cucumber, Tomato, Micro Herb, Fennel, Caperberries, Mustard Seed, Charcoal Mayo, Lemon Dressing NF   SF   GF   DF	390
<b>SOUS-VIDE DUCK BREAST</b> Caperberries, Micro Herb, Cucumber, Truffle Oil, Plum Sauce NF   SF   GF   DF	450



# BREADS

<b>HAND-CUT WAGYU BEEF BURGER</b> Lettuce, Tomato, Pickle, Onion Jam, Truffle Mayonnaise, Iberico Ham, Gruyere Cheese NF	550
<b>BANH MI CON DAO SLIPPER LOBSTER</b> Avocado, Heirloom Tomato, Mango, Thousand Island Sauce, Lemon Zest NF	690
<b>CHICKEN QUESADILLA</b> Sour Cream, Tomato Salsa, Guacamole SF   NF	690

*\* All breads will be served with Salad or French Fries or Triple Cooked Chips.*

# PASTA

Spaghetti – Linguine – Rigatoni – fettuccine and black ink fettuccine

<b>CARBONARA</b> Guanciale, Egg Yolk, Cream, Pecorino Cheese SF   NF	500
<b>CON DAO SEAFOOD</b> Shrimp, Scallop, Squid, Mussel, Italian Basil, Tomato Sauce, Parmesan Cheese SF   NF	650
<b>AGLIO OLIO (V)</b> Garlic, a touch of Chili, Parsley, Parmesan Cheese, and Extra Virgin Olive Oil SF   NF   V	400
<b>CON MANZO</b> Angus Beef Ribeye, Spicy Chorizo, Mixed Spice, Tomato, Basil & Pecorino SF   NF	650
<b>OPEN RAVIOLI (V)</b> Sauteed Garden Mushroom, Smoked Eggplant, Cheese Sauce, Micro Herb, Truffle Oil, Pecorino SF   NF   V	450
<b>BOLOGNESE</b> Beef Ragu, Tomato, Basil, Parmesan SF   NF	500

*\*Gluten free options are available for request*



# PIZZA

<b>MARGHERITA</b> Tomato Sauce, Buffalo Mozzarella, Basil V   NF   SF	400
<b>SALSICCIA</b> Italian Sausage, Gorgonzola, Onion, Tomato Sauce, Mozzarella Cheese NF	450
<b>GORGONZOLA</b> Olive, Sun-Dried Tomato, Buffalo Mozzarella Cheese, and Tomato Sauce NF	480
<b>CON DAO SEAFOOD</b> Scallops, Squid, Local Fish, Tiger Prawn, Fresh Mozzarella NF	500
<b>DIAVOLA</b> Spicy Salami, Fresh Mozzarella, Tomato Sauce, Chili Flakes NF	450
<b>PROSCIUTTO E LAFUNGI</b> Garden Mushroom, Iberico Ham, Buffalo Mozzarella Cheese and Tomato Sauce NF	500

## CHEF'S SPECIALS

<b>BBQ SEAFOOD PLATTER</b> Slipper Lobster, Tiger Prawn, Mussel, Hokkaido Scallop, Fish Of The Day, Squid Served with Garden Salad, Lemon Herb Butter Sauce and Green Chili Sauce NF   GF	1,900
<b>WAGYU TOMAHAWK 1.3KG MB6 FOR TWO</b> Served with Whole Grain Mustard, Chimichurri, Smoked Chili Mustard Bac Lieu Salt, Seaweed Salt, Berry Salt, Baked Potato and Grilled Vegetables Beef Jus/Peppercorn Sauce/Mushroom Sauce GF   NF   SF	5,700



## FROM THE LAND

<b>CORN-FED CHICKEN BREAST</b> Potato Fondant and Carrot Confit, Asparagus, Chicken Jus NF   SG   GF	750
<b>HOUSE SMOKED DUCK BREAST</b> Parsnip Purée, Burnt Carrot, Crispy Leg Croquettes Rhubarb Sauce NF   SG   GF	750
<b>RACK OF LAMB SALT BUSH</b> Burnt Leek, Parsnip Purée, Shallot, Carrot Confit, Asparagus, Rosemary, and Lamb Jus NF   SG   GF	1100
<b>IBERICO PORK CHOP</b> Iberico Pork Chop Marinated with Fish Sauce, Grilled Broccoli, Carrot, and Beetroot Coleslaw NF   GF   DF	950

## FROM THE SEA

<b>CHAR-GRILLED CON DAO KING PRAWNS</b> Chili Sauce or Garlic Butter served with Garden Salad NF   GF	650
<b>CHAR-GRILLED CON DAO SQUID</b> Green Chili Sauce, Lime Served with Garden Salad NF   GF	450
<b>HOKKAIDO SCALLOPS</b> Black Bean Sauce, Orange, French Foie Gras or Spring Onion, Fried Shallot, and Peanut GF	520
<b>NORWAY SALMON</b> Buttered Leek, Potato Gnocchi, Fennel, and Grape Sauce NF   SF	900
<b>CON DAO CATCH OF THE DAY</b> Chargrilled Fish Fillet with Lemongrass, Fennel Salad served with Grilled Rice in Banana Leaf NF   SF   GF   DF	650
<b>WHOLE FISH</b> BBQ in Banana Leaf, Turmeric, and Lemongrass or Steamed in Soy, Ginger, Lemongrass, served with Miso Greens, Steamed Rice or Vietnamese Herb and Fresh Rice Noodles, Rice Paper and Fish Sauce NF   SF   GF   DF	1100/ Kg
<b>LIVE CRAB</b>	Market Price
<b>TROPICAL LOBSTER</b>	Market Price
<b>CLAM</b>	Market Price
<b>RED CORAL TROUT</b>	Market Price
<b>LOCAL SNAILS</b>	Market Price

*All subject to market availability (4 hours' notice)  
Minimum order is 300 gr.*



# PREMIUM BEEF CUTS

MULWARRA PREMIUM BLACK ANGUS RIBEYE 300GR	950
MULWARRA PREMIUM BLACK ANGUS TENDERLOIN 200GR	1100
AUSTRALIAN GRAIN-FED WAGYU RIBEYE MB7 300GR	1550
AUSTRALIAN GRAIN-FED WAGYU TENDERLOIN MB7 200GR	1750
AUSTRALIAN GRAIN-FED WAGYU STRIPLOIN MB5 300GR	1350

*All beef will be served with Seasonal Vegetables and Pumpkin Purée  
and your choice of sauce as below.*

*Red Wine Sauce / Peppercorn Sauce / Wild Mushroom Sauce*

## SIDES

<b>GARDEN LEAVES</b> Mixed Salad, Avocado, Cherry Tomato, Cucumber, Lemon Dressing GF   V   DF   SF   NF	150
<b>MISO GREENS</b> From Our Garden, White Miso, Ginger, Sesame GF   V   DF   SF	150
<b>STEAMED OR GRILLED VEGETABLES</b> Seasonal Vegetables, Olive Oil GF   V   SF   NF   DF	150
<b>CREAMY MASHED POTATO</b> GF   SF   NF   V	150
<b>GRILLED ASPARAGUS</b> SF   NF   DF   GF   VG	150
<b>FRENCH FRIES</b> SF   NF   DF   GF   VG	150
<b>HAND-CUT CHIPS</b> SF   NF   DF   GF   VG	150



# DON'T FORGET US

Children under 6 years old can enjoy our compliments and those from 6 to 11 years old are eligible for a 50% discount on regular menu items with smaller portion, excluding children's menu items.

## SOUP

150

PUMPKIN SOUP LEMONGRASS FLAVOR (V)

SF | NF | V

CREAMY CAULIFLOWER (V)

SF | NF | V

## PIZZA AND PASTA

350

HAND CUT FETTUCCHINE

Bolognese/Carbonara/Mushroom

SF | NF

MAC AND CHEESSE

NF | SF

MARGHERITA PIZZA

SF | NF | V

## MAIN COURSE

350

GRILLED CHICKEN/ FISH FILLET

GF | SF | NF

CALAMARI RINGS WITH TARTAR SAUCE

SF | NF

CRISPY PARMESAN CRUSTED CHICKEN WITH TARTAR SAUCE

SF | NF

FISH AND CHIPS WITH TARTAR SAUCE

SF | NF

MINI CHEESEBURGER

SF | NF

BEEF TENDERLOIN

GF | SF | NF

All served with garden salad or triple cooked chips

## SIDE

50

STEAMED GARDEN VEGETABLES

GF | SF | NF | V | DF

## DESSERTS

120

CHOCOLATE BROWNIE

Vanilla Ice Cream

V | NF

BANANA SPLIT

Chocolate Ice Cream

V | GF | NF

SELECTION OF ICE CREAMS  
AND SORBETS

Ask our host to choose your favourite flavours

V | NF

TROPICAL FRUIT SALAD

GF | NF | VG | SF



# DESSERTS

<b>COCONUT CRÈME BRULÉE</b> Mango & Strawberry Salsa, Coconut Cigarette GF   NF   V	350
<b>LIME PARFAIT</b> Spiced Pineapple, Coconut Breton Biscuit, Tropical Fruits GF   V	350
<b>BLUE OCEAN PANNA COTTA</b> Coconut Panna Cotta, Butterfly Pea Flower & Lemongrass Jelly GF   V   NF	350
<b>MOLTEN CHOCOLATE CAKE</b> Vanilla Ice Cream, Raspberry Coulis NF   V	400
<b>CON DAO ALMOND TARTE</b> Honey Ginger Ice Cream, Chocolate Crèmeux V	450
<b>TROPICAL SAVARIN</b> Spiced and Passion Fruit Honey Syrup, Mascarpone, Tropical Fruits V   NF	450
<b>SELECTION OF HOMEMADE ICE CREAM &amp; SORBET</b> Vanilla/Dark Chocolate/Green tea/Caramel Ice cream Coconut/Passion fruit/Banana/Lime Sorbet GF   NF   V	120 per scoop





# COOKING CLASS

2,200++ Per Person (Minimum 2 Guests)

A 'must do' for any budding chef or simply a fun activity for the whole family, our stress free 'cook one, eat one' style Vietnamese Cooking Class appeals to all ages and abilities. Complimentary Six Senses Apron and recipes are yours to take away and enjoy at home.

## CHEF'S TABLE & WINE CELLAR & DINING UNDER THE STARS (Minimum 2 Guests)

By prior reservations only, our Chef will be delighted to assist you in creating the perfect culinary experience and tailor a personalized menu with individual wines to match. Furthermore, they will guide you through each course so that you can share your passion for gastronomy.

Should you wish to have a pairing with other beverages, our Sommelier will be happy to recommend alternatives.

Please see the below prices for your reference:

FOUR COURSES TASTING MENU PER PERSON	2,500++
FIVE COURSES TASTING MENU PER PERSON	3,200++
SIX COURSES TASTING MENU PER PERSON	4,000++
FOUR COURSES TASTING MENU AND WINES PER PERSON	4,500++
FIVE COURSES TASTING MENU AND WINES PER PERSON	5,200++
SIX COURSES TASTING MENU AND WINES PER PERSON	6,000++

\* Surcharge for table set-ups at "Dining Under The Stars" is 1,155++/person.

## PRIVATE BARBECUE

3,500++ PER PERSON (MINIMUM 2 GUESTS)

