



SIX SENSES

CON DAO

BY THE BEACH
MENU

SOUPS & SALADS

CON DAO SEAFOOD BIQUES SOUP Lobster bisque, zucchini, carrot, saffron, Provençal garlic crouton NF SF	380
PUMPKIN SOUP LEMONGRASS FLAVOR (V) Pumpkin, lemongrass, cream, croutons SF NF SF	250
CREAMY CAULIFLOWER (V) Sun-dried tomato, Croutons, Truffle oil SF NF	250
MISO SOUP Tofu, wakame, spring onion, fish broth DF GF SF NF	350
COBB SALAD Avocado, tomato, chicken egg, blue cheese, chicken breast, bacon, romaine lettuce, lemon dressing SF NF	420
QUINOA GOJI BERRIES SALAD (V) Quinoa with avocado, goji berries, pomegranate, mixed salad, white balsamic dressing SF GF DF	370
BURRATA E CRUDO Burrata cheese, Heirloom tomatoes, San Daniele Ham, garlic bread SF NF	420
CAESAR SALAD Romaine lettuce, Don Bocarte Cantabrian Anchovies, bacon, Caesar sauce. Provençal garlic crouton, parmesan cheese SF NF <i>Add Poached Chicken Breast</i>	380 450
TUNA SALAD Local seared tuna, cherry tomatoes, black olives, cucumber, quail eggs, baby potatoes & French dressing GF NF DF SF	400
CON DAO SLIPPER LOBSTER SALAD Garden salad, mango, avocado purée, Salmon caviar, lemon dressing NF SF GF	490
CON DAO OCTOPUS Yuzu purée, green apple, Cucumber, tomato, micro herb, fennel, Caperberries, pickled mustard seed, lemon dressing NF SF GF DF	390
SOUS-VIDE DUCK BREAST Caperberries, micro herb, Cucumber, truffle oil, plum sauce NF SF GF DF	450



BREAD AND PASTA

HAND-CUT WAGYU BEEF BURGER Lettuce, tomato, pickle, onion jam, truffle mayonnaise, Iberico ham, Gruyere cheese NF	550
BANH MI CON DAO SLIPPER LOBSTER Avocado, Heirloom tomatoes, mango, thousand island sauce, lemon zest, brioche bun NF	690
CHICKEN QUESADILLA Sour cream, tomato salsa, guacamole SF NF	690

All bread will be served with salad and French fries or Triple cooked

PASTA

Spaghetti – Linguine – Rigatoni – fettuccine and black ink fettuccine

CARBONARA Guanciale, garlic, egg yolk, pecorino cheese SF NF	450
CON DAO SEAFOOD Shrimp, Hokkaido scallops, squid, mussels, Italian basil, Tomato sauce SF NF	650
AGLIO OLIO (V) Garlic, a touch of chili, parsley, and extra Virgin olive oil SF NF	400
CON MANZO Angus Beef ribeye, spicy chorizo, mixed spice, tomato, basil & pecorino SF NF	650
OPEN RAVIOLI (V) Sauteed garden mushroom, smoked eggplant, cheese sauce, micro herb SF NF	450
BOLOGNESE Beef ragu, tomato, basil, parmesan SF NF	450

**Gluten free options are available for request*



PIZZA

MARGHERITA Tomato sauce, Buffalo Mozzarella, basil V NF	400
SALSICCIA Italian sausage, Gorgonzola, onion, tomato sauce, Mozzarella cheese NF	450
GORGONROLLA Olive, Buffalo Mozzarella cheese, and tomato sauce NF	480
CON DAO SEAFOOD Scallops, Squid, local fish, tiger prawn, fresh Mozzarella NF	500
DIAVOLA Spicy Salami, fresh Mozzarella, tomato sauce, chili flaked NF	450
PROSCUITTO E LAFUNGI Garden mushroom, Buffalo Mozzarella cheese and tomato sauce NF	500

CHEF SPECIALITIES

BBQ SEAFOOD PLATTER Slipper lobster, tiger prawn, mussels, Hokkaido scallops, grouper, squid Served with garden salad, lemon herb butter sauce and green chili sauce NF GF	1,900
WAGYU TOMAHAWK 1.3KG MB6 FOR TWO Served with whole grain mustard, chimichurri, smoked chili mustard Pink salt, seaweed salt, berry salt, baked potato and grilled vegetables Beef Jus/Peppercorn Sauce/Mushroom Sauce GF NF SF	5,700



FROM THE LAND

CORN-FED CHICKEN BREAST	750
Potato fondant, carrot confit, asparagus, chicken jus NF SG GF	
HOUSE SMOKED DUCK BREAST	750
Parsnip purée, burnt carrot, crispy leg croquettes Rhubarb sauce NF SG GF	
RACK OF LAMB SALTBUUSH	1100
Burnt leek, parsnip purée, shallot tarte Tatin, carrot confit, asparagus, rosemary, and lamb jus NF SG	
IBERICO PORK CHOP	950
Pork cutlet, fish sauce, glazed and grilled garden vegetables and beetroot coleslaw NF GF DF	

FROM THE SEA

CHAR-GRILLED CON DAO KING PRAWNS	650
With green chili sauce or garlic butter served with garden salad NF GF	
CHAR-GRILLED CON DAO SQUID	100/ 100 gr
Green chili sauce, lime served with garden salad NF GF	
HOKKAIDO SCALLOPS	520
Black bean sauce, orange, French foie gras or spring onion, fried shallots, and peanut GF	
NORWAY SALMON	900
Buttered leek, truffled potato gnocchi, fennel, and grape sauce NF SF	
CON DAO CATCH OF THE DAY	650
Chargrilled fish filet with lemongrass, fennel salad & chili dressing serve with grilled rice in banana leaf NF SF GF DF	
WHOLE FISH	1100/ kg
BBQ in banana leaf, turmeric, and lemongrass Steamed in soy, ginger, lemongrass, served with miso greens, steamed rice NF SF GF DF	
LIVE CRAB	150 per 100 gr
TROPICAL LOBSTER	520 per 100 gr
CLAM	100 per 100 gr
RED CORAL TROUT	350 per 100 gr
LOCAL SNAILS	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

GARDEN LEAVES Avocado, hemp seed, cherry tomato, cucumber, lemon dressing GF V DF	150
MISO GREENS From our garden, white miso, chili, ginger, sesame DF SF NF	150
STEAMED OR GRILLED VEGETABLES Seasonal vegetable, olive oil, parsley GF VG SF NF DF	150
CREAMY MASHED POTATO GF SF NF	150
GRILLED ASPARAGUS GF SF NF	150
FRENCH FRIES SF NF	150
HAND-CUT CHIPS SF NF	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 menu items.

SOUP

PUMPKIN SOUP LEMONGRASS FLAVOR (V) 150
SF | NF | SF

CREAMY CAULIFLOWER (V) 150
SF | NF

PIZZA AND PASTA TIME 350

HAND CUT FETTUCCHINE
Bolognese/Carbonaro/Mushroom
SF | NF

MAC AND CHEESE
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 SACE
Crispy Parmesan Crusted Chicken with Tartar Sauce
SF | NF

FISH AND CHIPS WITH TARTAR SAUCE
SF | NF

MINI CHEESE BURGER
SF | NF

BEEF TENDERLOIN
GF | SF | NF
All served with garden salad or triple cooked chips

HEALTHY SALAD, POACHED CHICKEN BREAST
GF | SF | NF

SIDE 50

STEAMED GARDEN VEGETABLES
GF | SF | NF | VG



DESSERT

COCONUT CRÈME BRULÉE Mango & strawberry salsa, coconut cigarette GF NF V	350
LIME PARFAIT Spiced pineapple, coconut Breton biscuit, tropical fruit GF V	350
BLUE OCEAN PANNA COTTA Coconut panna cotta, Butterfly pea flower & lemongrass jelly GF V NF	350
MOLTEN CHOCOLATE CAKE Vanilla ice cream, Raspberry Coulis NF V	400
CON DAO ALMOND TARTE Honey ginger ice cream, chocolate crémeux V	450
TROPICAL SAVARIN Spiced & Passion fruit honey syrup, mascarpone, tropical fruit V NF	450
SELECTION OF HOMEMADE ICE CREAM & SORBET 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 STAR

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	4,000++
FIVE COURSES TASTING MENU AND WINES PER PERSON	5,000++
SIX COURSES TASTING MENU AND WINES PER PERSON	6,000++

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

PRIVATE BARBECUE

PRIVATE BARBECUE

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

