



SIX SENSES

CON DAO

BY THE BEACH
MENU

SOUPS & SALADS

CON DAO SEAFOOD BISQUE SOUP Lobster Bisque, Zucchini, Carrot, Saffron, Provençal Garlic Crouton NF SF	380
PUMPKIN SOUP LEMONGRASS FLAVOR (V) Pumpkin, Lemongrass, Cream, Croutons, Vegetable Stock SF NF V	250
CREAMY CAULIFLOWER (V) Sun-dried Tomato, Croutons, Truffle Oil SF NF V	250
MISO SOUP Tofu, Wakame, Spring Onion, Fish Broth DF GF SF NF	350
COBB SALAD Avocado, Tomato, Quail Eggs, 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 V	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. Quail Eggs, Provençal Garlic Crouton, Parmesan Cheese SF NF	380
<i>Add Grilled Chicken Breast</i>	450
TUNA SALAD Local Seared Tuna, Cherry Tomato, Black Olive, Cucumber, Quail Egg, Baby Potato, Green Bean, 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 Cucumber, Tomato, Micro Herb, Fennel, Caperberries, Mustard Seed, Charcoal Mayo, Lemon Dressing NF SF GF DF	390
SOUS-VIDE DUCK BREAST Caperberries, Micro Herb, Cucumber, Truffle Oil, Plum Sauce NF SF GF DF	450



BREADS

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 Tomato, Mango, Thousand Island Sauce, Lemon Zest NF	690
CHICKEN QUESADILLA 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

CARBONARA Guanciale, Egg Yolk, Cream, Pecorino Cheese SF NF	500
CON DAO SEAFOOD Shrimp, Scallop, Squid, Mussel, Italian Basil, Tomato Sauce, Parmesan Cheese SF NF	650
AGLIO OLIO (V) Garlic, a touch of Chili, Parsley, Parmesan Cheese, and Extra Virgin Olive Oil SF NF V	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, Truffle Oil, Pecorino SF NF V	450
BOLOGNESE Beef Ragù, Tomato, Basil, Parmesan SF NF	500

**Gluten free options are available for request*



PIZZA

MARGHERITA Tomato Sauce, Buffalo Mozzarella, Basil V NF SF	400
SALSICCIA Italian Sausage, Gorgonzola, Onion, Tomato Sauce, Mozzarella Cheese NF	450
GORGONZOLA Olive, Sun-Dried Tomato, 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 Flakes NF	450
PROSCIUTTO E LAFUNGI Garden Mushroom, Iberico Ham, Buffalo Mozzarella Cheese and Tomato Sauce NF	500

CHEF'S SPECIALS

BBQ SEAFOOD PLATTER 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
WAGYU TOMAHAWK 1.3KG MB6 FOR TWO 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

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

FROM THE SEA

CHAR-GRILLED CON DAO KING PRAWNS Chili Sauce or Garlic Butter served with Garden Salad NF GF	650
CHAR-GRILLED CON DAO SQUID Green Chili Sauce, Lime Served with Garden Salad NF GF	450
HOKKAIDO SCALLOPS Black Bean Sauce, Orange, French Foie Gras or Spring Onion, Fried Shallot, and Peanut GF	520
NORWAY SALMON Buttered Leek, Potato Gnocchi, Fennel, and Grape Sauce NF SF	900
CON DAO CATCH OF THE DAY Chargrilled Fish Fillet with Lemongrass, Fennel Salad served with Grilled Rice in Banana Leaf NF SF GF DF	650
WHOLE FISH 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
LIVE CRAB	Market Price
TROPICAL LOBSTER	Market Price
CLAM	Market Price
RED CORAL TROUT	Market Price
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 Mixed Salad, Avocado, Cherry Tomato, Cucumber, Lemon Dressing GF V DF SF NF	150
MISO GREENS From Our Garden, White Miso, Ginger, Sesame GF V DF SF	150
STEAMED OR GRILLED VEGETABLES Seasonal Vegetables, Olive Oil GF V SF NF DF	150
CREAMY MASHED POTATO GF SF NF V	150
GRILLED ASPARAGUS SF NF DF GF VG	150
FRENCH FRIES SF NF DF GF VG	150
HAND-CUT CHIPS 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 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 SAUCE SF NF		
FISH AND CHIPS WITH TARTAR SAUCE SF NF		
MINI CHEESEBURGER SF NF		
BEEF TENDERLOIN GF SF NF <i>All served with garden salad or triple cooked chips</i>		
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

COCONUT CRÈME BRULÉE Mango & Strawberry Salsa, Coconut Cigarette GF NF V	350
LIME PARFAIT Spiced Pineapple, Coconut Breton Biscuit, Tropical Fruits 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 Crèmeux V	450
TROPICAL SAVARIN Spiced and Passion Fruit Honey Syrup, Mascarpone, Tropical Fruits 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 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++

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

PRIVATE BARBECUE

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

