

SIX SENSES

CON DAO

BY THE BEACH MENU

STARTER

Miso soup	300
Tofu, wakame, spring onion, vegetable broth DF GF V SF NF	
Lemon chicken soup	350
Broth, pasta, seasonal vegetable DF SF NF	
Tomato gazpacho	300
Tomato, cucumber, bell pepper, avocado GF VG SF NF DF	
Beetroot ravioli	370
Beetroot, cashew nut cheese, heirloom cherry tomato, wild rocket GF DF VG	
Quinoa salad	370
Roasted vegetable, avocado, nut, seed, garden herb, avocado oil GF DF VG SF	
Rainbow salad	370
Red cabbage, cucumber, apple, nashi pear, nori, avocado, nut, seed, avocado oil GF DF VG	
Green & crispy salad	370
Crisp lettuce, watercress, cucumber, grape, asparagus, herb, smoked coconut, miso mustard dressing GF V SF NF	
Add poached chicken breast	420
Rocket salad	370
Garden rocket, nashi pear, pickled walnut, parmesan, whole grain mustard dressing GF V SF	
Tuna salad	420
Local seared tuna, cherry tomato, black olive, cucumber, quail egg, baby potato, lemon GF SF NF	
Selection of vegetarian sushi	420
Wasabi, pickled ginger, edamame, tamari GF SF V NF	
Selection of cold cuts & imported cheeses	850
Crusty bread, pickle, apple saffron chutney	

THINGS IN BREAD

Fish Taco Crispy fish, soft tortilla, guacamole, sour cream, tomato salsa SF NF	450
Cheeseburger Lettuce, tomato, pickle, onion jam, cheddar cheese NF	500
Quinoa burger Rocket, tomato, avocado, raita V SF NF	400
Fish burger Sesame fish fillet, lettuce, tomato, lime aioli SF NF	450
Vegan in blanket Flat bread wrapped with hummus, roasted vegetable, rocket, cashew nut cheese VG SF DF	400

**All the above come with garden leaves or triple cooked chips.*


PASTA PIZZA

Margherita Buffalo mozzarella, torn basil V SF NF	400
Mushroom hut Our own mushroom, thyme, rocket, parmesan V SF NF	400
Parma ham Ham, buffalo mozzarella, torn basil SF NF	450
Hand cut fettuccine - penne pasta	
Bolognese Beef Ragu, tomato, basil, parmesan SF NF	500
Carbonara Pancetta, garlic, egg yolk, cream, parmesan SF NF	450
Marinara Shrimp, scallops, squid, pomodoro sauce SF NF	650

** Gluten free pasta available*

FROM THE CHAR GRILL

Margaret river grass fed beef tenderloin – 200gr - Halal SF	1,100
Margaret river grass fed striploin – 250gr - Halal SF	950
Coastal New Zealand rack of lamb - Halal SF	1,100
Chicken breast – 200gr SF	700
Salmon Fillet – 200gr SF	900

Choice of sauce: black peppercorn, béarnaise, red-wine , wild mushroom
All our grills come with one side dish and one sauce of your choice.

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 vegetables Seasonal vegetable, olive oil, parsley GF VG SF NF DF	150
Creamy mashed potato GF SF NF	150
Triple cooked chips With homemade ketchup, mayonnaise GF SF NF	150

FROM THE SEA

BBQ Scallops (6 pieces) Spring onion, peanut, chili DF GF SF	450
King prawns (6 pieces)	650
Calamari	100 per 100gr
Fish fillet Simply grilled or BBQ in banana leaf, turmeric, lemongrass Steamed in soy, ginger, lemongrass served with miso greens, steamed rice GF SF NF DF	650
Whole fish BBQ in banana leaf, turmeric and lemongrass Steamed in soy, ginger, lemongrass, served with miso greens, steamed rice GF SF NF DF	120 per 100 gr
Slipper lobster Simply BBQ with garlic, parsley butter, served with garden salad GF SF NF	280 per 100 gr
Live Crab	125 per 100 gr
Tropical lobster	520 per 100 gr
Local clam	350 per 400gr
Red coral trout	300 per 100 gr
Snail & shell	Market price

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

CHEF'S SPECIAL

(Please order the day before)

Local Free-Range Chicken for two Vietnamese style chicken soup, chicken salad, roasted chicken GF DF NF	1,200
Local Free-Range Duck for two Vietnamese style duck soup, duck salad, roasted duck GF DF NF	1,500

COOKING CLASS

1,900++ 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 AND WINE CELLAR

By prior reservations only, our Chef and Sommelier 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++

PRIVATE BARBECUE

Private Barbecue 3,500,000++ per person (minimum 2 guests)