



SIX SENSES

CON DAO

BY THE BEACH MENU

STARTER

SOUP

Miso soup 350
Tofu, wakame, spring onion, fish broth
DF | GF | SF | NF

Pumpkin soup 350
Croutons, cumin powder, chicken broth, cream
SF | NF

Tomato gazpacho 350
Tomato, cucumber, bell pepper, avocado
GF | VG | SF | NF | DF

Mushroom soup 350
Mushroom, cream
GF | V | SF | NF

SALAD

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

Pad Thai salad 370
Cashew nut, Thai basil & mint, daikon, carrot, zucchini, bean sprouts, edemame beans, sesame seed, spring onion & soy dressing
GF | V | SF | DF

Nicoise – Seared Tuna 450
Local seared tuna, cherry tomato, black olive, cucumber, quail egg, baby potato, lemon, green bean
GF | SF | NF | DF

Greek salad 450
Capsicums, cucumber, olives, red onion, Feta cheese & lemon dressing, cherry tomato
V | GF | SF | NF

Spicy Thai beef salad 450
Wok fried beef, local herbs, crushed peanut, shrimp cracker
GF | SF | DF

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
Club sandwich Chicken breast, crispy bacon, egg, tomato, lettuce SF NF	500
Chicken quesadilla Sour cream, tomato salsa, guacamole SF NF	500

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

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
Seafood Shrimp, squid, scallop SF NF	500


PASTA hand cut fettuccine or penne

Bolognese Beef Ragu, tomato, basil, parmesan SF NF	500
Carbonara Pancetta, garlic, egg yolk, cream, parmesan SF NF	450
Marinara Shrimp, scallop, squid, pomodoro sauce SF NF	650
Aioli truffle Olive oil, truffle paste, garlic SF NF VG	450

** 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 – 250gr- 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	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 100 gr
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	150 per 100 gr
Tropical lobster	520 per 100 gr
Local clam	100 per 100 gr
Red coral trout	350 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	1,800
Local Free-Range Duck for two Vietnamese style duck soup, duck salad, roasted duck GF DF NF	2,200

DON'T FORGET US

Children below 6 eat with our compliments, children aged from 6 to 11 are eligible for a 50 percent discount on regular menu items with smaller portion, excluding children menu items

SOUP	190
Cream of tomato GF V SF NF	
Cream of mushroom GF V SF NF	
Cream of chicken GF SF NF	
PIZZA AND PASTA TIME	350
Hand cut fettuccine Bolognese/Tomato/Cheese/Mushroom SF NF	
Margherita pizza SF NF V	
MAIN COURSE	350
Grilled chicken / fish fillet GF SF NF	
Parmesan crumbled chicken / fish fillet SF NF	
Toasted ham, cheese sandwich SF NF	
Mini cheeseburger SF NF	
Beef Tenderloin GF SF NF <i>All served with garden salad or triple cooked chips</i>	
Fried rice with chicken and vegetable GF SF NF	
Chicken or beef pho GF SF NF	
Healthy salad, poached chicken breast GF SF NF	
Chicken curry with steamed rice GF SF NF	
SIDE	50
Steamed broccoli, green bean, carrot GF SF NF VG	
DESSERT	120
Selection of ice cream and sorbet See server V NF	
Tropical fruit salad V NF DF GF	
Healthy chocolate brownie Vanilla ice cream V NF	
Banana split Peanut butter ice cream V GF	

GF - Gluten free | DF - Dairy free | V - Vegetarian | VG - Vegan | NF - Nut free | SF - Sugar free

Please inform your host if you have any specific dietary requirements

Prices are in Vietnam Dong X 1000 and subject to 5% service charge and 10% government taxes

DESSERT

Molten chocolate	400
Vanilla ice cream, raspberry coulis NF V	
Strawberry & lime sable	400
Passion fruit ganache, yogurt sorbet V	
Coconut crème brulee	350
Mango & strawberry salsa, coconut cigarette NF V	
Local mango parfait	450
Mint-chocolate ice cream, sesame tuile GF V NF	
Butterfly pea panna cotta	350
Raspberry sorbet GF V NF	
Chocolate dome	450
Black forest cake, hot chocolate sauce, chocolate soil NF V	
Banana Tempura	300
Banana, coconut sauce, green tea ice cream GF V NF	
Garden pandan leaves crème caramel	300
Tropical fruit, passion fruit sauce GF NF V	
Selection of homemade ice cream & sorbet	120 per scoop
See server GF NF V	

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 AND WINE CELLAR

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++

PRIVATE BARBECUE

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