



SIX SENSES

CON DAO

# BY THE BEACH MENU

# SOUPS AND SALADS

<b>CON DAO SEAFOOD BISQUE SOUP</b> Lobster Bisque, Zucchini, Carrot, Saffron, Provençal Garlic Croutons NF   SF	380
<b>PUMPKIN SOUP LEMONGRASS FLAVOR</b> Pumpkin, Lemongrass, Cream, Croutons, Vegetable Stock SF   NF   VG	350
<b>TRUFFLE POTATO SOUP</b> Truffle Ravioli SF   NF   VG	350
<b>MISO SOUP</b> Tofu, Wakame, Spring Onions, Fish Broth DF   GF   SF   NF	350
<b>COBB SALAD</b> Avocado, Tomatoes, Quail Eggs, Blue Cheese, Chicken Breast, Bacon, Romaine Lettuce, Lemon Dressing SF   NF	420
<b>QUINOA GOJI BERRIES SALAD</b> Quinoa, Avocado, Goji Berries, Pomegranate, Mixed Salad, White Balsamic Dressing SF   GF   DF   VG	370
<b>BURRATA E CRUDO</b> Burrata, Heirloom Tomatoes, San Daniele Ham, Garlic Bread SF   NF	420
<b>CAESAR SALAD</b> Romaine Lettuce, Don Bocarte Cantabrian Anchovies, Bacon, Caesar Dressing Quail Eggs, Provençal Garlic Croutons, Shaved Parmesan SF   NF	380
<b>Add Grilled Chicken Breast</b>	450
<b>CON DAO SEAFOOD SALAD</b> Steamed Local Seafood Salad, Organic Zucchini, Carrots, Potatoes, Red Onions, Lemon Zest, Olives, Italian Parsley, White Balsamic Dressing GF   NF   DF   SF	500
<b>CON DAO SLIPPER LOBSTER SALAD</b> Garden Lettuce, Mango, Avocado Purée, Salmon Roe, Lemon Dressing NF   SF   GF	550
<b>CON DAO OCTOPUS</b> Cucumber, Cherry Tomato, Micro Crests, Fennel, Caperberries, Mustard Seeds, Charcoal Mayo, Lemon Dressing NF   SF   GF   DF	390
<b>BEEF SALAD</b> Pan-seared Beef, Con Dao Almonds, Our Garden Salad, Bell Peppers, Red Wine Dressing GF   DF	520



# PASTA

Spaghetti – Linguine – Rigatoni – Fettuccine and Black Ink Fettuccine

<b>CARBONARA</b> Guanciale, Egg Yolk, Cream, Pecorino SF   NF	520
<b>ALLE VONGOLE</b> Local Clams, Chilies, Tomatoes, Parsley, Garlic, White Wine SF   NF	550
<b>AGLIO OLIO</b> Garlic, Chilies, Parsley, Parmesan, Extra Virgin Olive Oil SF   NF   VG	400
<b>CON MANZO</b> Angus Beef Ribeye, Spicy Chorizo, Mixed Spices, Tomatoes, Basil, Pecorino SF   NF	650
<b>OPEN RAVIOLI</b> Sautéed Garden Mushrooms, Smoked Eggplant, Cheese Sauce, Micro Herb, Truffle Oil, Pecorino SF   NF   VG	500
<b>ANGUS SHORT RIB RAGOUT</b> Slow-cooked Angus Beef Short Ribs in Red Wine and Plum Tomato Sauce SF   NF	600

*Gluten free options are available for request*

# PIZZA

<b>MARGHERITA</b> Tomato Sauce, Buffalo Mozzarella, Basil VG   NF	400
<b>SALSICCIA</b> Italian Sausage, Gorgonzola, Onions, Tomato Sauce, Mozzarella NF	450
<b>QUATTRO FORMAGGI</b> Tom Muc Chau, Roquefort, Gruyère, Mozzarella NF	480
<b>CON DAO SEAFOOD</b> Scallops, Squid, Local Fish, Tiger Prawns, Mozzarella NF   SF	500
<b>DIAVOLA</b> Spicy Salami, Fresh Mozzarella, Cheddar, Tomato Sauce, Chili Flakes NF	480
<b>PROSCIUTTO E LA FUNGHI</b> Garden Mushrooms, Prosciutto Ham, Buffalo Mozzarella, Tomato Sauce NF	520



# BREADS

<b>HAND-CUT PRIME BEEF BURGER</b> Lettuce, Tomatoes, Pickles, Onion Jam, Truffle Mayonnaise, Iberico Ham, Gruyère NF	550
<b>BANH MI CON DAO SLIPPER LOBSTER</b> Avocado, Heirloom Tomatoes, Mangoes, Lemon Zest, Thousand Island Dressing NF	690
<b>HAND-CRAFTED TACOS</b> Cajun Shrimps, Tacos Shells, Fruit Salsa and Avocado, Sour Cream SF   NF	590

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

## CHEF'S SPECIALS

<b>BBQ OR STEAMED SEAFOOD PLATTER</b> We will let you know types of Con Dao Seafood catch of the day. Served with our garden harvest salad and homemade delicious sauce. NF   GF	2,100
<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/ Mushroom GF   NF   SF	5,900

## FROM THE LAND

<b>OVEN-ROASTED ORGANIC CHICKEN</b> Our Garden Vegetables, Hunter's Sauce NF   SF   GF	950
<b>DRY-AGED DUCK BREAST</b> Braise Red Cabbage and Apple, Beetroot, Carrot Mash, Bigarade Sauce NF   SF   GF	750
<b>AUSTRALIAN LAMB CHOPS</b> Burnt Leeks, Parsnip Purée, Shallots, Carrot Confit, Asparagus, Rosemary, Lamb Jus NF   SF   GF	1100
<b>IBERICO PORK CHOP</b> Iberico Pork Chop, Rosti Potato, Grilled Broccoli, Carrot, Beetroot Coleslaw, Mustard 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, Limes, served with Garden Salad NF   GF	590
<b>CON DAO SCALLOPS</b> Spring Onions, Peanuts, Fried Shallots SF   GF   DF	520
<b>CON DAO SEAFOOD PAELLA</b> Con Dao Seafood, Green Peas, Chorizo, Tomatoes, Saffron GF   SF	900
<b>NORWEGIAN SALMON</b> Buttered Leeks, Potato Gnocchi, Fennel, Grape Sauce NF   SF	900
<b>CON DAO CATCH OF THE DAY</b> Chargrilled Fish Fillet Rubbed in Lemongrass Paste, Fennel Salad Served with Grilled Rice wrapped in Banana Leaf NF   SF   GF   DF	650
<b>WHOLE FISH</b> BBQ in Banana Leaf, Turmeric, Lemongrass or Steamed in Soy, Ginger, Lemongrass, Served with Vietnamese Herb and Fresh Rice Noodles, Rice Papers and Fish Sauce NF   SF   GF   DF	1100/ Kg
<b>LIVE CRAB</b>	Market Price
<b>TROPICAL LOBSTER</b>	Market Price
<b>CLAMS</b>	Market Price
<b>RED CORAL TROUT</b>	Market Price
<b>LOCAL SNAILS</b>	Market Price

*All subject to market availability (4 hours of notice) Minimum order is 500 grams.*



# PREMIUM BEEF CUTS

AUSTRALIAN PREMIUM RIBEYE 300GR	1300
AUSTRALIAN PREMIUM TENDERLOIN 200GR	1200
AUSTRALIAN PREMIUM STRIPLOIN 300GR	1250
AUSTRALIAN GRAIN-FED WAGYU TENDERLOIN MB7 200GR	1850

*All Beef will be served with Seasonal Vegetables and Pumpkin Purée and your choice of sauce as below.  
Red Wine/ Peppercorn/Wild Mushroom*

## SIDES

<b>GARDEN LEAVES</b> Mixed Salad, Avocado, Cherry Tomatoes, Cucumber, Lemon Dressing GF   VG   DF   SF   NF	150
<b>MISO GREENS</b> From Our Garden, White Miso, Ginger, Sesames GF   VG   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   VG	150
<b>GRILLED ASPARAGUS</b> With Thyme, Garlic, Olive Oil SF   NF   DF   GF   V	150
<b>FRENCH FRIES</b> In-house Made Mayonnaise and Ketchup SF   NF   DF   GF   V	150
<b>HAND-CUT CHIPS</b> In-house Made Mayonnaise and Ketchup SF   NF   DF   GF   V	150



# DESSERTS

<b>COCONUT CRÈME BRULÉE</b> Mango and Strawberry Salsa, Coconut Cigarette GF   NF   VG	350
<b>LIME PARFAIT</b> Spiced Pineapple, Coconut Breton Biscuit, Tropical Fruits GF   VG	350
<b>BLUE OCEAN PANNA COTTA</b> Coconut Panna Cotta, Butterfly Pea Flower and Lemongrass Jelly GF   VG   NF	350
<b>MOLTEN CHOCOLATE CAKE</b> Vanilla Ice Cream, Raspberry Coulis NF   VG	400
<b>CON DAO ALMOND TARTE</b> Honey Ginger Ice Cream, Chocolate Crémeux VG	450
<b>TROPICAL SAVARIN</b> Spiced and Passion Fruit Honey Syrup, Mascarpone, Tropical Fruits VG   NF	450
<b>SELECTION OF HOMEMADE ICE CREAMS AND SORBETS</b> Ice Creams: Vanilla/ Dark Chocolate/ Green Tea/ Caramel Sherbets: Coconut/ Passion Fruit/ Banana/ Lime GF   NF   VG	120 per scoop



# 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

SF | NF | VG

CREAMY CAULIFLOWER

SF | NF | VG

## PIZZA AND PASTA

350

HAND CUT FETTUCCHINE

Bolognese/ Pesto/ Mushrooms

SF | NF

MAC 'N CHEESSE

NF | SF

MARGHERITA PIZZA

SF | NF | VG

## MAIN COURSE

350

GRILLED CHICKEN/ FISH FILLET

GF | SF | NF

CALAMARI RINGS WITH TARTAR

SF | NF

CRISPY PARMESAN CRUSTED CHICKEN WITH TARTAR

SF | NF

FISH AND CHIPS WITH TARTAR

SF | NF

MINI CHEESEBURGER

SF | NF

BEEF TENDERLOIN

GF | SF | NF

*All served with garden salad or triple cooked chips*





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## SIDE

50

### STEAMED GARDEN VEGETABLES

GF | SF | NF | VG | DF

## DESSERTS

120

### CHOCOLATE BROWNIE

Vanilla Ice Cream

VG | NF

### SELECTION OF ICE CREAMS AND SORBETS

Ask our host to choose your favorite flavors

VG | NF

### BANANA SPLIT

Chocolate Ice Cream

VG | GF | NF

### TROPICAL FRUIT SALAD

GF | NF | V | SF



# 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)

With our own private beach and evening view to die for in Con Dao, and our bay backdrop for dining. Add your own unique touches to our personalized barbecue menu, all conveniently to your table by the shoreline for you to create your own barbecue masterpieces.  
Tailor-made menu available upon request

