



SIX SENSES

CON DAO

BY THE BEACH MENU

SOUPS AND SALADS

CON DAO SEAFOOD BISQUE SOUP	380
Lobster bisque, zucchini, carrot, saffron, Provençal garlic croutons NF SF	
PUMPKIN SOUP LEMONGRASS FLAVOUR	350
Croutons, vegetable stock NF SF VG	
GARDEN MUSHROOM SOUP	550
Onion, garlic, thyme, vegetable broth DF GF NF SF V	
GRILLED ZUCCHINI ASPARAGUS SOUP	400
Thyme, vegetable broth DF GF NF SF V	
CHILLED CARROT ORANGE MISO SOUP	350
Avocado, young coconut water DF GF SF V	
COBB SALAD	420
Avocado, tomatoes, quail eggs, blue cheese, chicken breast, bacon, romaine lettuce, lemon dressing NF SF	
QUINOA GOJI BERRIES SALAD	370
Avocado, pomegranate, mixed salad, white balsamic dressing DF GF SF VG	
BURRATA E CRUDO	420
Burrata, heirloom tomatoes, San Daniele ham, garlic bread NF SF	
CAESAR SALAD	380
Romaine lettuce, Don Bocarte Cantabrian Anchovies, bacon, quail eggs, shaved parmesan, Provençal garlic croutons, Caesar dressing NF SF	
<i>Add Grilled Chicken Breast</i>	450
SLIPPER LOBSTER COUSCOUS	850
Tahini, chickpeas, beetroot reduction DF SF	
QUINOA SALMON TARTARE	510
Goji berries, crème fraîche, white balsamic dressing GF NF	
SESAME CRACKER MILLE-FEUILLE	420
Spinach, caper berries, roasted tomato, crème cheese, balsamic SF VG	
ORANGE POACHED PRAWN SALAD	450
Carrot, garden herbs DF GF SF	
CON DAO SEABASS CEVICHE	450
Avocado, red onions, citrus DF GF NF	



PASTA

Spaghetti – Linguine – Rigatoni – Fettuccine and Black Ink Fettuccine

CARBONARA	520
Guanciale, egg yolk, cream, pecorino NF SF	
ALLE VONGOLE	550
Local clams, chillies, tomatoes, parsley, garlic, white wine NF SF	
AGLIO OLIO	400
Garlic, chillies, parsley, parmesan, extra virgin olive oil NF SF VG	
CON MANZO	650
Angus beef ribeye, spicy chorizo, mixed spices, tomatoes, basil, pecorino NF SF	
FRUTTI DI MARE LINGUINE	650
Line-caught seafood, garlic, white wine, light tomato fondue DF NF	
MUSHROOM LASAGNA	550
Truffle salsa, hut-grown mushrooms, arugula pesto, cream cheese SF VG	

Gluten free options are available for request

PIZZA

MARGHERITA	400
Buffalo mozzarella, basil, tomato sauce NF VG	
SALSICCIA	450
Italian sausage, gorgonzola, onions, mozzarella, tomato sauce NF	
QUATTRO FORMAGGI	480
Moc Chau Tomme, Roquefort, Gruyère, mozzarella NF	
CON DAO SEAFOOD	500
Local scallop, squid, fish, tiger prawns, mozzarella NF SF	
DIAVOLA	480
Spicy salami, fresh mozzarella, cheddar, tomato sauce, chilli flakes NF	
PROSCIUTTO E LA FUNGHI	520
Garden mushrooms, prosciutto ham, buffalo mozzarella, tomato sauce NF	



BREADS

HAND-CUT PRIME BEEF BURGER	550
Lettuce, tomatoes, pickles, onion jam, Iberico ham, Gruyère, truffle mayonnaise NF	
BANH MI CON DAO SLIPPER LOBSTER	690
Avocado, heirloom tomatoes, mangoes, lemon zest, thousand island dressing NF	
HAND-CRAFTED TACOS	590
Cajun shrimps, tacos shells, fruit salsa and avocado, sour cream NF SF	

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

CHEF'S SPECIALS

BBQ OR STEAMED SEAFOOD PLATTER	2,100
We will let you know types of Con Dao Seafood catch of the day. Served with our garden harvest salad and homemade delicious sauce. GF NF	
WAGYU TOMAHAWK 1.3KG MB6 FOR TWO	5,900
Served with whole grain mustard, chimichurri, smoked chilli mustard Bac Lieu salt, seaweed salt, berry salt, baked potato and grilled vegetables. Beef / Peppercorn/ Mushroom jus GF NF SF	

FROM THE LAND

SLOW-COOKED ORGANIC CHICKEN	860
Truffle mash, hut-grown mushrooms, mushroom jus GF NF	
AUSTRALIAN LAMB CHOP	1,450
Colcannon potato, asparagus, lamb jus GF NF	
IBÉRICO PORK CHOP	1,670
Apple potato purée, broccolini, yellow mustard jus DF GF NF	
TRIPLE-SEARED AUSTRALIAN RIBEYE STEAK	1,450
Chipotle butter, grilled corn, asparagus, red wine jus GF NF	



FROM THE SEA

CHAR-GRILLED CON DAO KING PRAWNS	650
Chilli sauce or garlic butter served with garden salad GF NF	
CHAR-GRILLED CON DAO SQUID	590
Green chilli sauce, limes, served with garden salad GF NF	
COASTAL SEABASS	670
Braised garlic, light tomato fondue DF GF SF	
GOLDEN SCALLOP	1,100
Cauliflower purée, roasted pumpkin, orange reduction GF	
BUTTER-POACHED SLIPPER LOBSTER	1,550
Ginger carrot purée, mashed potato, beetroot gastrique GF	
NORWEGIAN SALMON	900
Buttered leeks, potato gnocchi, fennel, grape sauce NF SF	
CON DAO CATCH OF THE DAY	650
Chargrilled fish fillet rubbed in lemongrass paste, fennel salad Served with grilled rice wrapped in banana leaf DF GF NF SF	
WHOLE FISH	1,100/ Kg
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 DF GF NF SF	
LIVE CRAB	Market Price
TROPICAL LOBSTER	Market Price
CLAMS	Market Price
RED CORAL TROUT	Market Price
LOCAL SNAILS	Market Price

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



PREMIUM BEEF CUTS

AUSTRALIAN PREMIUM RIBEYE 300GR	1,300
AUSTRALIAN PREMIUM TENDERLOIN 200GR	1,200
AUSTRALIAN PREMIUM STRIPLOIN 300GR	1,250
AUSTRALIAN GRAIN-FED WAGYU TENDERLOIN MB7 200GR	1,850

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

SIDES

GARDEN LEAVES	150
Avocado, cherry tomatoes, cucumber, mixed salad, lemon dressing DF GF NF SF VG	
MISO GREENS	150
From our garden, white miso, ginger, sesame DF GF SF VG	
STEAMED OR GRILLED VEGETABLES	150
Seasonal greens, olive oil DF GF NF SF V	
CREAMY MASHED POTATO	150
GF NF SF VG	
GRILLED ASPARAGUS	150
With thyme, garlic, olive oil DF GF NF SF V	
FRENCH FRIES	150
House-made mayonnaise and ketchup DF GF NF SF V	
HAND-CUT CHIPS	150
House-made mayonnaise and ketchup DF GF NF SF V	



DESSERTS

COCONUT CRÈME BRULÉE	350
Mango and strawberry salsa, coconut cigarette GF NF VG	
LIME PARFAIT	350
Spiced pineapple, coconut Breton biscuit, tropical fruits GF VG	
BLUE OCEAN PANNA COTTA	350
Coconut panna cotta, butterfly pea flower and lemongrass jelly GF NF VG	
MOLTEN CHOCOLATE CAKE	400
Vanilla ice cream, raspberry coulis NF VG	
CON DAO ALMOND TARTE	450
Honey ginger ice cream, chocolate Crèmeux VG	
TROPICAL SAVARIN	450
Spiced passion fruit honey syrup, mascarpone, tropical fruits NF VG	
SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS	120 per scoop
Ice Creams: Vanilla/ Dark Chocolate/ Green Tea/ Caramel Sorbets: Coconut/ Passion Fruit/ Banana/ Lime GF NF VG	



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 portions, excluding children's menu items.

SOUP 150

PUMPKIN SOUP LEMONGRASS FLAVOR

NF | SF | VG

CREAMY CAULIFLOWER

NF | SF | VG

PIZZA AND PASTA 350

HAND CUT FETTUCINE

Bolognese/ Pesto/ Mushrooms

NF | SF

MAC 'N CHEESSE

NF | SF

MARGHERITA PIZZA

NF | SF | VG

MAIN COURSE 350

GRILLED CHICKEN/ FISH FILLET

GF | NF | SF

CALAMARI RINGS WITH TARTAR

NF | SF

CRISPY PARMESAN CRUSTED CHICKEN WITH TARTAR

NF | SF

FISH AND CHIPS WITH TARTAR

NF | SF

MINI CHEESEBURGER

NF | SF

BEEF TENDERLOIN

GF | NF | SF

All served with garden salad or triple cooked chips



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SIDE 50

STEAMED GARDEN VEGETABLES

DF | GF | NF | SF | V

DESSERT 120

CHOCOLATE BROWNIE

Vanilla ice cream

VG

SELECTION OF ICE CREAMS AND SORBETS

Ask our host to choose your favourite flavours

NF | VG

BANANA SPLIT

Chocolate Ice Cream

GF | NF | VG

TROPICAL FRUITS SALAD

GF | NF | SF | V



COOKING CLASS

2,300 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 prices below 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 & WINES PERSON	4,000
FIVE COURSES TASTING MENU & WINES PER PERSON	5,000
SIX COURSES TASTING MENU & WINES PER PERSON	6,000

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

PRIVATE BARBECUE

From 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.

