



SIX SENSES

CON DAO

BY THE BEACH MENU

SOUPS AND SALADS

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

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

Gluten free options are available for request

PIZZA

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



BREADS

HAND-CUT PRIME BEEF BURGER Lettuce, Tomatoes, Pickles, Onion Jam, Truffle Mayonnaise, Iberico Ham, Gruyère NF	550
BANH MI CON DAO SLIPPER LOBSTER Avocado, Heirloom Tomatoes, Mangoes, Lemon Zest, Thousand Island Dressing NF	690
HAND-CRAFTED TACOS Cajun Shrimps, Tacos Shells, Fruit Salsa and Avocado, Sour Cream SF NF <i>All breads will be served with Salad or French Fries or Triple Cooked Chips</i>	590

CHEF'S SPECIALS

BBQ OR STEAMED SEAFOOD PLATTER 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	2100
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/ Mushroom GF NF SF	5900

FROM THE LAND

OVEN-ROASTED ORGANIC CHICKEN Our Garden Vegetables, Hunter's Sauce NF SF GF	950
DRY-AGED DUCK BREAST Braise Red Cabbage and Apple, Beetroot, Carrot Mash, Bigarade Sauce NF SF GF	750
AUSTRALIAN LAMB CHOPS Burnt Leeks, Parsnip Purée, Shallots, Carrot Coit, Asparagus, Rosemary, Lamb Jus NF SF GF	1100
IBERICO PORK CHOP Iberico Pork Chop, Rosti Potato, Grilled Broccoli, Carrot, Beetroot Coleslaw, Mustard 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, Limes, served with Garden Salad NF GF	590
CON DAO SCALLOPS Spring Onions, Peanuts, Fried Shallots SF GF DF	520
CON DAO SEAFOOD PAELLA Con Dao Seafood, Green Peas, Chorizo, Tomatoes, Saffron GF SF	900
NORWEGIAN SALMON Buttered Leeks, Potato Gnocchi, Fennel, Grape Sauce NF SF	900
CON DAO CATCH OF THE DAY Chargrilled Fish Fillet Rubbed in Lemongrass Paste, Fennel Salad Served with Grilled Rice wrapped in Banana Leaf NF SF GF DF	650
WHOLE FISH 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
LIVE CRAB	Market Price
TROPICAL LOBSTER	Market Price
CLAMS	Market Price
RED CORAL TROUT	Market Price
LOCAL SNAILS <i>All subject to market availability (4 hours of notice) Minimum order is 500 grams.</i>	Market Price



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

GARDEN LEAVES Mixed Salad, Avocado, Cherry Tomatoes, Cucumber, Lemon Dressing GF VG DF SF NF	150
MISO GREENS From Our Garden, White Miso, Ginger, Sesames GF VG DF SF	150
STEAMED OR GRILLED VEGETABLES Seasonal Vegetables, Olive Oil GF V SF NF DF	150
CREAMY MASHED POTATO GF SF NF VG	150
GRILLED ASPARAGUS With Thyme, Garlic, Olive Oil SF NF DF GF V	150
FRENCH FRIES In-house Made Mayonnaise and Ketchup SF NF DF GF V	150
HAND-CUT CHIPS In-house Made Mayonnaise and Ketchup SF NF DF GF V	150



DESSERTS

COCONUT CRÈME BRULÉE Mango and Strawberry Salsa, Coconut Cigarette GF NF VG	350
LIME PARFAIT Spiced Pineapple, Coconut Breton Biscuit, Tropical Fruits GF VG	350
BLUE OCEAN PANNA COTTA Coconut Panna Cotta, Butterfly Pea Flower and Lemongrass Jelly GF VG NF	350
MOLTEN CHOCOLATE CAKE Vanilla Ice Cream, Raspberry Coulis NF VG	400
CON DAO ALMOND TARTE Honey Ginger Ice Cream, Chocolate Crémeux VG	450
TROPICAL SAVARIN Spiced and Passion Fruit Honey Syrup, Mascarpone, Tropical Fruits VG NF	450
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 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 FETTUCCINE

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

GF - Gluten free | DF - Dairy free | V - Vegan | VG - Vegetarian | 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 government tax



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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

2,300 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 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 & WINES PER 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

