SIX SENSES

CON DAO

BY THE BEACH MENU

SOUPS

CON DAO SEAFOOD BISQUE 595

Lobster bisque, zucchini, carrot, saffron, Provençal garlic croutons
NF | SF
FITNESS

PUMPKIN SOUP 480

Croutons, vegetable stock
NF | SF | VG
SLEEP | DETOX

GARDEN MUSHROOM SOUP 580

Onion, garlic, thyme, vegetable broth
DF | GF | NF | SF | V
SLEEP | DETOX

GRILLED ZUCCHINI & ASPARAGUS SOUP 480

Zucchini, grilled asparagus, vegetable broth, thyme
DF | GF | NF | SF | V
DETOX

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SALADS

COBB SALAD 520

Avocado, tomatoes, quail eggs, blue cheese, chicken breast, bacon, romaine lettuce, lemon dressing
NF | SF
FITNESS

QUINOA GOJI BERRIES SALAD 480

Quinoa, Goji berries, avocado, pomegranate, mixed salad, white balsamic dressing
DF | GF | SF | VG
DETOX | FITNESS

BURRATA E CRUDO 540

Burrata, heirloom tomatoes, San Daniele ham, garlic bread
NF | SF
FITNESS

CAESAR SALAD 480

Romaine lettuce, Don Bocarte Cantabrian anchovies, bacon, quail eggs, shaved Parmesan, Provençal garlic croutons, Caesar dressing
NF | SF
FITNESS

Add Grilled Chicken Breast 250
FITNESS

QUINOA SALMON TARTARE 560

Goji berries, crème fraîche, white balsamic dressing
GF | NF
FITNESS | DETOX

ORANGE POACHED PRAWN SALAD 550

Carrot, garden herbs
DF | GF | NF | SF
DETOX | FITNESS

CON DAO SEABASS CEVICHE 500

Shallot, avocado, mixed herbs, citrus dressing
DF | GF | NF
DETOX | FITNESS

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PASTAS

Spaghetti – Linguine – Rigatoni - Fettuccine and Black Ink Fettuccine

ALLE VONGOLE 690

Local clams, chillies, tomatoes, parsley, garlic, white wine
NF | SF
FITNESS

CARBONARA 660

Guanciale, egg yolk, cream, Pecorino Romano
NF | SF
FITNESS

AGLIO E OLIO 600

Garlic, chillies, parsley, Parmesan, extra virgin olive oil
NF | SF | VG
DETOX

CON MANZO 710

Angus beef ribeye, spicy chorizo, mixed spices, tomatoes, basil, Pecorino
NF | SF
FITNESS

FRUTTI DI MARE LINGUINE 720

Line-caught seafood, garlic, white wine, light tomato fondue
DF | NF
FITNESS

MUSHROOM LASAGNA 600

Truffle salsa, garden mushrooms, arugula pesto, cream cheese
SF | VG
SLEEP

ALLA BOLOGNESE 700

Slow-cooked beef ragù, tomatoes, onions, carrots, celery, Parmesan
NF | SF
FITNESS

AL POMODORO 610

Tomatoes, garlic, fresh basil, extra virgin olive oil, Parmesan
NF | SF
FITNESS

ZUCCHINI SPAGHETTI WITH PUY LENTIL BOLOGNESE 640

Zucchini noodles, Puy lentil ragù, tomatoes, carrots, basil
DF | GF | NF | V
FITNESS

Gluten-free options are available upon request.

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PIZZAS

MARGHERITA 520
Buffalo mozzarella, basil, tomato sauce
NF | VG

SALSICCIA 610
Italian sausage, Gorgonzola, onions, Mozzarella, tomato sauce
NF

TANDOORI CHICKEN 650
Chicken Tikka, coriander leaves, fresh Mozzarella, tomato sauce, chilli flakes
NF

DIAVOLA 580
Spicy salami, fresh Mozzarella, cheddar, tomato sauce, chilli flakes
NF

PROSCIUTTO E FUNGHI 610
Garden mushrooms, prosciutto ham, buffalo Mozzarella, tomato sauce
NF

CON DAO SEAFOOD 660
Local scallop, squid, tiger prawns, Mozzarella
NF | SF

BREADS

HAND-CUT PRIME BEEF BURGER 680
Lettuce, tomatoes, pickles, onion jam, Iberico ham, Gruyère, truffle mayonnaise
NF

CON DAO SLIPPER LOBSTER ROLL 720
Avocado, heirloom tomatoes, mangoes, spicy mayonnaise
NF

HAND-CRAFTED TACOS 600
Cajun prawns, taco shells, tomato salsa and avocado, sour cream
NF | SF
FITNESS

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CHEF'S SPECIALS

GRILLED OR STEAMED SEAFOOD PLATTER 2,300

Our selection of fresh Con Dao Seafood varies daily. Our team will be happy to advise you on the today's catch.
Served with our garden harvest salad and homemade delicious sauce.
GF | NF
FITNESS | DETOX

SLOW-COOKED ORGANIC CHICKEN 2,100

Sumac salad, chimichurri, grilled vegetables, five-spice port wine sauce

NF | SF
FITNESS

WAGYU TOMAHAWK 1.3KG MB6 FOR TWO 7,200

Please allow a minimum of 3 hours' advance notice for your order

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
FITNESS

FROM THE LAND

IBÉRICO PORK CHOP 1,700

Potato pavé, caramelised carrot, yellow mustard jus

BUTTER CHICKEN MASALA 800

Dal curry, naan bread, onion and tomato raita

FITNESS

AUSTRALIAN LAMB CHOP 1,500

Colcannon potato, asparagus, lamb jus
GF | NF
FITNESS

AUSTRALIAN BLACK ANGUS TENDERLOIN - 200 G 1,500

Grilled asparagus, Phu Quoc black pepper sauce

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FROM THE SEA

CHAR-GRILLED CON DAO KING PRAWNS — 760

Served with your choice of chilli sauce or garlic butter and a fresh garden salad
GF | NF
FITNESS | DETOX

CHAR-GRILLED CON DAO SQUID — 680

Green chilli sauce, limes, served with fresh garden salad
GF | NF
FITNESS | DETOX

CON DAO CATCH OF THE DAY — 720

Fish fillet, braised garlic, light tomato fondue
DF | GF | SF
FITNESS

GOLDEN SCALLOP — 1,150

Truffle potato foam, beetroot orange reduction, crispy bacon
GF
FITNESS

BUTTER-POACHED SLIPPER LOBSTER — 1,620

Bisque risotto, Parmesan crackers
GF
FITNESS

NORWEGIAN SALMON — 950

Garden spinach, caper salsa, garlic cream
NF | SF
FITNESS

WHOLE FISH — 1,450/ Kg

BBQ FISH IN BANANA LEAF

With turmeric and lemongrass

Or

STEAMED FISH

With soy, ginger and lemongrass

Served with Vietnamese herb and fresh rice noodles, rice papers and fish sauce
DF | NF | SF
FITNESS | DETOX

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.

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PREMIUM BEEF CUTS

AUSTRALIAN PREMIUM RIBEYE - 300GR — 1,500
FITNESS

AUSTRALIAN PREMIUM STRIPLOIN - 300GR — 1,560
FITNESS

AUSTRALIAN GRAIN-FED WAGYU TENDERLOIN MB 7 - 200GR — 2,100
FITNESS

Each beef cut is served with your choice of one sauce and one side dish.
Sauces: Red wine / Phu Quoc green peppercorn / garden mushroom
Side dishes: Sautéed mushrooms / grilled asparagus / truffle mash / French fries / hand-cut chips

SIDES

GARDEN LEAVES — 320
Avocado, cherry tomatoes, cucumber, mixed salad, lemon dressing
DF | GF | NF | SF | V
DETOX

MISO GREENS — 320
Garden vegetables, white miso, ginger, sesame
DF | GF | SF | V
DETOX

STEAMED OR GRILLED SEASONAL VEGETABLES — 320
Seasonal greens, olive oil
DF | GF | NF | SF | V
DETOX

CREAMY MASHED POTATO — 320
GF | NF | SF | VG

GRILLED ASPARAGUS — 320
Thyme, garlic, olive oil
DF | GF | NF | SF | V
DETOX

FRENCH FRIES — 320
House-made mayonnaise and ketchup
DF | GF | NF | SF | V

HAND-CUT CHIPS — 320
House-made mayonnaise and ketchup
DF | GF | NF | SF | V

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DESSERTS

CON DAO ALMOND TART — 475
Almond cream, praline, dark chocolate ganache, vanilla ice cream
CN

TROPIQUE — 475
Tonka bean panna cotta, passion fruit gel, mango basil sorbet, coconut crumble, tuile
GF | NF | V

DARK CHOCOLATE MOLTEN CAKE — 475
Vanilla ice cream, raspberry coulis
NF | V

HAZELNUT COFFEE INDULGENCE — 475
Chocolate coffee crémeux, cacao crumble, roasted hazelnut praline
CN | V

EARL GREY YUZU CAKE — 475
Earl Grey chantilly, yuzu curd, citrus confit, yuzu ice cream
NF | V

LAYERED MATCHA PISTACHIO — 475
Almond sablé, matcha mousse, pistachio praline
CN

TROPICAL HARVEST — 425
Seasonal selection of Vietnamese tropical fruits
DF | GF | NF | SF | V

SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS — 175 per scoop
Ice Creams: vanilla/ chocolate/ strawberry/ jackfruit/ coconut/ mango/ pistachio/ matcha/ salted caramel
Sorbets: passion fruit/ raspberry/ pineapple rosemary/ coconut/ coconut lychee
GF | NF | VG

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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

PUMPKIN SOUP
NF | SF | VG
DETOX
250

CREAMY CAULIFLOWER
NF | SF | VG
DETOX
250

PIZZA AND PASTAS

HAND-CUT FETTUCCINE
Bolognese/ Pesto/ Tomato/ Cream
NF | SF
FITNESS
400

MAC 'N CHEESE
NF | SF
400

MARGHERITA PIZZA
NF | SF | VG
400

MAIN COURSES

GRILLED CHICKEN/ FISH FILLET
GF | NF | SF
FITNESS
420

CALAMARI RINGS WITH TARTAR SAUCE
NF | SF
420

CRISPY PARMESAN-CRUSTED CHICKEN WITH TARTAR
NF | SF
420

FISH & CHIPS WITH TARTAR SAUCE
NF | SF
450

MINI CHEESEBURGER
NF | SF
480

BEEF TENDERLOIN
GF | NF | SF
FITNESS
600

All served with garden salad or triple cooked chips

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SIDE

STEAMED GARDEN VEGETABLES
225
DF | GF | NF | SF | V
DETOX

CREAMY MASHED POTATO
175
GF | NF | SF | VG

DESSERT

CHOCOLATE BROWNIE
250
Vanilla ice cream
VG

BANANA SPLIT
250
Chocolate ice cream
GF | NF | VG

SELECTION OF ICE CREAMS & SORBETS
175
Please ask our Host for today's available selections
NF | VG

TROPICAL FRUIT SALAD
225
GF | NF | SF | V

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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

Prices Are Per Person (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:

The Tasting Journey

- Four Courses Tasting Menu 3,000
- Five Courses Tasting Menu 4,000
- Six Courses Tasting Menu 5,000

With Wine Pairing

- Four Courses Tasting Menu & Wines 5,000
- Five Courses Tasting Menu & Wines 6,500
- Six Courses Tasting Menu & Wines 8,000

PRIVATE BARBECUE

From 4,500 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.

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