

The Tasty Stuff
Six Senses Con Dao

Dear Guest,

To strengthen our philosophy - Local, Sustainable and Healthy - we strive to use as many local ingredients in our food as our island can provide. Our resort gardens produce a multitude of herbs including: Basil, lemongrass, perilla and coriander, along with vegetables such as pumpkin and radish, not to mention coconuts and bananas.

The fruit and vegetables that the island cannot currently provide come from the Da Lat region of Vietnam, an area in the center of the country known as 'The Garden of Vietnam'.

Thanks to its unique micro-climate, it produces a myriad of fruits, vegetables, herbs, spices and more.

Our surrounding waters provide a wealth of oceanic produce, delivered fresh to our shore each morning via the local market.

Slipper lobster, prawns, calamari and coral trout flourish here in abundance, yet are fished using traditional and sustainable methods to help maintain and preserve the fragile eco-system of the Con Dao archipelago.

We are constantly searching for quality Vietnamese products, produced locally and sustainably.

Crystal Water

To avoid transportation of bottled water, the associated carbon dioxide emissions as well plastic waste, we have built our own Crystal Water plant.

This provides clinically pure, remineralized drinking water to all our guests and hosts. Institute Pasteur in Ho Chi Minh City ascertains our quality, safety and potability of Crystal Water on a regular basis.

Our goal is to provide clean drinking and cooking water for the whole local community on this island. The entire profit from Crystal Water goes directly to this project. With the assistance of previous guests, we have been able to build a Crystal Water supply plant for the local Con Dao primary school and the local hospital.

Thank you very much for your kind support!

Destination Dining Experience

Private Barbecues

Our Private BBQ, while being ideal for couples, is also a great way to dine as a family. This experience is made all the more personal, by your choice of venue, whether at our 'Wine Cellar', 'On the Beach' or 'In Villa'. Your waiter will be on hand, whilst your personal chef char-grills your chosen selection of fresh meats, seafood and vegetables. The perfect way to end any day here Con Dao.

Table on the Beach

Under a star filled sky, with only the gentle lapping of the waves to break the silence, your candle-lit table on the beach may be the perfect venue at Six Senses Con Dao.

Private Residence

Situated at the far end of the resort, our very private 3 and 4 bedrooms ocean view villas will make for a truly memorable candle-lit evening.

Chef's Table and Wine Cellar

By prior reservations only, our Chef and Sommelier will be delighted to assist you in creating the perfect culinary experience and tailor a personalized menu with individual wines to match.

Pop-up Dining

Add a splash of spontaneity to your holiday by dining at inspirational destinations. Our team is delighted to turn any possible location into your dining destination, from the jungle cinema to wherever your creativity takes you.

Vietnamese cooking class

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 recipes are yours to take away and enjoy at home.

Our Venues

By the Beach

Located on the seafront, By the Beach restaurant offers contemporary, international cuisine with a great selection of vegetarian, meat and local seafood dishes. It is open for breakfast from 7:00 to 10:00 am, for lunch from 12:00 to 3:00 pm and for dinner from 6:30 to 10:30 pm.

Vietnamese By the Market

Authentic traditional Vietnamese cuisine prepared by our local hosts employed from Con Dao; they have been cooking traditional and wholesome food for their own families for many years.

Serving daily from 12:00 to 10:00 pm.

Elephant Bar

Located by the Marketplace, the Elephant Bar gives you the option of light, casual dining throughout the day as well as selection of cocktails and mocktails for the day and night time.

Open every day from 9:00 am to 12:00 midnight

By the Pool

You do not need to leave the poolside to enjoy a refreshing cocktail, mocktail, or a great selection of pizza, gourmet burger, ice cream and fresh fruits.

Open every day from 10:00 am to 6:00 pm

In-villa Dining

Our in-villa dining options give you the freedom to retreat from the world and enjoy our fine cuisine in the privacy of your own villa, and beyond.

If you are celebrating any special occasion or you just want to be spoilt, please let us know. We will be delighted to arrange a tailor-made experience for you.

Please do let us know if you have any special dietary requirements or if you cannot find your favorite dish on this menu. Please allow at least 35 to 45 minutes for preparation and delivery.

Please feel free to call In-villa Dining at 6663 or your GEM

Breakfast

Available from 7:00 am - 10:00 am

Hot Oatmeal	200
Nuts and fruits, brown sugar, Greek yogurt and honey	
Cacao chia seed pudding	200
With goji berries and coconut	
Bircher Muesli	200
Rolled oats, sultanas, natural yogurt, grated apple Roasted almonds and honey Sugar free	
French Toast / Pancakes / Crepes	200
<i>Please choose topping:</i> Warm berry compote, maple syrup, or local banana and honey	
Bakery and Preserve Selection	200
Mixed freshly baked pastries with homemade preserves and honey	
Local Fruit Plate	200
Seasonal freshly cut assortment of fruits Gluten free Sugar free Raw	

Please inform your host if you have any specific dietary requirements
Prices are in Vietnamese Dong X 1000 and subject to 5% service charge and 10% government tax

EGG YOUR WAY	
Eggs Benedict	310
Poached eggs on toasted English muffin Smoked ham or smoked salmon, Hollandaise, ground black pepper	
Eggs Your Way	270
Whole egg or egg white omelet, poached eggs, boiled eggs, scrambled or fried eggs	
Please add any of the following to your omelet or eggs:	
Bacon, smoked ham, pork sausage, mushroom, onion, cheddar cheese, grilled tomatoes, baked beans, hash brown	50
English Breakfast	370
Eggs your way, grilled bacon, pork sausage, roasted tomato hash brown, mushrooms, baked beans	

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All Day Selection

Available from 12:00 noon – 10:00 pm

SOUPS & SALADS

Miso soup 250

Tofu, wakame spring onion & vegetable broth
Sugar free | Dairy free | Gluten free | Low GI | Vegetarian

Coconut & lemongrass soup 250

Pomelo & mint
Gluten free | Sugar free | Raw | Dairy free

Chicken & mushroom soup 340

With lotus stem, chicken and garden mushrooms
Gluten free | Sugar free | Soy free | Lectin reduced | Dairy free

Broccoli soup 250

Almonds, mint & lemon oil
Gluten free | Sugar free | Soy free | Vegetarian

Rainbow salad 350

Red cabbage, cucumber, apple, nashi, nori, avocado, nuts, seeds,
garden herbs, avocado oil
Gluten free | Sugar free | Raw Vegan | Dairy free | Low GI

Beetroot ravioli 350

Beetroot, cashew nut cheese, rocket salad
Gluten free | Sugar free | Raw Vegan | Dairy free | Low GI

Green & crispy salad 380

Crisp lettuce, watercress, cucumber, grapes, asparagus, herbs,
crumbled feta, green goddess dressing
Gluten free | Vegetarian

Add poached chicken breast 420

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Medley of mushroom ceviché 350

With mushrooms from our hut, garden herbs, chili & pomelo
Gluten free | Sugar free | Raw Vegan | Dairy free | Low GI

Rare beef salad 420

Vietnamese style with star-fruit, local herbs chilli & lime
Gluten free | Dairy free

Char-grilled pork 360

Vietnamese salad with rice noodles, crispy spring rolls, garden
herbs chili sauce
Gluten free | Sugar free | Soy free

Tuna salad 400

Local seared tuna, cherry tomatoes, black olives, cucumber, quail
eggs, baby potatoes & lemon
Gluten free | Sugar free

Greek salad 320

Sweet pepper, cucumber, olives, red onion, lemon, feta cheese
Gluten free | Sugar free | Soy free

Quinoa salad 350

Roast vegetables, avocado, nuts, seeds, garden herbs, avocado oil
Gluten free | Sugar free | Dairy free | Low GI | Vegetarian

Buffalo mozzarella – Caprese 420

With island garden tomato, basil and pine nut pesto
Gluten free | Sugar free | Soy free

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THINGS IN BREAD

served with triple cooked chips or garden salad house made ketchup & mayonnaise

Australian beef and cheese burger 450

Lettuce, tomato, beetroot, onion jam, mature cheddar cheese
Soy free | Halal

Beetroot burger 350

Lettuce, tomato, avocado, hummus, crumbled feta
Sugar free | Vegetarian | Soy free

Con Dao fish burger 400

Sesame crumbed fish patty, Asian coleslaw, chili & lime aioli
Halal | Soy free

Saigon baguette 360

Chicken liver pate, pork siu mai, pickles, chili, herbs
Soy free

Tofu baguette 350

With crispy tofu, pickles, garden herbs, tamari & lime
Sugar free | Halal | Soy free | Vegan

Chook in blanket 380

With grilled chicken tikka breast, cucumber raita
Sugar free | Halal | Soy free

Vegan in blanket 350

With hummus, roast eggplant & zucchini, rocket, cashew nut cheese
Vegetarian | Halal | Vegan

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FROM THE CHAR GRILL

PRIME AUSTRALIAN ANGUS BEEF


Angus Rib-Eye - 300gr dry-aged 950

Tenderloin - 200gr grain-fed 100 days 950

Striploin - 250gr grass-fed Angus cross 900

FREE-RANGE CHICKEN BREAST 650

RACK OF NEW ZEALAND LAMB 1000

Choice of sauce: black peppercorn, béarnaise, red-wine , wild mushroom.

All our grills come with watercress salad & roasted garlic. Compliment your grill with the below sides.



Dish contains alcohol ingredients

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SIDES

Garden salad	150
Mixed leaves, cherry tomatoes, cucumber, red onion, lemon vinaigrette Gluten free Lectin reduced Vegan	
Triple cooked chips	150
With house-made ketchup and mayonnaise Gluten free Soy free	
Stir-fried Asian greens	150
Bok Choy, broccoli, from our island garden with sesame oil & garlic Gluten free Sugar free Soy free Vegan Dairy free	
Salt-baked potato	120
With sour cream and spring onion Gluten free Sugar free	
Steamed vegetables	120
Seasonal with olive oil & parsley Gluten free Sugar free Soy free Vegan	

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PASTA TIME

Spaghetti - Linguine - Penne - Ravioli

Carbonara	520
Pancetta, garlic, egg yolk & cream Sugar free Soy free	
Marinara 	640
Shrimp, scallops, squid and white wine Sugar free Soy free	
Aglio olio	375
Garlic, a touch of chili, parsley and Extra Virgin olive oil Sugar free Soy free Vegetarian	
Bolognese 	500
Beef ragu, tomato, basil & parmesan Sugar free Halal Soy free	
Con Dao crab ravioli	600
Shellfish bisque, Swiss chard, lemon oil Sugar free Halal Soy free	



Dish contains alcohol ingredients


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PIZZA

Margherita	400
Tomato sauce, buffalo mozzarella & torn basil Halal Soy free	
Roasted vegetables	350
Eggplant, zucchini, peppers, rocket & goats cheese Sugar free Soy free Vegetarian	
Parma ham	450
Parma ham, buffalo mozzarella, rocket Sugar free Soy free	
Mushroom hut	450
Our own mushrooms, thyme, black truffle & parmesan Sugar free Halal Soy free	

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DESSERTS

Local fruit selection	200
Seasonal freshly cut assortment of fruits	
Coconut crème brûlée	270
Salted cashew nut wafer	
Banana caramel cheese cake	300
With condensed milk ice-cream	
Ice cream per scoop	120
Valrhona chocolate, green tea, vanilla, strawberry, mango, Pina Colada 	
Sorbet per scoop	120
Mango, passion fruit, green apple, watermelon, coconut, banana, lemon	
Popcorn	130
Big bowl of freshly popped buttered popcorn (sweet or salty)	



Dish contains alcohol ingredients

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Children's Menu

Available all day

DON'T FORGET US

Children below 12 years old are welcome to make a selection from the children's menu, or they may opt to order a kids portion size from the main menu items, which will be eligible for a 50 percent discount.

Soup, Pizza & Pasta Time

Cream of tomato/mushroom/chicken 190
Served with bread basket

Spaghetti/penne 250
Bolognese/Tomato/Cheese/Mushroom

Pizza Margherita 250

Mains 300

Grilled chicken or fish fillet
Parmesan crumbed chicken or fish fillet
Toasted ham and cheese sandwich
Mini cheeseburger
Beef tenderloin
Served with house cut chips

Fried rice with chicken and vegetables
Chicken or beef pho
Healthy salad with poached chicken breast
Sushi & sashimi plate
Chicken curry with steamed rice

Desserts 120

Selection of ice creams and sorbets
Chocolate brownie with vanilla ice cream
Tropical fruit salad with passion fruit syrup
Buttered popcorn

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Private Barbecue

3,000 / per person

Salads (Choose 2)

Beetroot and goat cheese salad	Green mango salad
Garden salad	Green papaya salad
Tomato and mozzarella	Pomelo salad
Salad Nicoise	Banana blossom salad
Greek salad	Lotus stem salad

Starters (Choose 2)

Chicken satay
Beef in betel leaves , peanut, chili
Prawn skewers, honey & lime
Squid skewers, coriander sauce
Scallops on the shell, spring onion, peanut, crispy shallot
Tofu on lemongrass skewers, soy and ginger

Mains (Choose 3)

Seared local tuna
Pork ribs, tamarind sauce
Boneless baby chicken, turmeric, lemongrass
Seabass in banana leaf
Australian rib-eye steak, red wine sauce
Australian beef fillet on lemongrass skewer

Add Con Dao slipper lobster 600 / per person

All the above come with bbq sweet potato and bbq corn on the cob

Desserts

A selection of mini desserts and local fruits

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Night Snack Menu

Available from 10:00 pm – 6:00 am

Broccoli soup 250

Almonds, mint & lemon oil
Gluten free | Sugar free | Soy free | Vegetarian

Australian beef and cheese burger 450

Lettuce, tomato, beetroot, onion jam, mature, cheddar cheese
Soy free | Halal

Saigon baguette 360

Chicken liver pate, pork siu mai, pickles, chili, herbs
Soy free

Bolognese spaghetti 500

Beef ragu, tomato, basil & parmesan
Sugar free | Halal | Soy free

Pizza

Margherita 400

Tomato sauce, buffalo mozzarella & torn basil
Halal | Soy free

Roasted vegetables 350

Eggplant, zucchini, peppers, rocket & goats cheese
Sugar free | Soy free | Vegetarian

Parma ham 450

Parma ham, buffalo mozzarella, rocket
Sugar free | Soy free

Mushroom hut 450

Our own mushrooms, thyme, black truffle & parmesan
Sugar free | Halal | Soy free

 Dish contains alcohol ingredients

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Wine by the Bottle

CHAMPAGNE

Billecart - Salmon Brut Réserve, Mareuil-sur-Aÿ 3,500

Taittinger, Brut, Reims 4,200

Moët & Chandon, Brut, Epernay 3,500

Krug Grande Cuvée, Brut, Reims 12,000

ROSÉ CHAMPAGNE

Moët & Chandon, Brut Rosé, Epernay 3,900

Taittinger Brut, Rosé Reims 6,900

Laurent - Perrier Cuvée, Brut, Rosé, Reims 7,200

2003 Dom Pérignon Cuvée Rosé 16,000

SPARKLING WINE

Cava Petit Albet, Brut, Albet I Noya, Spain 1,200



ROSÉ WINE


Parallele 45, Côtes du Rhône, France 985

Albet i Noya Classic Rosé, Penedes, Spain 1,100

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WHITE WINE

Sauvignon Blanc, Bisquertt, La Joya, Chile	1,100
Sauvignon Blanc, Ribbonwood, Marlborough, New Zealand	1,650
Riesling, Dr. Loosen, Mosel, Germany	1,450
Gewürztraminer, Gustave Lorentz, Alsace, France	1,550
Semillon-Sauvignon Blanc, Spee' Wah, Australia	1,100
Orvieto Classico, Ruffino, Umbria, Italy	950
Chardonnay, Finca Flichman, Mendoza, Argentina	1,400
Chablis, Domaine Long-Depaquit, Albert Bichot, Chablis, France 	2,500
Meursault Les Clous, Bouchard Père & Fils, Côte de Beaune 	4,500

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 Denotes Organic, Biodynamic or Natural Viticulture

RED WINE

Pinot Noir, Albert Bichot, Vieilles Vignes, Burgundy, France	1,590
Pinot Noir, Ribbonwood, Marlborough, New Zealand	1,800
Cabernet Sauvignon, Mancura Etnia, Central Valley, Chile	880
Shiraz, Elderton, Barossa Valley, Australia	1,650
Château Citran, Cru Bourgeois, Haut Médoc, Bordeaux, France	2,400
Moulin de Gassac Figaro, Pays de l'Hérault, France	950
Aloxe-Corton, Bouchard Père & Fils, Côte de Beaune, France	4,200
Les Meysonniers, M. Chapoutier, Crozes Hermitage, Rhône	1,850
2004 Château d'Issan, 3ème Grand Cru Classé, Margaux, Bordeaux, France	14,500
2013 A. Gaja Magari, Ca' Marcanda, Tuscany, Italy	5,900

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Beverage Selection

RED WINE - GRAND CRU CLASSES

2007 Château Pontet Canet, 5ème Grand Cru Pauillac, Bordeaux, France	11,000
2007 Château Lynch Bages, 5ème GrandCru Pauillac, Bordeaux, France	9,500
2004 Cos d'Estournel, 2ème Grand Cru Classé St-Estèphe, Bordeaux, France	16,000
2007 Chateau Pichon Longueville 2ème Grand Cru Classé, Pauillac, Bordeaux, France	14,000
2004 Château Mouton Rothschild 1er Grand Cru Classé, Pauillac, Bordeaux, France	53,000
2003 Grange - Bin 95, Penfolds, Australia	19,500

**Complete wine list is available upon request
Should any of these wines and/or vintages be unavailable a suitable alternative
will be suggested.*

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BEER

Saigon Green	100
Tiger	100
Heineken	100
Corona	150

VIETNAMESE RICE LIQUEUR

Son Tinh liquor is produced through a combination of traditional and modern methods. From the careful selection of raw materials to the distillation in copper stills imported from Germany, the process of making Son Tinh rice wine liquor is full of creativity whilst staunchly respecting traditional values.

Clear Sticky Rice Liqueur
Traditional Blend' Herbal Liqueur
Red Sticky Rice Port
Rose Apple Liqueur
Red Plum Liqueur

Per 375ml bottle 850

FRESHLY SQUEEZED JUICES

Apple Pineapple
Carrot Young Coconut
Orange Watermelon
Pear Pomelo

or a mix of your preferred juices

Per 500ml bottle 240
Per 1000ml bottle 480

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