

Destination Dining Experiences

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 rooftop 'Chili Table', 'Veggie Patch', '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 on Con Dao.

Chili Table

In the heart of our rooftop chili garden, overlooking the elephant mountaina peaceful and serene location

Veggie Patch

For a more interactive experience within our organic garden your personal Chef will keep you well nourished, whilst you enjoy our home grown produce.

Table at 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

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 taxes

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The BBQ Menu - 4,600 for two guests

PLEASE CHOOSE 4 FROM THE FOLLOWING:-

Greek Salad, Salad Niçoise, Caesar Salad, Tomato and Mozzarella, Tomato Salad, Thai-Watercress, New Potato and Garden Herb Salad, Feta and Watermelon Salad, Udon Noodle Salad, Asian Slaw, Vietnamese Mango and Paw-Paw Salad, Mixed Leaves

PLEASE CHOOSE 4 FROM THE FOLLOWING:

Angus Rib-eye, Moroccan Spiced Lamb Skewer, Organic Duck Breast
Lemongrass Garlic Marinated Chicken Breast, Sticky Pork Ribs

Marinated Red Snapper in Banana Leaf, Soy Marinated Salmon, Tuna Steak
Catch of the Day, Con Dao Shrimps, Calamari

Vegetables

Eggplant, Okra, Sweet Corn, Sweet Potato, Roasted Garlic, Onion,
Capsicum, Zucchini

Sauces

Red Wine Jus, Lemon and Herb Butter, Salsa Verde

Dessert

A Selection of Mini Desserts and Local Fruits

Surcharge for Premier Package

To Include Angus Beef Fillet and Con Dao Slipper Lobster
1,700 for two guests

Add Unlimited Drinks to Your BBQ for only **1,400 for two guests**

- Wine by The Glass - House Wine (White/Rose/Red)
- Saigon Green Beer
- Soft Drinks or Juices

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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. Water, coffee and tea are included during your meal.

Should you wish to have a pairing with other beverages, our Chef will be happy to recommend alternatives.
Please note that this will result in a change in the below price.

Four Course Tasting Menu for two	4,000
Five Course Tasting Menu for two	4,600
Six Course Tasting Menu for two	5,000
Four Course Tasting Menu and Wines for two	5,750
Five Course Tasting Menu and Wines for two	6,500
Six Course Tasting Menu and Wines for two	7,300

Kindly contact your GEM to check availability.

WINE TASTINGS

From an Australian sparkling to the vineyards of Malborough, from the Chateaux of Bordeaux to an Argentinean Malbec, from the yet unexplored bio dynamic wines to the established wineries of the world

Around the Wine World per guest 1,300

Six wines including a sweet ending
The wines are presented with a selection of cheeses and fresh fruits

Vietnamese Rice Spirits per guest 600

Rice vodka and liqueur from around Vietnam with local snacks.

Kindly contact your GEM to check availability.

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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.

Please contact your GEM for more information and kindly book one day in advance.

Cooking Class **per guest 1,900**

Including, water, 1 bottle of Saigon Green beer and Vietnamese tea or coffee.

VIETNAMESE HOT POT

The Hot pot is the traditional family dish comprising of a rich stock that is usually prepared in the morning and left to simmer slowly throughout the day. When the family arrives home from the day's work the pot is placed in the center of the table. Meat, seafood, vegetables and noodles are added and poached in the stock, the combination of fresh ingredients, spices and textures creates a melange that is meant to be shared with the closest of friends and family.

Mixed - Seafood and Meat **per guest 1,600**

A Selection of Local Market Seafood
Organic Chicken, Angus Beef Fillet
With an Assortment of Vegetables and Herbs

Con Dao Seafood **per guest 1,600**

A Selection of Locally Caught Seafood
With an Assortment of Vegetables and Herbs

Vegetable and Tofu **per guest 900**

A Selection of Locally Grown Vegetables, Herbs and Tofu

Kindly contact your GEM to check availability.

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PICNIC SELECTION AND GOURMET HAMPER

Enjoy a lazy day on the beach or a private island, with your own gourmet hamper. Why not travel on one of our amazing excursions on sea or land and enhance your experience with a delicious picnic? For more information on Experiences, please refer to the Experience Compendium or contact your GEM, who will be happy to assist you.

Picnic Parcel for two 1,500

Freshly Baked Multi Grain Rolls and Baguette

PLEASE CHOOSE 2 FROM THE FOLLOWING:

Cured Salmon and Cream Cheese
Smoked Ham and Dijon Mustard
Grilled Vegetables and Feta
Cheddar Cheese and Onion Chutney

Roasted Tomato Pasta with Olives
Chocolate Brownie, Local Fruit Selection
Four Saigon Green Beer
Fresh Juice and Water

Market Hamper for two 2,200

Freshly Baked Multi Grain Rolls and Baguette

PLEASE CHOOSE 4 FROM THE FOLLOWING:

Poached Salmon, Lemon Dressing
Angus Beef Baguette and Dijon
Roasted Vegetable and Chickpea Pita
Cous-cous Salad with Feta
Penne Pasta
Caesar Salad
Pepper and Spice Chicken, Tomato Salsa

Freshly Baked Muffins
Soft Cookies, Fresh Cut Fruits
One Bottle of White or Red House Wine, Fresh Juice and Water

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