

The Dining Room menu

From the gardens

Farmer salad 🌿🌱🍄👩🍳 450
cos, radicchio, honey-sherry vinaigrette, bacon,
our own organic egg from our farm

Beet salad 🌿🌱🍄👩🍳 575
pumpkin seeds, cos, local beetroot,
cilantro - avocado dressing

Fried goat cheese rocket salad 🌿🌱🍄👩🍳 525
wild Thayamundra organic rocket, roasted capsicum x 3,
crostini, tomato coulis

Local watermelon - Phuket crab salad 🌿🌱🍄 450
kaffir- mint lemonade jelly, pickled rind,
cos, Maryland crab seasoning

Six Senses mushroom salad 🌿🌱🍄 575
Wild Thayamundra organic rocket, Parmesan, carrot,
fennel, lemon vinaigrette

Yao Noi mixed greens salad 🌿🌱🍄 450
carrot, radish, fennel, garden cucumber
balsamic vinaigrette















Soups

Sweet cream corn 🌿🌱🍄👩🍳 525
Phuket sweet corn, capsicum relish, chives













Roasted cauliflower 🌿🌱🍄👩🍳 500
brown butter apples, florets,
truffle oil

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Starters


Six Senses mushroom crepes  	625
Mushrooms from our hut, roasted garden tomatoes, Cheese cream sauce	
Tiger prawn beans & greens  	675
bacon-cannellini cassoulet, local kale, broth of local prawns	
Handmade local tiger prawn ravioli 	650
spinach, Six Senses mushrooms, tomato prawn sauce	
Chicken tortellini   	575
Pancetta, spinach, Parmesan, carrots, celery, thyme chicken bouillon	
Homemade tagliatelle pasta   	575
Six Senses mushrooms, garlic, Parmesan	
Grass fed beef carpaccio   	625
Aged Angus beef, wild local Thayumundra organic rocket, Parmesan, lemon dressing, grissini, capers	



Sides


Roasted potato, rosemary, garlic, olive oil   	335
Mixed garden vegetables   	310
Garlic spinach   	300
Organic Yao Noi mushrooms   	300


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Main courses

Phuket Cioppino  1375
tomato jam, Yao Yai crab, Phang Nga sea bass,
Yao Noi tiger prawns, grilled bread,
seafood broth



Andaman Sea Bass   1325
fried oyster mushroom, radicchio,
Phuket spinach, garlic cream sauce

Herb crusted farmed local Barramundi  1275
parsley potatoes, garden eggplant,
warm tomato vinaigrette

Organic roasted chicken 3 ways  1475
onion soubise, spinach, celery
garlic lemon sauce

Australian rack of lamb   1700
Lamb - mushroom ragu, romesco, leeks,
juniper jus

Phang-Nga duck breast 1575
pumpkin risotto, roasted grapes,
caramelized shallot jus

120 day aged grain fed angus beef tenderloin   1725
potato risotto, zucchini, Phuket sweet corn,
carrot puree, beef jus

Chef Jim and the team have created special cocktails as an addition

to the wines by the glass offered and would like to invite you

to experience a paired cocktail with your appetizer listed above

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Organic vegetarian degustation menu

by Chef Jim   

Beet salad
pumpkin seeds, cos, local beetroot,
cilantro - avocado dressing

Sweet cream corn
Phuket sweet corn, capsicum relish, chives

Homemade tagliatelle pasta
Six Senses mushrooms, garlic, Parmesan


Eggless cheesecake
tropical fruit, lime sorbet


4 course tasting without paired wines - 1500 baht


4 course tasting with wines by the glass - 3900 baht


“ Our Chef will be happy to prepare any item that may not be listed on the menu. Please note the dining room is not included in the meal plan”

All beef and chicken is Halal

 Healthy & low calorie cuisine

 Vegetarian cuisine

 Organic produce from the Phang Nga region and our own gardens

 Children portions available upon request (1/2 portion)

Senior Chef de Cuisine - Jim Driskell

Pastry Chef - Sompong Markkaew

**Guests on the half board & full board meal plans have a credit of 2100 baht towards their dinner. Food consumed exceeding 2100 will be charged*

All prices are net and in Thai Baht
20 March 2014