

destination dining experiences

“Sunset to Sunrise at The Hilltop Reserve” *

The ultimate resort dining experience...

Our premium villa, The Hilltop Reserve is yours for the night. Join our Wine Guardian, Khun Aof in the Hilltop wine cellar at 600 pm for a guided one hour private wine and cheese degustation, followed at 730 pm for a personalized sunset private candlelit in villa BBQ (choose from three different menus) including two bottles of wine overlooking Phang Nga’s iconic limestone karsts with a 270 degree view only the Hilltop Reserve commands.

Later, at 945 pm watch a classic movie on the outdoor big screen cinema with the dramatic Phang Nga bay backdrop, stars, moon and clouds reflecting over the infinity pool with waterslide. When the movie ends the entire Hilltop Reserve is solely for you and your partner only, until 11 am the next day.

In the morning we deliver your personalized breakfast to you in the Hilltop; have it at sunrise by the pool, in your villa or anywhere in The Hilltop Reserve.

Surprise your partner, pamper yourselves, stay privately in the one of Thailand’s most exclusive villas

6000 baht per person

inclusive of:

- ❖ wine and cheese degustation,
- ❖ in villa bbq,
- ❖ 2 bottles of wine,
- ❖ private Hilltop overnight stay,
- ❖ and customized in villa breakfast.

** Please note availability of this package is limited, and advance reservations are required.*

24 hour cancellation notice is required. Cancellations in less than 24 hour will incur a 50% cancellation fee, full charges for a no show.

destination dining experiences

In villa BBQ

Choose your ultimate dining experience set up on the terrace of your villa. The most romantic dinner that you will ever experience! Our staff will be at your beck and call. In villa BBQ's are for a minimum of 2 pax. 24 hour cancellation notice is required. Cancellations in less than 24 hours will incur a 50% cancellation fee, full charges for a no show.

SEAFOOD BBQ

4,120 per person

Salads

Yam Woon Sen 

Glass noodle salad with seafood, coriander, onions, lime and celery leaves

Yam Pla Tord Tha-krai 

Crispy fried fillet of seabass with lemongrass, chili, lime juice, shallots and kaffir lime leaf salad

Main Courses from the BBQ

“Goong Mangkorn”

Half Phuket langoustine

“Goong Siap Mai”

White prawn skewers

“Pla Meuk”

Marinated squid skewers

“Pla Ka Pong”

Marinated snapper with lemongrass, pandan leaf, galangal in banana leaf

“Hoi Chell”

Sea scallops

“Hoi Maeng Poo”

New Zealand mussels with garlic pepper

All presented with steamed jasmine or brown rice and selection of dipping sauces

Dessert

Mixed tasting plate of chocolate and burnt orange mousse tart, mango and almond cake and fresh tropical fruit



Healthy & low calorie cuisine



Vegetarian cuisine



Spicy dish



Organic produce from the Phang Nga region and our own gardens

...in case you cannot find your favorite dish or have any special dietary requirements, please contact our chef who will be delighted to propose an alternative.

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THAI MIXED BBQ

3,735 per person

Salads

Yam Neua Yang 

Spicy rare beef salad with tomato, shallots, lime juice and coriander

Yam Som O

Shredded chicken salad with pomelo and tamarind sauce

Yam Woon Sen 

Glass noodle salad with seafood, coriander, onions, lime and celery leaves

Main Courses from the BBQ

“Satay Ruam Mitr”

Barbecued chicken and beef satays with peanut sauce and pickled cucumber relish

“Neua Yang Nam Tok”

Marinated mini beef steak with garlic, black pepper, coriander root and fish sauce

“Goong Siap Mai”

White prawn skewers

“Pla Meuk”

Squid skewers

“Goong Mangkorn”

Half Phuket langoustine

All presented with steamed jasmine or brown rice and a selection of dipping sauces

Thai Desserts

“Sang ka yaa Fakthong”

Golden pumpkin custard

“Met Kanun”

Mock jack fruit seeds

“Foi Tong”

Golden strands

“Pon la mai Ruam”
Tropical fruit plates

 Healthy & low calorie cuisine

 Vegetarian cuisine

 Spicy dish

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BALANCED CUISINE BBQ ❖❖❖

3,375 per person

Salads

Lab Hed  ❖❖❖ 

Spicy mixed mushroom salad with lime juice, mint, chili and roasted rice

Yam Ma Keua Yaa Gai Sub ❖❖❖

Grilled eggplant, minced chicken salad with green chili lime dressing

Pho Pia Yuan

Vietnamese rice paper rolls with vegetable filling and dipping sauce

Main Courses from the BBQ

“Pla Sae-lom on”

Salmon fillet

“Gai Siap Mai”

Spiced chicken skewers

“Phak”

Grilled mixed vegetables

“Hoi Chell”

Sea scallops with gremolata

“Pla Ka Min”

Turmeric marinated seabass in banana leaf

Desserts

Baked Cheese Cake

“Pon la mai Ruam”

Tropical fruits



Healthy & low calorie cuisine



Vegetarian cuisine



Spicy dish



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The Chef's Table

A six course Asian or Western style menu is served with matching world wines by the glass in the privacy of our unique open air Chef's Table above the Dining room. It also gives you a chance to see and talk with the Chef while the dishes are being prepared in front of you.

Sample chef table menu - Asian menu

Salad

Koh Yao crab meat salad with banana flower and chili paste
coconut dressing in golden cup

Sauvignon Blanc, Los Boldos, Chile 2009

Soup

Thai style hot & sour scallop soup

Chardonnay, Penfold, Australia 2007

Snow Fish

Seared snow fish with sweet tamarind sauce

Chardonnay, Penfold, Australia 2007

Sorbet

Green apple sorbet with apple jelly

Tiger Prawns

Tiger prawn two ways

Crispy fried with oriental lime sauce

Steamed with Chinese rice wine reduction

Merlot/Cabernet, Temata. NZ 2005

Dessert

Avocado rock salt with vanilla ice cream

Mythical Garden Mangosteen, Thailand

8,440 per person including paired wines

5,420 per person without wines

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destination dining experiences

Sample chef table menu - Western menu

Starter

Pastrami wrapped Caesar salad with Parmesan crisp

Seared pepper crusted tuna with champagne jelly, salmon roe,

spicy tomato salsa and balsamic reduction

N/V Zardetto, Private Cuvee, Italy

Second

Pan fried tiger prawn with Sichuan hot sauce and crispy milk

2009 Sauvignon Blanc, Wairau River 🍷

Sorbet

Green apple sorbet with apple jelly

Main

Oven roasted beef tenderloin, red wine glaze, tomato confit,

sautéed spinach, carrot vermicelli

2005 Le Merle aux Alouettes, A. Chabanon, France *

Dessert

Chocolate pave, lemon curd and mint ice cream

2005 Late Harvest Sauvignon Blanc, Echeverria, Chile

🍷 Organically grown

* Biodynamically grown

8,440 per person including paired wines

5,420 per person without wines

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destination dining experiences

Sample chef table menu - Chinese menu

Starter

Drunken chicken
&
Marinated jelly fish with oyster sauce, sesame oil and Szechwan chili
paste

Soup

Doubled boiled dry scallops clear soup in cantaloupe

Duck

BBQ Peking duck two ways
Crispy skin rolls with steamed Chinese pancake, cucumber, spring onion
and Hoisin sauce
Sauté duck meat with garlic, salt and black pepper

Abalone

Wok-fried abalone with oyster sauce

Dessert

Chestnut tart with gingko ice cream

8,440 per person including paired wines
9,000 per person for in villa Chinese romantic dinner set served in villa
including paired wines

*Please note this menu is cooked personally by Chef Pom, consult your
butler to ensure Chef Pom is available before making your booking*

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destination dining experiences

Private island organic charcoal bbq sunset dinner

Leaving the resort at 630 pm, our longtail boat takes you both to a nearby deserted private island for memorable the evening with your partner.

Awaiting you there will be your own personal chef and our team on standby to serve you a three course dinner, including Koh Yao seafood selection followed by a whole local organic corn fed chicken baked over charcoal with roasted root vegetables as you watch the sunset, explore the private island, swim – as you like...followed by dessert

The Menu

To start

Chilled Phang Nga prawns, scallops, smoked salmon, mussels with accompanying sauces

Main course

Pot roasted free range organic corn fed chicken with thyme and garlic marinade, chili sweet corn stuffing

Charcoal baked potatoes, sweet potatoes and chestnuts

Six Senses grown abalone mushroom and bacon wrapped shiitake mushroom skewers

Dessert

Platter of fresh sliced tropical fruits, lemongrass syrup

12,000 per couple by longtail boat

15,000 per couple by speedboat

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destination dining experiences

The Six Senses Yao Noi cooking class

The Six Senses Yao Noi cooking class provides our guests an opportunity to learn to cook some of our favorite Thai dishes. The experience takes about 2½ hours starting with a visit through the Thai herb gardens around the Cooking Class followed with a short kitchen tour demonstration of making fresh coconut cream and milk!

After cooking, enjoy yourself cooked meal at the Thai Sala surrounded by beautiful banana trees.

The Cooking Class starts 12.00 at the Chef's Table upstairs from the Dining Room.

Monday - Southern Thai Food

- ❖ Tom Yam Goong ~ (Classic Thai hot and sour prawn soup)
- ❖ Yam Woon Sen ~ (Spicy glass noodle salad with minced pork)
- ❖ Massaman Gai ~ (Chicken massaman curry with potato and cardamom)
- ❖ Kao Nieow Mamuang ~ (Fresh mango with sticky rice and coconut cream)

Wednesday - Thai Vegetarian

- ❖ Por Pia Tord ~ (Vegetarian spring rolls with sweet chili sauce)
- ❖ Pad Thai ~ (Thai Style fried flat noodles with egg and vegetables)
- ❖ Panaeng Tao Hoo ~ (Panaeng curry of tofu and pumpkin)
- ❖ Kao Nieow Dam Piak Peuak ~ (Black glutinous rice pudding)

Friday - Colors of Thailand

- ❖ Tord Mun Plaa ~ (Thai style fish cakes with pickled cucumber and shallots)
- ❖ Phad Hed Ruam Khao Pod Orn ~ (Fried mixed mushrooms with baby corn)
- ❖ Gaeng Kieow Waan Gai ~ (Green chicken curry with Thai basil)
- ❖ Kluay Buad Chee ~ (Banana in coconut milk)

1 person 4,500

2 – 6 person 4,000 per person

(Including refreshments, gift, Six Senses Cook book and apron)

Reservations are required 1 day in advance, please ask your butler when you would like to expand your culinary experience. Children will experience and receive the same as adults therefore price is the same for children.

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destination dining experiences

Children's cooking classes

We can arrange to introduce your children to the world of cooking, with a variety of activities, conducted by Chef Anthony, at midday. These classes are usually for 1 hour, at the Living Room Terrace in front of the pizza oven. Apart from learning a new technique, the cooking classes for children offer the opportunity to meet other children and permit you to have a little “quiet time” to visit the Spa, read a book or just relax. All are priced at 1000 baht net per child. Please book with your butler 24 hours in advance.

Tour of the organic gardens followed by salad and dressing making – We take the children through our gardens, show them all the vegetables and herbs we grow, take them into our secret mushroom hut to see how mushrooms grow, then we bring back the items we like, make a salad and make dressings to go on the salad

“Let's make cupcakes” – learn the basic steps involved in making these fun little cakes. Children get to smell, feel, touch, taste and weigh the ingredients, see how they are combined and understand how to bake them.

“Let's decorate cupcakes” – the following day, we show the children how to make toppings and decorations for the cupcakes, then learn how to apply them. In addition, we teach the children how to match colours to create the cupcakes with the most eye appeal. And best of all, then they take them home and surprise you with their creations.

“Nam Kang Sai” (Traditional Thai “slushie / Slurpee”) – We crush the ice together, then fill a coconut with the ice and create our own “drinkable dessert” with the addition of a myriad of flavourings for the children to drink on the beach or bring home to you

“Let's make pizzas” – the children get the chance to “play” with pizza dough, first rolling it out on the marble, then they learn how to throw and spin the pizza in the air prior to baking it. A wide range of different ingredients are prepared for them to decorate / garnish / create their favourite pizza flavours

“Let's make cookies” – together we weigh the ingredients, make the dough, roll it out, shape the cookies, decorate them as they would like then bake them

This is just a sampling of children's cooking classes we have on offer – if you would like us to teach your children anything else and have suggestions for us, we are happy to oblige, everything (almost!) is possible. Additionally, if your children are above 10 years old, they may join you for free in the adults Thai cooking classes, if accompanied by a parent. Please don't hesitate to contact your butler or Chef Anthony on extension 1500 to discuss any special requirements you may have.

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Picnic & Excursions

In order to maximize the variety we can provide for your excursion or picnic, a “self select” menu has been created. Your butler will be pleased to provide you with this menu. Please order 24 hours in advance; our cancellation policy applies. Your food will be freshly prepared and brought to your villa or boat just prior to your intended excursion departure time. As always, if there is anything additional you require which is not on the menu, please contact your butler or the chef directly. Menu prices start at 1100 Baht per person and include sandwiches, wrap, rolls, condiments, savory snacks, dessert, fruits, water, soft drinks, beers, and at additional cost, wine. Also included is a bamboo mat to arrange your picnic on the beach, cutlery, napkins and a picnic tray. As much as possible we use recyclable or biodegradable packaging.

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destination dining experiences

Lazy breakfast in the villa with Thai massage

Another day in paradise... we have the perfect “wake up call” for you to enjoy in the privacy of your Villa!

Our spa therapists will arrive at your Villa at your requested time (between 900 am – 1200 noon) for a Thai Massage and after you feel fully rejuvenated and relaxed, our In Villa Dining team will have a scrumptious breakfast hamper basket laid out at your preferred location in your Villa with the following goodies:

- ❖ Bircher muesli
- ❖ Mixed pastries – with butter/jam
- ❖ Tropical fruits
- ❖ Egg/bacon/tomato sandwich
- ❖ Fresh orange juice
- ❖ Coffee/tea

8,300 per couple (including 50 minutes Thai massage and half bottle of Delamotte)

6,500 per couple (including 50 minutes Thai massage)

Available daily, please book one day ahead with your Butler.

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“our G.M. can also cook!”

Manish Puri, our General Manager is multi-talented and a keen gastronome. Sharing his secret family recipes with our guests is a great source of pride and a delight for all of us. Manish personally prepares the dishes for our chefs, who will then serve you this three course dinner featuring his favourites from the family at a venue in the resort of your choice. Kindly note a minimum of 24 hours advance notice is required for this special menu, and on certain days availability is restricted. Do contact your butler or Chef Anthony directly on 1500 for further details.

The Menu

To start

Vegetable samosas with tamarind chutney

Main course

Manish's chicken makhani

Basmati rice

Goan baked fish

mint chutney, mango chutney

Dessert

Ras Gulla, yoghurt ice-cream, Gulab jamun

1850 baht per person

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Afternoon activities at Six Senses Yao Noi

Occasionally it rains, occasionally there's too much sun! We've created some fun food and beverage related activities occurring daily from 400 pm at various locations around the resort. Designed to provide both an indoor option to entertain and educate, as well as the chance to perhaps meet other guests, these activities centre around the Six Senses S.L.O.W. L.I.F.E. (Sustainable, Local, Organic, Wellness / Learning Inspiring Fun Experiences) philosophy and focus on particular products of interest.

Please be sure to book with your Butler no less than 2 hours in advance. All activities are priced at 600 baht.

Monday	Scones with tea and coffee The Hilltop
Tuesday	Cheese & wine pairing with Chef Anthony The Hilltop Cellar
Wednesday	“Shake with Ice” – cocktail making with our resident mixologist, Khun Ice The Den
Thursday	“Olive oil and balsamic vinegar tutored tasting” with Chef Anthony The Hilltop cellar
Friday	“Taste of Thailand” - a small tasting of dishes from Thailand The Chef's table
Saturday	Cabernet Sauvignon - “King of the wines” with Khun Aof, Wine Guardian The Hilltop
Sunday	“What makes Sauvignon Blanc tick ?” with Khun Aof, Wine Guardian The Hilltop

Kindly note these daily activities only occur if bookings are received.

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Flavors and Aromas from Thailand

Thai cuisine is, like all else in Thailand, a matter of contrasts, sure to enliven your senses and provide a memorable dining experience.

Our Thai culinary offer guests the unique opportunity to experience *Flavors & Aromas* of true Thai cuisine.

Enjoy a culinary journey through a family style set menu, carefully paired with Thai selected wines.

Venue: A Private Sala in the Dining room or location of you like
Prices: 3,580 per person
Menu: Thai traditional style set menu including
Thai wine pairing

To have this set menu served at a location of your choice e.g. on the beach, at The Sense of LIFE, The Hilltop Reserve, etc. Please contact your butler and we will be happy to arrange (A 25% surcharge will apply)

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