



SIX SENSES

CON DAO

by the beach
dinner menu

starters, salads

Grilled Haloumi, Organic Tomato & Olive Salad 🍴 ☸

Sheep & goat milk cheese, Da Lat tomatoes, mixed dressed leaves, black pepper, olive oil.
345,000 VND

Buffalo Mozzarella and Trio of Organic Tomato Salad

With crisp Serrano ham and Da Lat basil pesto.
425,000 VND

Market Fresh Shrimps and Calamari Coconut Tempura

With mango salsa, chili and spring onion confit
395,000 VND

Grilled Marinated Eggplant & Zucchini, Feta & Organic Tomatoes 🍴 ☸

Zucchini, lemon juice, crumbled feta, roasted pine nuts, garlic, soft herb salad, sun blushed tomatoes, extra virgin olive oil, capers and rock salt.
325,000 VND

Asian Vegetable Tempura, Wasabi Mayonnaise 🍴

Shredded zucchini, sweet potato, carrot, spring onion, nori sheets, pickled ginger.
295,000 VND

Duck Carpaccio

Mandarin reduction, truffle oil, micro-herb salad.
325,000 VND

Preeti's Chicken Tikka

Marinated organic chicken supreme, spiced tomato, cucumber, onion, mint salad and raita.
325,000 VND

Roasted Asparagus, Serrano Ham ☸

Da Lat organic asparagus, fresh leave salad, parmesan, sun blushed tomatoes and quail eggs.
355,000 VND

Seared Peppered Black Angus Fillet & Buffalo Mozzarella

Seasonal organic leaves, parmesan, olives, capers, cracked black pepper, basil pesto.
445,000 VND

soup

Chickpea and Vegetable Cous Cous Soup 🍴 ☸

Garlic, shallots, mild chilli, potato, carrot, zucchini, Vietnamese eggplant, organic tomatoes, chick peas, vegetable stock, Greek yoghurt and shredded mint.
250,000 VND

pasta & risotto

Asparagus & Wild Mushroom Risotto, Grilled Goat's Cheese 🍴

Wild mushrooms, shallot, roasted garlic, vegetable stock, chives, goat's cheese, herb salad & ciabatta.
595,000 VND

Linguini, Basil Pesto & Parmesan 🍴

Shallots, roasted garlic, spinach, ciabatta.
485,000 VND

Pasta Your Way,

Penne, linguini or homemade tagliatelle with your choice of:

Pomodoro 🍴

Tomato and basil sauce.
425,000 VND

Marinara

Con Dao shrimps, calamari, scallops, tomato sauce.
625,000 VND



Healthy and low calorie cuisine



Suitable for vegetarians

Please do let us know if you have any special dietary requirements in order to facilitate your meal

Prices are subject to service charge and tax

main courses

Market Fish of the Day ❖❖

Grilled, poached, sautéed or steamed in banana leaf.

Served with spinach, rocket-pine-nut salad, balsamic, baked onions and potatoes.

795,000 VND

Assorted Sashimi & Sushi Platter ❖❖

Our sushi specialist will renew styles and selections according to market changes.

Starter portion 375,000 VND

Main course portion 725,000 VND

Saganaki with Shrimp and Scallop

Market fresh shrimps and scallops, garlic, chilli, onion, organic tomatoes, white wine, olives, crumbled feta baked in a clay pot and served with freshly baked bread.

795,000 VND

Grilled Seafood Selection

Con Dao slipper cray, prawns, calamari, salmon and tuna.

Served with mixed leaves salad, organic tomato confit and roasted asparagus.

845,000 VND

Nasi Goreng with Market Fresh Shrimps and Fried Egg

With skewers of Angus beef and free-range organic chicken, pickled vegetables, peanut sauce.

795,000 VND

Organic Free Range Lemon Chicken

Served with mixed leaves salad, organic tomato confit and roasted asparagus.

650,000 VND

Organic Peppered Duck Breast

Served with mixed leaves salad, organic tomato confit and roasted asparagus.

725,000 VND

Australian Rib-Eye Steak

Peppercorn sauce, asparagus, tomato confit and mixed leaf salad.

735,000 VND

Char Grilled & Roasted Vegetables 🍴 ❖❖

Spiced and roasted pumpkin, cous cous, zucchini, eggplant, roasted shallots, garlic, bell pepper, spiced tomato dressing.

395,000 VND

Dal Makhani - A Classical Indian Lentil Dish 🍴

Combination of lentils, tomatoes, ginger and garlic simmered gently, bread and poppadum.

425,000 VND

char grilled premium selection

Please note that the premium selection is not included in any Half or Full Board arrangement.

Australian Wagyu or Black Angus Beef

200 grams each

Wagyu fillet

1,300,000 VND

Wagyu rib eye steak

1,100,000 VND

Wagyu sirloin

995,000 VND

Black Angus fillet

995,000 VND

Black Angus rib eye steak

875,000 VND

Duo of Mulwarra Lamb – Grilled Chops & Fillet

975,000 VND

All grills are served with mixed leaves salad, organic tomato confit, roasted asparagus.

With a choice of lemon herb butter, peppercorn sauce or mint sauce.



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Vietnamese starters & soups

Traditional Fresh Hand Roll & Dipping Sauces ❖❖

Vietnamese traditional rice paper roll stuffed with an assortment of meats, vegetables, seafood and seasonings served with a selection of dipping sauces.

An all vegetarian choice is available upon request. ✂

245,000 VND

Shrimp Paste and Lemongrass Marinated Wok Tossed Angus Beef Fillet Salad

With watercress, toasted peanuts and local herbs, with rice and shrimp crackers.

395,000 VND

Chicken and Onion Salad ❖❖

Salad of shredded organic chicken, cabbage and sliced fresh white onions, fried shallots, toasted peanuts, local herbs, sweet chili dressing and black sesame rice paper crisp.

325,000 VND

Fried Seafood Spring Rolls

Deep fried mixed Vietnamese seafood spring rolls with dipping sauce.

355,000 VND

Seafood Stir – Fry ❖❖

Con Dao slipper cray, scallops, squid, shrimps, peppercorns, sea salt, crushed garlic, fresh ginger, egg noodles, sweet chilli sauce, coriander and lime.

355,000 VND

Pho Ga or Pho Bo

Traditional rice noodle soup with organic free range chicken fillet or Angus beef fillet, shallots, herbs, hot basil, coriander and spring onions.

275,000 VND

Fragrant Crab, Prawn & Noodle Soup ❖❖❖

Local fresh crab, prawns, shallots, chilli, garlic, celery, herbs, lime, ginger, coriander salad.

355,000 VND

South Vietnamese Beef Soup

Sliced Angus beef fillet, garlic, cinnamon, mild chilli, lemongrass, pho noodles, coconut juice, beef stock, carrot, shallots, bean sprouts, local basil, mint, coriander, Vietnamese baguette.

325,000 VND

Vietnamese main courses

Fragrant Seafood Curry

Con Dao slipper cray, squid & prawns, lemongrass coconut milk, served with spinach, fried shallots, garlic, egg noodles and steamed rice.

675,000 VND

Fragrant Chicken Curry

Organic free range chicken in a sweet curry sauce with steamed rice and baguette.

525,000 VND

Fragrant Vegetable Curry ✂

Local farm vegetables in a sweet curry sauce with steamed rice and baguette.

425,000 VND

Local Style Market Fish of the Day ❖❖

Banana leaf wrapped Vietnamese style steamed fish of the day, rice paper, herb salad and dipping sauce

795,000 VND

Wok Tossed Sweet and Sour Con Dao Shrimps and Free Range Organic Chicken

With cashew nuts, Da Lat sweet peppers and cucumber, Vietnamese egg fried rice.

725,000 VND

Char Grilled Organic Free Range Lemongrass Chicken

Lemongrass, shallot, garlic, chilli, bell pepper, stir fried egg rice, tomato salsa.

675,000 VND



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Vietnamese hot pot

Please allow 12 hours preparation time.

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 during the day. When the family arrives home from their day's work and travels the pot is placed in the centre of the table on a small burner and that is where the hot pot takes shape. Meat, seafood, vegetables, noodles are added and poached in the stock. The combination of flavours, spices and textures added at different times by all really does create an explosion of taste that is all shared and enjoyed together.

Seafood and Meat Hot Pot 🍄

A selection of local market seafood, organic chicken, Angus beef fillet with assortment of vegetables and herbs
per person 1,300,000 VND

Con Dao Seafood Hot Pot 🍄

A selection of locally caught seafood with assortment of vegetables and herbs
per person 945,000 VND

Vegetable and Tofu Hot Pot 🌿 🍄

A selection of locally grown vegetables, herbs and tofu
per person 675,000 VND

side orders 🍴

French fries

Steamed rice

Roasted vegetables

Vietnamese egg fried rice

Hand cut potato chips

Baked sweet potato with cream cheese

Roasted garlic ciabatta

Stir fried mixed market vegetables

Mixed leaf salad with parmesan

Green salad

Asparagus and feta cheese

Balsamic baked onions and potatoes

Stir fried morning glory

Mashed potato with roasted garlic

Each side order at 150,000 VND

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sourcing of our products

It is our best intention to provide you with as many local flavours and key ingredients as possible in all our dishes.

To strengthen our philosophy: local, sustainable and healthy, we have the quintessential Vietnamese herbs, basil, lemongrass, spring onion and coriander along with vegetables such as cucumber and pumpkin, to mention but a few, all growing here in the resort in our very own 'Herbivore' and 'Key Nine Garden'.

Coconuts and bananas are grown in the garden of our resort. Carpenter **Mr. Tan** delivers fresh rice noodle and **Ms. Tran**, one of our gardeners delivers fresh soy milk daily from her own little production.

Hence, most of our vegetables come either from the island itself or from 'The Garden of Vietnam' – **Da Lat**, an area in central Vietnam with its own micro-climate which favours the cultivation of a myriad of fruits, vegetables, herbs, spices and more.

Our surrounding waters provide wealth of oceanic produce, delivered fresh to our shore each morning by our trusted fishermen, **Mr. Khanh** and **Mr. Triet**, just to name two of them, to provide you with our 'Fish of the Day'. Slipper lobster (unique to this area) shrimps, 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 sourcing our Vietnamese coffee and tea from **Oriberry**. **Oriberry** is an initiative of the "Advancement of Community Empowerment and Partnership" (ACEP), a local Vietnamese NGO that works in remote rural areas of Vietnam conducting research and project work that aims to alleviate poverty and create sustainable sources of income through sustainable, organic agriculture.

We are always on the look for emerging Vietnamese quality spirit brands which produce local and sustainable, yet with an international approach to quality and product safety like **Son Tinh** and **Nine Dragons**.

Crystal Water

To avoid transportation of bottled water and the connected carbon dioxide emissions as well plastic waste we 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* once a month.

In several experiments it has been proven that music has a positive effect on water, which intern effects us as our body composition is made 70% of water. To create this positive energizing water we play classical music in our *Crystal Water* supply room.

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 your help in the past, we have been able to build a *Crystal Water* supply plant for the local Con Dao primary school and the local hospital.

You are most welcome to visit the *Crystal Water* installation in our resort as well as in the Con Dao primary school.

Thank you very much for your kind support!

45.000 VND per bottle