



SIX SENSES

CON DAO

Destination Dining
&
Experiences

By the Kitchen Chef's Table Experience

At the Chef's Table, we bring you and your family together to carve a roast prepared for you. We have a wide selection of Australia's Margaret River premium meats – Wagyu beef Tomahawk ribs, Chateaubriand, rib fingers, brisket and veal rack, braised or grilled.

The poultry lovers may choose between roasted whole free range organic lemon chicken or Hoi sin sauce braised whole free range duck

Also, you may enjoy with your family a wide selection of locally caught seafood from Con Dao.

Your choice will be served with Béarnaise sauce, Pinot Noir pink pepper corn jus, Lemon butter sauce or Thyme red wine jus, oven roasted root vegetables, and roasted garlic mashed potato or hand cut Da Lat potato chips and green salad.

Please allow us 24 hours preparation time.
Price will depend upon your choice of meat, poultry or seafood.

Your Chef's Menu

Our Chef will as well be delighted to put together a very special menu exclusively prepared for you and served in full view of our kitchen. Chef will guide you through each course and together you can share the passion for gastronomy.

Price per person as per menu choice:

Four course tasting menu	2,100,000
Five course tasting menu	2,500,000
Six course tasting menu	2,900,000

Winepairing available (one glass per course).

 Suitable for vegetarians

Prices are in VND and subject to service charge and tax.

By the Cellar In the Cellar Experience

If you love great food and drink, made of freshest and finest ingredients, please allow us to create a unique and highly personal food and wine experience for you.

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.

All prices are per person including paired wines. Should you wish to have a pairing with fine wines only or with other beverages, our Sommelier will be happy to recommend alternatives. Please note that this may result in a change in the below price.

Four course tasting menu & wines	3,500,000
Five course tasting menu & wines	4,250,000
Six course tasting menu & wines	5,000,000

Wine Tastings

Our Sommeliere will take you on a wonderful experience. From an Australian Chardonnay to an Argentinean Malbec, from the Chateaux of Bordeaux to the vineyards of Malborough, from the yet unexplored bio dynamic wines to the established wineries of the world.

Around the Wineworld per person 2,000,000
Four wines including a sweet ending.
The wines are presented with a selection of cold cuts and cheeses.

Vietnamese Rice Spirits per person 2,000,000
Rice vodka & liqueur from around Vietnam with little snacks to match.



Suitable for vegetarians

Prices are in VND and subject to service charge and tax.

Vietnamese Cooking Class

Prepare Your Own Meal – Vietnamese Style

The cooking class provides you with an opportunity to learn how to cook your favorite Vietnamese dishes, discover new flavors and cooking techniques.

Miss Lan and her team will explain and show you all the ingredients and preparation methods in our open kitchen. After the cooking class we invite you to enjoy the fruit of your work.

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

Cooking Class per person 2,500,000
including your very own 4 course meal,
water, Saigon green beer and Vietnamese 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 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 flavors, spices and textures added at different times by all really does create a explosion of taste that is all shared and enjoyed together. **Please allow 12 hours preperation time.**

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

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

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

 Suitable for vegetarians

Prices are in VND and subject to service charge and tax.

In Villa Barbecues

Why not enjoy one of our fantastic barbecues freshly prepared, cooked and served by your own chef & waiter in the privacy of your villa.

Please ensure your request is placed at least 24 hours in advance.

Seafood BBQ

per person 2,500,000

Freshly baked bread, classic dips, salsa, oils and balsamic, asparagus and feta, mixed leaves and parmesan, udon noodle salad, mozzarella and tomato.

Con Dao slipper cray, tuna, salmon, Con Dao shrimps, calamari, market fish of the day, grilled vegetables, lemon and caper butter. Selection of mini desserts, cheese and fresh local fruits.

Gourmet Barbecue

per person 2,500,000

Freshly baked bread, classic dips, salsa, oils and balsamic, Caesar salad, feta & cous cous, roasted tomato penne, Parma ham and parmesan.

Wagyu sirloin, Angus fillet with Stilton glaze, organic duck breast, Moroccan lamb fillet, Shish Tawouk with yoghurt and lemon glaze, roasted garlic, roasted vegetables, peppercorn sauce. Selection of mini desserts, cheese and fresh local fruits.

Vegetarian BBQ Selection

per person 1,600,000

Freshly baked bread, classic dips, salsa, oils and balsamic, grilled vegetables, rocket aged balsamic and Parmesan, pesto penne, feta and watermelon, buffalo mozzarella and olives. Grilled haloumi, pumpkin, ginger and scotch bonnet glaze, eggplant, zucchini, mint and lemon dressing, roasted tomatoes, hot basil and pine nuts, sweet potatoes, sour cream, roasted garlic, roasted vegetables, basil pesto cream. Selection of mini desserts, cheese and fresh local fruits.

Chef's Barbeque

per person 2,750,000

Freshly baked breads, classic dips, salsa, oils and balsamic, Nicoise salad, Caesar salad, Parma ham, mozzarella, olives and tomato. Grilled Con Dao slipper cray, Con Dao shrimps and scallops, Wagyu sirloin, Moroccan spiced lamb fillet, Shish Tawouk with yoghurt and lemon glaze, Scotch bonnet glaze, roasted garlic, roasted vegetables, peppercorn sauce. Selection of mini desserts, cheese and fresh local fruits.

 Suitable for vegetarians

Prices are in VND and subject to service charge and tax.

Sense of Sea Barbecues

Experience a BBQ on the boat.

Combine it with an exciting diving trip or a romantic sunset cruise.
Please ensure your request is placed at least 24 hours in advance.

Boat BBQ per person 2,750,000
Includes BBQ only, additional costs for boat hire are applicable.

Baguettes of Toulouse sausage & sautéed onions,
chicken satay, Angus beef satay, Con Dao calamari,
grilled sweet corn, Greek salad with Persian feta,
Valrhona chocolate brownie.

½ bottle Rose wine as per Sommelier,
2 bottles of Corona beer, 2 assorted sodas of your choice.

Dive & BBQ per person 6,520,500
includes two near island dives per person,
Boat BBQ, boat hire and all applicable taxes.

Sunset Cruise BBQ per person 5,050,500
includes Boat BBQ, boat hire and all applicable taxes.

Picnic Selection and Gourmet Hampers

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 information on Experiences, please refer to the EXPERIENCE COMPENDIUM or contact your Villa Butler, who will be happy to assist you.

Picnic Parcel per person 695,000

Freshly baked multi grain rolls and baguette,
cured salmon and cream cheese, smoked ham and Dijon mustard,
grilled vegetables and feta, cheddar cheese and onion chutney.
Roasted tomato pasta with olives, nuts and seeds.
Chocolate brownie, local fruit selection, fresh juice and water.

Market Hamper per person 1,110,000

Poached salmon, lemon dressing, focaccia, freshly baked bread,
Angus beef baguette and Dijon, Parma ham, pastrami, chorizo,
beef bresaola, brie, cheddar, goat's cheese and olives,
roasted vegetable and chickpea pita, cous cous salad with feta,
penne pasta, Caesar salad, vegetable udon noodle salad,
pepper and spice chicken, tomato salsa.
Freshly baked muffins, soft cookies, fresh cut fruits,
freshly squeezed juice and water.

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