

# ENTREE

<b>VEGETARIAN SPRING ROLLS (4PCS)</b> Thai style deep fried vegetable spring rolls served with plum sauce.	9
<b>SIX SENSES CURRY PUFFS (4PCS)</b> Deep fried puff pastry stuffed with mushroom, onion and salmon served with sweet & sour sauce.	9
<b>PETITE SATAY CHICKEN (6PCS)</b> Grilled marinated chicken breast on skewers served with homemade peanut sauce.	9.5
<b>CHICKEN SIX SENSES (3PCS)</b> Deep fried marinated chicken thigh accompanied by tamarind dipping sauce.	9.5
<b>PRAWN CAKES (4PCS)</b> Patties of prawns and minced pork with Thai herbs and white pepper served with plum sauce and cucumber relish.	11.5
<b>COCONUT PRAWN (4PCS)</b> Marinated prawns coated with shredded coconut then deep fried till golden brown and served with sweet chilli sauce.	11.5
<b>BETEL LEAF (3PCS)</b> A traditional Thai snack. Betel leaf filled with prawn, Thai herbs and the chef's special sauce. Try to eat it in one mouthful. (seasonal)	11.5
<b>SALMON TRIO (3 X 1 BITE)</b> A traditional Thai salad. Fresh salmon in Thai herb and the chef's special sauce. Try to eat it in one mouthful.	11.5
<b>DUCK ROLLS (2PCS)</b> Roasted duck, cos lettuce, spring onion and cucumber, wrapped in rice paper and served with chilli and lime sauce.	11.5

### **TOM YUM PRAWNS**

Bangkok style spicy soup with prawns and mushrooms, flavored with roasted chilli paste fragrant lemongrass, galangal and kaffir lime leaves.



# SOUP



TOM KHA KAI

## **TOM KHA KAI**

12.5

A refreshing soup of chicken breast with coconut milk, young galangal, lemongrass and lime leaves.

## **TOM YUM PRAWNS**

13.5

Bangkok style spicy soup with prawns and mushrooms, flavored with roasted chilli paste fragrant lemongrass, galangal and kaffir lime leaves.

### WARM BEEF SALAD

23.5

9+ Marbled tender Wagyu Beef, marinated and char grilled with sliced cucumber, mint, red onion and carrot, drizzled with chilli and lime dressing.

### DUCK SALAD

25.5

Shredded roasted duck with coconut milk, chilli jam and lemongrass served with sliced cucumber, mint, red onion and carrot drizzled with chilli and lime dressing.

### PAPAYA SALAD

This north eastern Thai papaya salad is a classic. Shredded green papaya with lime juice, roasted peanuts, green beans and tomatoes.

#### With Choice of:

Soft Shell Crab

King Prawns

Barramundi

25.5

27.5

31.5

### SEAFOOD SALAD

26.5

Seafood tossed with red onion, celery, shallots, drizzled with chilli and lime dressing.

# SALAD



# ✓ VEGETARIAN

## STIR-FRIED ASIAN GREENS

Fresh Asian green vegetables quickly stir-fried with tofu, garlic and vegetables in oyster sauce.

17.5

## STIR-FRIED PUMPKIN

Stir-fried pumpkin, snow peas, capsicum, mushroom, tofu, egg and coriander with Six Senses's special sauce.

17.5

## ASSORTED STIR-FRIED VEGETABLES

Stir-fried vegetables made spectacular by Six Senses.

17.5



# M MADE TO ORDER

Six Senses's food is designed to be eaten with rice and be shared in the traditional Thai style. We do not add MSG to our food and please inform your waiter of any food allergies.

## Choose stir fried sauce , curry or stir fried noodles

Vegetables and Tofu (Deep Fried Soft Tofu)	17.5
Chicken Breast	19.5
Grain Fed Beef	19.5
Roasted Duck	25.5

Crispy Pork Belly	24.5
Tiger Prawn	25.5
Seafood	26.5
Massamun beef	23.5

## CURRY

(All dishes come with vegetables Except Massamun)

### THAI GREEN CURRY

A fabulous Thai green curry flavored with green chilli paste, kaffir lime leaves and basil leaves.

### PANANG CURRY

A delicious light curry served with red capsicum, snow peas, mushroom and pumpkin cooked in coconut milk.

### MASSAMUN BEEF

A typical dish from Southern Thailand. Slowly braised, chunky tender beef cooked in thick mild curry served with steamed potato.

## Noodle

(All dishes come with vegetables)

### PAD THAI

Traditional Thai style stir-fried thin noodles with egg, bean sprouts and crushed peanuts.

### PAD SEE IW

A well known stir-fry of thick flat rice noodles vegetables with egg and sweet soy sauce.

### CHILLI BASIL NOODLE

Spicy and aromatic, stir-fried thick flat rice noodles with fresh chilli, egg and sweet basil.

### CASHEW NUT NOODLE

Stir-fried thick flat rice noodles with chef's special sauce mild chilli jam, roasted cashew nut and egg.





# S TIR FRIED

(All dishes come with vegetables)

## OYSTER SAUCE

Stir-fry with oyster sauce, garlic and vegetables.

## SATAY SAUCE

Stir-fry with homemade peanut sauce and vegetables.

## FRESH GINGER SAUCE

Finely sliced fresh ginger stir-fried with black fungus and vegetables.

## CASHEW NUT

Stir-fry with mild chilli jam, vegetables and roasted cashew nuts.

## GARLIC AND PEPPER SAUCE

Stir-fry with garlic and pepper served with vegetables.

## SPICY CHILLI BASIL SAUCE

A famous spicy stir-fry with crushed garlic, chilli and sweet basil.



#### HEAVENLY SPARE RIBS

Grilled marinated pork spare ribs in Six Senses's homemade sauce served with vegetables, relish and cherry tomatoes.



## THE SIX SENSES ALL TIME FAVOURITES

### GRILLED LAMB CUTLETS 26.5

Char grilled marinated garlic and pepper lamb cutlets served with stir-fired mixed vegetables and Six Senses's homemade sauce.

### FIVE SPICES DUCK 28.5

A lightly spiced side of tender roasted duck with plum sauce, shitake mushroom and herbs.

### GANG PHED PED YANG 28.5

A rich red curry of roasted duck with lychee, pineapple, cherry tomato and vegetables.

### SALT AND PEPPER SQUID 28.5

Deep fried salt & pepper New Zealand squid served with Northern Thai Style crispy sweet rice noodle and sweet chilli sauce.

### SPICY CRISPY BASIL WITH SOFT SHELL CRAB 28.5

Deep fried soft shell crab topped with special homemade chilli sauce, tomato, onion, cucumber and crisp basil leaves.

### PAD THAI KING PRAWNS 29.5

Stir-fried thin rice noodles in six Senses's special pad thai sauce served with char grilled king prawns.

### MASSAMUN LAMB SHANK 30.5

A must try. Six Senses's signature dish. Braised lamb shank with baby potato and massamun curry.

### HEAVENLY SPARE RIBS 30.5

Grilled marinated pork spare ribs in Six Senses's homemade sauce served with vegetables, relish and cherry tomatoes.



**DEEP FRIED BARRAMUNDI WITH GARLIC SAUCE**

Fried baby barramundi, wok tossed with vegetable and garlic sauce on the top.

# FISH LOVER

( Eat your way to better health with omega-3 )

**ATLANTIC SALMON FILLET** 28.5

Seared, grilled Atlantic salmon fillet served with special sauce and vegetables.

**AQUA SALMON SALAD** 28.5

Deep fried salmon served on a refreshing salad of red onion, mint, cherry tomatoes and green apple with chilli and lime dressing.

**THAI STYLE 3 FLAVORED BABY BARRAMUNDI** 31.5

Deep fried baby barramundi with 3 flavored spicy, sweet and sour sauce.

**DEEP FRIED BARRAMUNDI WITH GARLIC SAUCE** 31.5

Fried baby barramundi, wok tossed with vegetable and garlic sauce on the top.

# RICE

<b>FRIED RICE WITH CHICKEN</b>	19.5
Simple but never boring, stir-fired rice with chicken, vegetables, egg and seasoning.	
<b>TOM YUM FRIED RICE PRAWNS</b>	25.5
Stir-fired rice with prawn, vegetables, egg and Six Senses special curry paste.	
<b>STEAMED JASMINE RICE</b>	3
<b>STEAMED RICE WITH PEANUT SAUCE</b>	4
<b>COCONUT RICE</b>	4
Steamed Jasmine rice with coconut milk.	

# DESSERT

Please ask our waiter for daily dessert.

# BEVERAGES

## SOFT DRINKS

3

Coke | Diet Coke | Zero | Lemon Squash | Lemonade

## WATER

Spring water

3

Sparkling mineral water (250ml)

4

Sparkling mineral water (750ml)

8

## JUICE

Apple Juice

3.5

Orange Juice

3.5

Fresh Coconut Juice (whole)

8

## HOT / COLD > TEA

Hot Jasmine Tea | Green Tea

3

Thai Ice Tea

5

Lemon Ice Tea

3.5

## BYO

Corkage charge

2 (per person)