



SIX SENSES
HIDEAWAY

HUA HIN

Il Menu Di Spiaggia (The Beach Menu)



Chef's Signature Dish



Vegetarian

"If you didn't see your favourite dish, please do not hesitate to contact our chef"
All prices are subject of ten percent service charge and applicable government tax

ANTIPASTA

Bruscetta al frutti di mare

Grilled ciabatta bread rubbed with garlic, marinated chopped tomatoes, basil and fresh seafood

Two hundred and seventy five baht

L'Olive

Mixed selection of stuffed Mediterranean olives

Two hundred baht



Mozzerella e prosciutto di parma

Fresh mozzarella topped with imported prosciutto and roasted peppers

Two Hundred & fifty baht



Padella ha fritto I gamberetti

Pan fried tiger prawns, rice pilaf and a white wine and garlic cream

Three hundred baht

Calamaretti Fritti

Lightly battered and deep fried squid with a spicy marinara sauce

Two hundred & fifty baht

Parmigiana di melanzane e zucchini

Lightly breaded medallions of fresh eggplant and zucchini topped with cheese and a roasted pepper paste

Two hundred & fifty baht

Antipasto della casa

A sampling of authentic Italian antipasti including: coppa and leg ham, salami with roasted peppers, caper berries, insalata caprese, melon wrapped in prosciutto di parma, eggplant salad, quail eggs and grilled marinated olives

Three hundred baht per person



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MINESTRE E INSALATE

Home-made soups and fresh organic salads from our own gardens

Minestra di gazpacho

Fresh chilled soup with tomatoes, cucumber, bell peppers and celery

Two hundred baht

Minestra il fumato

Smoked tomato and ham hock soup with garlic-herbed croutons and fresh vegetables

Two hundred & fifty baht

Insalata di giardino

Organic garden salad with grilled aubergine, mint leaves and a lemon olive oil dressing

Two hundred baht

Insalata Caprese

Vine-ripened tomatoes, fresh mozzarella and basil drizzled with extra-virgin olive oil

Two hundred baht

Insalata di bietole

Organic beets with blue cheese, candied toasted walnuts and fresh watercress

Two hundred & fifty baht

Insalata Cesarina

Romaine lettuce, parmesan cheese, hard boiled egg, foccacia croutons, crispy bacon and anchovies

Two hundred and fifty baht

Insalata di manzo

Salad of air dried beef with crisp greens, feta cheese, cherry tomatoes and a sweet mustard dressing

Two hundred & fifty baht



Insalata di aragosta

Lobster salad with fresh mango and asparagus and a maple syrup infused mayonnaise

Three hundred & fifty baht



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PIZZA

Pizza margherita

Fresh mozzarella, oregano, basil and tomato sauce

Two hundred & seventy five baht

Pizza formaggio caprino

Fresh goat's cheese, tomato sauce, sautéed caramelized onions, black and green olives and roasted sweet peppers

Three hundred & fifty baht



Pizza fradiavola

Smoked mozzarella, tomato sauce, spicy Italian sausage and roasted peppers

Three hundred & fifty baht

Pizza gamberetti

King prawns, pesto sauce, basil, sun-dried tomatoes and fresh mozzarella

Three hundred & fifty baht

Pizza prosciutto

Smoked prosciutto, mozzarella, rocket leaves, Pecorino Romano and balsamic vinegar

Three hundred & fifty baht

Calzone

Folded pizza filled with mozzarella and ricotta cheese, mushrooms, spicy salami and tomato sauce

Three hundred & fifty baht



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PASTA

Farfalle ai funghi porcini

Organic bowtie pasta with porcini mushrooms, parmesan cheese and a touch of cream
Three hundred baht

Spaghetti alla bolognese

Organic long round pasta with a traditional meat ragu and parmesan cheese
Three hundred baht



Pappardelle ai carne di cervo

Flat noodles with slow cooked venison in an organic Southern French wine, spinach and smoked bitter chocolate
Four hundred baht

Linguine vegetariana

Organic whole wheat long pasta with char-grilled Mediterranean vegetables, fresh herbs and virgin olive oil
Two hundred and fifty baht

Gnocchi alla sorrentina

Home-made potato dumplings with fresh tomato sauce, fresh mozzarella and basil
Three hundred baht

Spaghetti marinara frutti di mare

Organic long round spinach pasta with lobster, prawns, fish and squid in a home-made tomato sauce
Four hundred baht



Penne alla vodka

Organic small pasta tubes with pancetta, pink vodka cream sauce and parmesan cheese
Three hundred baht

Fuseli fradiavola

Organic spiral pasta with spicy Italian sausage in a spicy, rustic tomato, garlic and basil sauce
Three hundred baht



Ravioli con aragosta

Home-made ravioli filled with lobster and topped with a champagne vinegar butter, cherry tomatoes, shallots and pecans
Four hundred baht



Lasagna granchio

Fresh egg pasta layered with fresh crab meat, citrus cream and shaved parmesan
Six hundred baht



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GIRARROSTA, GRIGLIA E SPECAILITA

Authentic Italian specialties from our authentic wood fire oven and grill

Pollo prosciutto

Prosciutto wrapped breast of chicken stuffed with fresh spinach and ricotta cheese served with vegetable ratatouille

Four hundred baht

Filetto di manzo e Wagyu

Prime Wagyu five hundred day grain fed beef tenderloin, potato roesti, asparagus, green peppercorn and brandy cream

Nine hundred and fifty baht



Stinco D'agnello

Red wine and tomato braised Australian lamb shank with a creamy roasted garlic mash potato

Six hundred baht

Filetto tagliata di salmone

Pan-fried salmon filet cooked medium rare with a red wine risotto cake and a lemon, parsley gremolata

Six hundred baht



Parmigiana di carne di vitello

Parmesan breaded veal medallions topped with mixed greens, tomatoes and spring onions

Six hundred baht

Branzino di salato

Wood-fired salt crusted sea bass served with lemon and green salad

Four hundred and fifty baht



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