

Six Senses Drinking Water

Still or sparkling water - THB 130 per liter bottle

Six Senses Hotels Resorts Spas have replaced imported mineral water with an exceptional in-house alternative by using a small R.O. plant (reverse osmosis). The process involves a three-stage filtration by UV light treatment and re-mineralization ensuring it's both safe and tasty.

This initiative not only reduces our carbon footprint on the planet, but also limits other associated pollutants from process to delivery. Six Senses water complies to the very highest international standards of hygiene, along with filtering out micro plastics.

In addition, 50 percent of total water sales go to local water related charities, benefiting the lives of the less fortunate.

Six Senses drinking water further endorses our commitment to sustainability by:

- * Eliminating yet more plastic from the environment.
- * Only using glass bottles which are recycled when broken
- * Producing at the source and not generating carbon miles
- * Giving our guests healthy water

DF = dairy-free | GF = gluten-free | SF = sugar-free | VG = vegetarian
V = vegan | CN= contains nuts

*If you do not see your favorite dish, our Chef will be happy to customize one to your liking
All prices are in baht and subject to 10% service charge and applicable government tax.*



Eat With Six Senses

APPETIZERS

SAMUI CEVICHE ยำสมุย Lime chilli salsa, pickled radish, foraged herbs, green curry rice crisps Cleanse Detox Fitness	560 SF GF DF
GUACAMOLE กัวกาโมเล่ Charred peppers, pickled shallot, spicy seed crackers Cleanse Detox Sleep Fitness	480 VG SF V DF
QUINOA SALAD สลัดควินัว (ธัญพืช) Roast squash, feta, semi dried tomato, pumpkin seed crumble, betel pesto Sleep Fitness	480 VG SF GF CN

MAIN COURSES

SNOW FISH ปลาหิมะย่าง Ginger infused snow fish, overnight beetroot pickle and grilled bok choy Cleanse Detox Fitness	900 DF SF GF
KOMBUCHA CHICKEN ไก่หมักซอสคอมบูชา Steamed marinated chicken in kombucha with edamame Cleanse Detox Fitness	650 DF GF SF
PAPAYA PAD THAI ผัดไทยมะละกอ Papaya noodles, been sprout, chives and tamarind sauce Cleanse Detox Fitness Sleep	560 DF V VG GF

DESSERTS

POLAMAI RUAM ผลไม้รวม Seasonal Thai fruits Cleanse Detox Fitness	420 DF GF SF V
GINGER MUSHI คัสตาร์ดขิง Ginger egg custard, passion fruit salsa and crispy sesame shard Resilience	420 DF VG CN

DF = dairy-free | GF = gluten-free | SF = sugar-free | VG = vegetarian
V = vegan | CN = contains nuts

*If you do not see your favorite dish, our Chef will be happy to customize one to your liking
All prices are in baht and subject to 10% service charge and applicable government tax.*

Taste of Thailand

APPETIZERS

SATAY GAI Marinated chicken, rustic bread, peanut sauce, cucumber relish	420 DF CN
MOO TA-KRAI Seasoned minced pork on lemongrass, chilli sauce	450 DF GF
GOONG SA-RONG Crispy egg noodle wrapped prawns, spicy tamarind sauce	550 DF SF CN
PLA MEUK CHOOP PAENG THOD Calamari tempura, chilli chutney	450 DF
LAAB GAI TOD Spiced minced chicken cake, lemongrass chilli dip	420 DF SF
PHEUAK THOD Crispy taro fritters, herbal plum sauce	380 VG DF CN
THAI TASTER FOR TWO – ALL OF THE ABOVE Satay selection, crispy noodle prawns, taro fritters, fish tod, spicy calamari tempura, dips and drips	1200 DF CN
SALAD	
YUM HUA PLEE Banana blossom, boiled duck egg, coconut, chilli and lemon	440 DF CN VG
TALAY YANG GUB SAMUN PRAI YUM Seafood salad, young celery, tomato and farm herbs	540 DF
YUM NUE YANG Grilled Thai-French striploin, spicy n´sour sauce	520 DF GF
YUM MA MUANG GUB PLA TODE KA-MIN Crispy sea bass, green mango salad and dried shrimp	520 DF CN
YUM SOM-O Pomelo salad, shallots, herbs, toasted coconut and chilli	420 DF GF CN VG

DF = dairy-free | GF = gluten-free | SF = sugar-free | VG = vegetarian
V = vegan | CN = contains nuts

*If you do not see your favorite dish, our Chef will be happy to customize one to your liking
All prices are in baht and subject to 10% service charge and applicable government tax.*

SOUPS

TOM YUM GOONG Hot "N" sour prawn soup, lemongrass, tomato, galangal, chilli paste and mushrooms	520 DF GF
TOM KHA GAI Chicken, lemongrass, galangal, cabbage, mushroom and coconut cream	440 DF GF
GAENG JUED PHAK RUAM Silk tofu broth, glass noodles and Chinese cabbage	380 DF GF VG V

CURRIES

GAENG MASSAMAN KAE Lamb shank massaman, braised potato, shallots and peanuts	620 DF GF CN
GAENG KIEW WAAN GAI Green curry, chicken, Thai eggplant, sweet potato and sweet basil	480 DF GF
GAENG PANAENG GAI, MOO or NUE Pork, duck or beef panaeng curry and kaffir lime leaf	480/540/580 DF GF CN
PU PAD PHONG KAREE Stir-fried yellow crab curry and young celery	600 DF GF
GAENG KIEW WAAN PHAK Green coconut curry, sweet potato and eggplant	420 DF GF V

MAIN COURSES

GAI PHAD MED MA MUANG Stir fried chicken, chilli paste, soy and cashew nuts	480 DF CN
HOR MOK TALAY Seafood curry, mussels, squid, sea bass and sweet basil	650 DF GF SF
NUE PHAD BAI RA Stir fried beef, caraway, garlic and chilli	600 DF
GOONG TOD SAUCE MA-KAM Tiger prawns and sour tamarind sauce	780 DF
PLA KRA-PONG TOD KA-MIN Crispy whole sea bass, fresh turmeric and garlic	960 DF
PHAD THAI GOONG/GAI/PHAK Rice noodles; prawn, chicken or vegetable, tamarind sauce	580/480/420 DF
PHAD KRA PRAO MOO or GAI Stir fried pork or chicken, chilli, garlic and hot basil	500 DF

DF = dairy-free | GF = gluten-free | SF = sugar-free | VG = vegetarian
V = vegan | CN = contains nuts

*If you do not see your favorite dish, our Chef will be happy to customize one to your liking
All prices are in baht and subject to 10% service charge and applicable government tax.*

SIDES

THB 280 EACH

PHAD PHAK BOONG

Stir fried morning glory, garlic, chilli and shrimp paste

DF|VG

PHAK LIANG PHAD KAI

Stir fried local leaves, garlic and egg

DF|VG

TAO HUU PHAD PIK GLUE

Stir fried bean curd and chilli

DF|VG

HED PHAD TON HOM

Stir fried mixed mushroom and spring onion

DF|VG

PHAD PHAK RUAM

Stir fried mixed vegetables

DF|VG

DF = dairy-free | GF = gluten-free | SF = sugar-free | VG = vegetarian
V = vegan | CN= contains nuts

*If you do not see your favorite dish, our Chef will be happy to customize one to your liking
All prices are in baht and subject to 10% service charge and applicable government tax.*

Comfort Food

TOSSED AND DRESSED

- GOONG CRUNCH** กุ้งย่างยำมะม่วง 580
charred prawns, young mango and papaya,
green beans, tamarind, roast cashew GF | DF | CN
- SAMRONG SALAD** สลัดซีซาร์กับปลาทอดขมิ้น 540
Turmeric fried fish, herbal greens, parmesan anchovy dressing GF | SF | VG
- BETEL BURRATA** สลัดซีซาร์ราต้า 560
Burrata, tomato, wild rocket and betel pesto GF | SF | VG

STACKED AND WRAPPED

- G-GYROS** แซนวิชสไตล์กรีก 520
Avocado, feta, olive salsa, tzatziki, roast capsicum aioli SF | VG
- SIX STACK** แซนวิชไก่ตะไคร้ 580
Toasted granary, lemongrass chicken, avocado, slow roast tomato,
bacon, sprouts, spiced taro crisps, betel pesto mayo DF | SF
- TOD WRAP** ลาบไก่ทอดห่อแป้งตอดิญา 560
Crispy larb tod, tortilla, romaine, som tam, coconut lime dressing DF | SF | VG
- BEEF BRIOCHE** เบอร์เกอร์เนื้อ 600
Brioche bun, caramelized onion, cheddar, bacon and sweet potato fries SF | VG

FLATS

- MARGHERITA** พิซซ่ามาร์การิต้า 580
Tomato compote, mozzarella and Thai hot basil SF | VG
- LIGHTFOOT** พิซซ่าหน้าผัก 620
spinach, zucchini, olives, cherry tomato,
pickled red onion, confit garlic, goats cheese VG
- PARMA** พิซซ่าพาร์มาแฮม 660
Parma ham, cherry tomatoes, burrata, betel pesto and rocket SF
- SEAFOOD** พิซซ่าทะเล 680
prawn, calamari, anchovies, capers,
mozzarella, spiced lemon salt SF
- PAD KRA PAO GAI** พิซซ่าผัดกระเพราไก่ 620
Stir fried pork or chicken, chilli, hot basil and mozzarella SF

PASTA

- FETTU-FUNGI** เฟตตุดูชีเน 580
Homemade egg fettuccine, mushroom ragout and egg yolk VG | SF
- THAI-BONARA** คาโบนาร่าสไตล์ไทย 620
Pancetta lardons, crispy chilli, aged parmesan and hot basil SF
- 3 CHILLIS** เพนเน่ซอสพริก 600
Penne, chilli tomato ragout, chorizo and olives DF | SF

DF = dairy-free | GF = gluten-free | SF = sugar-free | VG = vegetarian
V = vegan | CN = contains nuts

*If you do not see your favorite dish, our Chef will be happy to customize one to your liking
All prices are in baht and subject to 10% service charge and applicable government tax.*

DESSERTS

MANGO CHEESECAKE ชีสเค้กมะม่วง passionfruit, ginger snap	420 VG CN
BANANA COCONUT CRUMBLE ก๋วยชอบกับไอศกรีมมะพร้าว Baked banana, coconut sprout, coconut ice cream	420 VG CN
NEMESIS CAKE เค้กช็อกโกแลตกับไอศกรีมถั่ว Flourless chocolate cake and pistachio ice-cream	420 GF
CHEESE COLLECTION รวมชีสชนิดต่างๆ Tomato fig jam, fermented mango, pumpkin seed crackers	460 VG CN
POLAMAI RUAM ผลไม้รวม Seasonal Thai fruits	380 DF VG GF SF V

ICE CREAM

THB 130 PER SCOOP

PASSION FRUIT SORBET เสาวรส ซอร์เบตต์
MANGO SORBET มะม่วง ซอร์เบตต์
COCONUT ICE CREAM ไอศกรีมมะพร้าว
CHOCOLATE ICE CREAM ไอศกรีมช็อกโกแลต
MACADAMIA ICE CREAM ไอศกรีมถั่วแมคคาเดเมีย
HAZELNUT ICE CREAM ไอศกรีมถั่วเฮเซลนัต
PISTACHIO ICE CREAM ไอศกรีมถั่วพิสตาชิโอ

DF = dairy-free | GF = gluten-free | SF = sugar-free | VG = vegetarian
V = vegan | CN = contains nuts

*If you do not see your favorite dish, our Chef will be happy to customize one to your liking
All prices are in baht and subject to 10% service charge and applicable government tax.*