

Dear Guest,

In this compendium you will find information regarding the food and drinks available for you to enjoy in the comfort of your villa. You will also find a comprehensive list of dining 'experiences' such as our BBQ's, Chef's tables and excursion menus.

As much as possible, the produce we use is locally sourced and sustainable. We are also continuously encouraging the local growers and suppliers to provide items we can use and working with our gardening team in our ongoing goal to grow as much produce on site as possible.

We set out to cater to all your needs and our chefs will be happy to prepare your favorite dishes where possible, given sufficient notice. Should you have any allergies, please alert your guest experience maker (GEM) or service host.

At Six Senses, we offer the concept of 'Mindful Dining'; a philosophy of providing as much dietary information about each dish on the menu under each item's description. This includes annotations such as gluten free or lactose free as well as noting dishes that are suitable for guests utilizing our Spa *Integrated Wellness* Program. Please find further information on the following page.

Our hosts wish you a wonderful and gastronomical experience at Six Senses Yao Noi.

Eat With Six Senses

Mindful Dining

Integrating Wellness with your stay at Six Senses Yao Noi

If you are on one of our Six Senses Integrated Wellness Programs; Full Potential (100%), Sleep & Resilience, Cleanse & Detox or Trim & Fitness, we have created the concept of 'Mindful Dining' in order to complement your experience. If a dish corresponds with any of our wellness programs then it is marked as such along with any dietary specifications. This allows you to be *mindful* of what you are eating while you stay with us.

Cleanse & Detox: Your body detoxifies itself constantly as long as it is in good condition. However, there are times when more toxins enter the body than the body can get rid itself of. The aim of this program is to eliminate toxins in the body in a gentle and logical manner via healthy food. For this reason, our detox options are of lower animal protein, free of gluten, sugar, soy and lectin-containing vegetables or legumes, which contain high levels of phytic acid.

Trim & Fit: In the Six Senses Trim & Fit Program, our goal is to maximize muscle gain while reducing fat mass. To get this result, we provide generous amounts of protein, but also good, ketogenic fats while reducing carbohydrates.

Sleep & Resilience: When it comes to the sleep program. We make use of the amino acid L-Tryptophan. This protein is used in the generation of the calming and "feel good" hormone, serotonin, which is a critical component of the sleep-inducing hormone, melatonin. Poultry, wild game, shellfish or fish-like halibut, cod, turbot, whitefish, are great. This includes cheeses like Mozzarella and Parmesan cheese are rich in Tryptophan. For vegans spinach, watercress, broccoli, seaweed, sesame seeds, sunflower seeds, walnuts and cocoa beans are a great source of tryptophan.

Full Potential: The Full Potential program is an all encompassing program for guests not wanting a particular route like trim, detox or sleep but rather are looking for guidance to enhance their overall health and fitness level. Guests on this program can use all other program's foods, advice, herbs and smoothies.

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Our Venues

The Living Room

Location: Below the Main House

Opening hours:

Breakfast - 7:30 to 11:00 am

Lunch - 12:00 noon to 5:30 pm

Dinner - 6:30 to 10:30 pm

Cuisine concept: Thai and International

Close to the Mai Thai beach, this all-day dining option offers tempting buffets at breakfast and on special dinner nights. Our Living Room also features International cuisine and specializes in Thai Cuisine. Showcasing a deli and patisserie where you can grab an ice cream or a make-to-order sandwich, this part alfresco outlet is furnished with large comfortable seating to create a relaxed atmosphere.

The Dining Room

Location: By the scarecrow garden

Opening hours:

Dinner - 6:30 to 10:30 pm

Cuisine concept: Contemporary Western

The main dining area is on the lower level with several private dining pavilions scattered in the wild mangroves and plantation palms. A tranquil water feature meanders beneath a glass floor while the garden is close at hand to supply fresh salad leaves and herbs to complement the dining experience.

The central split-level structure features a Chef's Table on the top level with a cooking station and "wrap around" dining table.

Chef's Table

Location: Upper level of the Dining Room

Opening hours:

Cooking classes - 12:00 noon

Dinner - 6:00 to 11:00 pm

Cuisine concept: Customized to your preference

The Chef's table is upstairs from the Dining Room and hosts Thai cooking classes, special Chef's dinners and wine evenings.

A six course Asian, Thai, Japanese, Indian or Western style menu is served with matching wines.

Bookings are essential and are required 24 hours in advance.

Maximum for chef's table 8 guests.

Maximum for cooking class 6 guests.

See page 31 for sample menu.

The Hilltop Reserve

Location: On top of the hill

Opening hours:

Pool - 11:00 am to 6:00 pm

Lunch - 12:00 noon to 4:30 pm

Dinner - 7:00 to 10:30 pm

Cuisine concept:

Lunch: Pool fare

Dinner: Set dinners

Situated on top of the resort, our most exclusive dining venue offers a stunning infinity edge pool overlooking the spectacular limestone karsts of Phang Nga Bay. Open daily for light à la carte lunches and daily changing set dinner menus.

The Den

Location: At the Main House next to the Library

Opening hours: 12:00 noon to 12:00 midnight

Meals served: Lunch and Dinner

Cuisine concept: Multi-cuisine menus from finger friendly to substantial

This is the main chill out and relaxation bar, where our cocktails match the music. Sit back on suspended day beds and enjoy the stunning view of Phang Nga Bay. Order a snack or a more substantial bite from our global kickshaw menu. The open-plan bar is also on two levels, creating a more intimate feeling.

Deli & Patisserie

Location: At Living Room

Opening hours:

Breakfast - 7:30 to 11:00 am

Lunch - 12:30 to 4:00 pm

Ice cream all day

Step into our Deli during breakfast/lunch and you will be greeted with a sumptuous array of cheeses, cold cuts and many other treats including sandwiches, salads and fresh juices.

The Patisserie features delicious freshly baked breads, pastries, croissants and more during breakfast. It also features a large variety of over 30 homemade ice creams and sorbets, cakes, cookies and desserts all day.

In-Villa Dining

Location: Your villa

Opening Hours: 6:30 am to 12:00
midnight (last orders at 11:30 pm)

Meals served: Breakfast, lunch,
tapas, private BBQs and dinners

Cuisine concept: Thai and
Western Cuisine

Kindly note meals in the villa are
not included in any meal plan,
the full cost of your meal will be
charged to your personal account.

In-Villa Breakfast

A LA CARTE BREAKFAST

Sliced fruit plate for two **520**

Fresh seasonal local tropical fruits
vegan | gluten free | lactose free | sugar free

Cheese sampler **600**

Imported fine cheeses with crispy dried fruit bread
vegetarian | sleep | 100% | gluten free | contains nuts

Charcuterie sampler **740**

Prosciutto, butcher ham, bresaola and salami
sugar free | lactose free | gluten free | contains nuts

Cereals **330**

Frosties, Coco Pops, Cornflake, high fiber muesli, All Bran,
Natural muesli, fruits and nut muesli, homemade granola
contains nuts

Pancakes **330**

With your choice of toppings and sauces

Homemade Yogurts **230**

Plain, berry, mixed fruit
vegetarian | sleep | gluten free

Milk **150**

Full fat, low fat, black sesame milk, soy milk

EGGS & BREAKFAST SPECIALS

Eggs Benedict **440**

English muffin, poached eggs, ham, Hollandaise sauce
sugar free

Egg white omelet **390**

Leafy green vegetables, extra virgin olive oil
vegetarian | detox | 100% | trim | sugar free | lactose free | gluten free

Spicy Thai omelet **380**

Chicken, chili, coriander, onion and chili sauce
sugar free | lactose free | gluten free

Italian eggs Benedict **480**

Grilled bread, kale, prosciutto, truffle hollandaise
sugar free

2 eggs any style **380**

Served with whole wheat or white toast

SIDES **60**

Chicken, veal or spicy Thai sausage

Bacon

Fried potatoes

Baked Beans

Grilled tomato

Leafy greens

Rice

FROM OUR BAKERY

Pastry basket for 2

Croissant, pain au chocolate, Danish, muffin
Vegetarian

400

Healthy bakery basket for 2

Dark rye bread, whole wheat croissant, Danish, cereal
Bread, organic honey
vegetarian

460

Bread basket

Your choice of 3 breads:

White, wheat, whole grain, ciabatta, focaccia, raisin and
cinnamon, bagel
vegetarian

460

Your choice of 4 jams and spreads:

Coconut jam, blueberry jam, strawberry jam, pineapple and
ginger jam, papaya pandan jam, banana and cinnamon jam,
orange marmelade, Nutella
vegetarian

Cakes and tarts

Served with fresh whipped cream
vegetarian

290

Selection of cakes and tarts:

Banana cake slice, coconut cake slice, jam doughnuts
Apple and cinnamon crumble cake, pear and frangipane tart

Please note that gluten free options can be made available on request

CONTINENTAL BREAKFAST

vegetarian

I,200

Freshly squeezed juice of your choice

Tropical fruit plate

Fresh baker's basket

Croissants, breads, English muffin, bread of the day served with butter, honey and a selection of homemade jams

Ground gourmet coffee or freshly brewed tea

AMERICAN BREAKFAST

vegetarian

I,400

Freshly squeezed juice of your choice

Choice of cereal

Frosted flakes, Coco Pops, Cornflakes, All Bran, natural muesli, fruit and nut muesli

Tropical fruit plate

Two eggs any style served with your choice of sides on whole wheat or white toast

Ground gourmet coffee or freshly brewed tea

CHAMPAGNE BREAKFAST (PER COUPLE)

4,600

Champagne

Half bottle of Champagne

Freshly squeezed juice of your choice

Tropical fruit platter

Fresh baker's basket

Croissants, breads, English muffin, bread of the day served with butter, honey and a selection of homemade jams

Eggs Royale

Poached eggs on toasted muffins with slices of smoked salmon and hollandaise sauce

SMOOTHIES & TONICS

<i>Hello Beautiful</i>	310
Carrot, beetroot, mine, ginger and lime vegan detox 100%	
<i>Belly Settler</i>	310
Apple, cucumber, pineapple and onion vegan detox trim	
<i>Morning Melony</i>	310
Watermelon, rock melon, cantaloupe vegan sleep 100%	
<i>Minty Good</i>	310
Pineapple, mint, honey, ginger Vegan sleep 100% trim	
<i>Bonne Nuit</i>	310
Celery, broccoli, mint, ginger, lime vegan detox trim	
<i>Citrus Blast</i>	310
Lime, lemon, orange, carrot, apple and ginger vegan	
<i>Zesty Twister</i>	310
Pineapple, orange, kiwi and lemon vegan	
<i>Green Juice</i>	290
Apple, pineapple, broccoli, spinach, kale, ginger, lemon, coriander, parsley and mint vegan sleep 100% trim	
<i>Jump Starter</i>	190
Lemon juice, cinnamon, wellness water vegan sleep detox 100%	

AKHA COFFEE

We use medium roasted, 100% organic Arabica beans harvested from the Maejantai village in the northern mountains of Thailand in Chiang Rai. The growing area is part of the sustainable Royal Project initiated by his majesty King Rama the 9th. The Akha people, the hill tribe of Maejantai do not employ modern commercial farming technologies or practices in an effort to preserve the nature of their surroundings.

Espresso **230**

Short and strong without milk

Caffe Americano **230**

Espresso and hot water

Macchiato espresso **230**

Espresso with milk foam on top

Caffe latte **230**

1/3rd espresso and 2/3rd milk

Cappuccino **230**

1/3rd espresso, 1/3rd hot milk, 1/3rd foam

Caffe mocha **230**

Latte plus chocolate

Hot chocolate **230**

Loose leaf teas by Ronnenfeldt **230**

Jasmine green tea, Earl Grey supreme, chamomile,
Formosa Oolong, English breakfast, peppermint,
Lemon herbal, Darjeeling

Coffee milk options

Regular, low fat, coconut, soy

In-Villa All Day Dining

Flavors From Thailand

STARTERS

Neua yang jim jiaow 620

Wok-seared beef served with “nam jim jaew”
trim | lactose free | gluten free

Tod man pla 490

Thai fish cakes, sweet chili, pickled cucumber
lactose free

Por pia phak 450

Vegetable spring rolls served with plum dipping sauce
vegetarian | lactose free | gluten free | contains nuts

Satay gai 480

Skewers of chicken, satay sauce, pickled cucumber
detox | 100% | trim | lactose free | gluten free | contains nuts

Tod man khao pod 340

Thai corn cakes with carrot, mushroom, coriander mixed spices
with sweet chili sauce
vegan | lactose free | gluten free

SALADS

Yum som o gung 510

Torn pomelo, slipper lobster, fried shallot, coriander
detox | 100% | trim | lactose free | gluten free

Pla plaa 510

Spicy tuna tartar with lemongrass, shallot, mint and lime
detox | 100% | trim | gluten free

Yum ma kua **480**
Garden eggplant salad with herbs, avocado, prawns and boiled egg
sleep | 100% | lactose free | gluten free

Yum tang kwa **390**
Cucumber salad with avocado, potato, cashew nuts, raisins
mint, coriander, chili and lime
vegan | 100% | lactose free | gluten free | contains nuts

SOUPS

Tom kha gai **490**
Coconut soup with chicken, galangal, lime leaf
detox | 100% | trim | lactose free | gluten free

Tom yam goong **510**
Spicy hot and sour prawn soup
detox | 100% | trim | lactose free | gluten free

Tom kha pak **420**
Young coconut soups with lotus seed, mushroom, tofu
and coriander
vegan | detox | 100% | trim | lactose free | gluten free

CURRIES

Gaeng kiaow waan gai **590**
Chicken in green curry, Thai eggplant, sweet basil
lactose free | gluten free

Massaman kwaai **650**
Buffalo massaman curry, sweet potato, chestnut, onion, tomato
and crispy shallot
lactose free | gluten free | contains nuts

Gaeng pae **780**

Muslim goat curry with peanut, onion and curry leaves

lactose free | gluten free

Gaeng pla **610**

Fish in red curry with kaffir lime and betel nut leaves

100% | lactose free | gluten free

Gaeng ped pak **420**

Red curry with green papaya, peas and kaffir lime served with roti

vegan | lactose free | gluten free

FROM THE STEAMER

Goong maprow – prawns **750**

Steamed in young coconut with fresh herbs, chili garlic sauce

Sleep | gluten free | lactose free

Plaa gapong nueng **710**

Steamed barramundi fillet with spicy green chili and lime sauce

100% | trim | lactose free | gluten free

FROM THE WOK

Gai phad med mamuang **570**

Wok-tossed chicken with cashew nuts, mushrooms
Onion, capsicum, roasted chili, spring onion, tamarind sauce
lactose free

Phad kaprao neua **640**

Wok-tossed spicy minced beef with hot basil leaves,
garlic and chili
lactose free

Tar lay phad nam prik pao **550**

Stir fried seafood with kaffir lime leaf, basil, garlic and
peppercorns
100% | trim | lactose free

Phad phak ruam **400**

Wok-fried organic vegetables with fried garlic, chili,
soy sauce
vegan | 100% | trim | lactose free

Pla tod kha tiem prik Thai **680**

Deep fried barramundi with garlic and black pepper
lactose free | gluten free

Phad hed **400**

Wok-fried mixed mushrooms with crisp cashew nuts,
light soy sauce
vegan | 100% | trim | lactose free

RICE & NOODLES

Phad Thai

Wok-fried noodles in tamarind sauce with peanuts
bean shoots and lime
gluten free | lactose free

350/610
vegan/prawn

Phad see ew gai

Wok-fried Thai style noodles with chicken, kale,
sweet dark soy sauce
gluten free | lactose free

480

Khao pad rod fai

Thai style fried rice with chicken and vegetables
gluten free | lactose free

480

Khao pad gaeng kiaow

Green curry fried rice with eggplant and basil
vegan | lactose free | gluten free

340

In-Villa Dining

Global flavors

STARTERS/SALADS

Soup of the moment **430**

Please ask our operator

Caesar salad **590**

Romaine lettuce, garlic croutons, Caesar dressing, anchovy

100% | trim | sugar free

Mixed green salad **410**

Leaves, tomatoes, cucumber, fennel, radish, carrot

vegan | detox | 100% | trim | sugar free | lactose free | gluten free

Chef Alex super wellness salad **430**

Selection of raw vegetables, leaves, nuts and seeds

vegan | detox | 100% | trim | sugar free | lactose free

gluten free | contains nuts

Mezze platter **620**

Babaganoush, hummus, moutabel, olives, warm pita bread

crudités, falafel

vegetarian | detox | 100% | trim | sugar free

Vegetarian rice paper rolls **415**

Soft rice paper rolls, fresh mint, sweet basil, long coriander,

cucumber and sweet chili dipping sauce

detox | 100% | trim | lactose free | gluten free | contains nuts | sleep

SUSHI & SASHIMI

Prawn dragon roll **460**

Avocado, cucumber, prawn, nori, rice
lactose free | gluten free

Sashimi **580**

Tuna, salmon sashimi
lactose free | gluten free

Alaskan salmon roll **460**

Salmon, cucumber, nori, rice, carrot, avocado
lactose free | gluten free

Caterpillar roll **480**

Eel, avocado, cucumber, carrot, nori, rice
100% | lactose free | gluten free

All our sushi and sashimi is served with 100% gluten free soy sauce

SANDWICHES/BURGERS

Steak sandwich **770**

Grilled flank steak, onion jam, arugula, Parmesan
sugar free

Chicken Basil Club **650**

Chicken, bacon, egg, cheese, tomato, avocado, rocket
sugar free

Grilled Vegetable Panini **540**

Mozzarella, pesto, fries
vegetarian

Truck stop Angus beef burger **790**

Angus beef burger with Chef Ton's happy sauce

MAIN COURSES

Fusilli pesto **600**

Roasted tomato, mushrooms, basil pesto, cream and Parmesan
vegetarian | 100% | trim | sugar free | contains nuts

Rigatoni bolognese **740**

Our meat sauce, basil, grated Parmesan
100% | trim | sugar free

Steak frites **1,400**

Beef Sirloin, tri color salad, Café de Paris butter truffle
Parmesan fries
sugar free | gluten free

Sea Bass **710**

Pan roasted sea bass, grilled asparagus, tomato basil relish,
extra virgin olive oil
detox | 100% | trim | sugar free | lactose free | gluten free

SIDE DISHES

Mixed green salad **150**

Steamed vegetables **180**

Mashed potato **200**

French fries **150**

Basmati rice **60**

Jasmine rice **40**

Brown rice **50**

FLAVORS OF INDIA

Indian menu is available for dinner only from 6:30 pm to 10:30 pm

<i>Tandoori prawns tikka</i>	<i>1,230</i>
Local tiger prawns marinated with tandoori masala, mint chutney, south Indian potato sleep 100% trim sugar free gluten free	
<i>Chicken tikka masala</i>	<i>610</i>
Marinated chicken cooked in a rich tomato cashew nut gravy contains nuts	
<i>Rogan Josh</i>	<i>710</i>
Overnight cooked lamb in rich onion yoghurt gravy sugar free gluten free	
<i>Paneer balti curry</i>	<i>490</i>
Fresh cheese in onion and tomato masala gravy vegetarian contain nuts	
<i>Dal makhani</i>	<i>470</i>
Overnight cooked black lentils vegetarian 100% sugar free gluten free	
<i>Roti Naan</i>	<i>250</i>
Garlic butter, butter or plain naan vegetarian	

DESSERTS

Chocolate mousse 360

Mixed berry compote, raspberry sauce
gluten free

Cheesecake 330

With fresh banana, toffee sauce, vanilla ice cream
contains nuts

Tropical fruit plate 220

Daily selection of fresh tropical fruits
sugar free | lactose free | gluten free

Tiramisu 450

Espresso soaked Savoiardi biscuits, Amaretto

Ice creams (per scoop) 130

Banana, black sesame, strawberry, chocolate, cinnamon, coconut, durian, espresso-hazelnut, ginger, honey, mint, rum raisin, blueberry, passion fruit, tiramisu, vanilla, yogurt, vanilla-marshmallow, green tea

Sorbets (per scoop) 130

Apple, coconut, ginger, lime, mango, orange, peach, pear, Raspberry, passion fruit, tamarind, mangosteen

Extras/Toppings (each) 30

M&M's milk chocolate, M&M's peanut, chocolate chips, Whipped cream, chocolate sauce, fresh banana, chocolate

In-Villa Children's Menu

Pureed or diced tropical fruits 100

Grilled chicken or fish 200
Steamed mixed vegetables

Fried rice with chicken 200

Toasted ham and cheese sandwich 210
French fries

Fish and chips 340

Spring rolls 180

Spaghetti/penne pasta 260
Choice of cheese, meat or tomato sauce

Children's beef burger 300
Cheese and French fries

Rice porridge 220
Minced chicken and spring onions

Chicken fingers 310
Chopped salad and honey mustard mayonnaise

SIDE DISHES vegetarian

Steamed vegetables 180

Mashed potato 200

French fries 150

Jasmine rice 40

DESSERTS

Chocolate trio **290**

Chocolate brownie, chocolate ice cream, chocolate sauce

Banana split **290**

Vanilla, chocolate and strawberry ice cream, banana

Vanilla marshmallow ice cream **190**

Berry compote

Freshly sliced fruits **100**

Ice cream in a cone **130**

Chocolate, vanilla or strawberry

DRINKS **220**

Banana colada

Banana, pineapple juice, coconut cream, sugar syrup

Cinderella

Orange juice, pineapple juice, Grenadine syrup

Strawberry smoothie

Chocolate shake

Vanilla shake

The Dining Experience

These unique occasions are designed to create a lasting dining memory for you and your dining partner. Whether to celebrate a birthday or just to enjoy the company of your loved one, these experiences are sure to linger fondly in your memory for years to come.

Please note that our dining experiences are not included in any of our meal packages and will be charged accordingly.

SUNSET TO SUNRISE AT THE HILLTOP RESERVE

Enjoy a wine and cheese tasting before moving on to an intimate candle light barbeque dinner while overlooking the panoramic view of the Phang Nga's iconic limestone karst. Spend the night at the Hilltop Reserve and wake up to a sunrise breakfast — a perfect way to surprise your partner, reconnect and recharge in the privacy of your sky high villa.

10,000 per guest

Includes

- Wine and cheese tasting
- Private BBQ – choice of Thai mixed, Seafood or Balanced Cuisine menu
- One bottle of selected wine
- Overnight stay at The Hilltop Reserve
- Sunrise breakfast and private use of the Hilltop pool until 10:30 am

Please book your experiences with your GEM the day before you plan to enjoy them. Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up. All prices are net and in Thai Baht.

SLEEP OVER AT THE HILLTOP RESERVE

Spend the night at the Hilltop Reserve and wake up to a sunrise breakfast – a perfect way to reconnect and experience another aspect of Six Sense Yao Noi.

5,000 per guest

Includes

- Overnight stay at The Hilltop Reserve
- Sunrise breakfast from our In-Villa breakfast menu

IN-VILLA BBQ

One of the most memorable dinners that you will ever experience at Six Senses Yao Noi. Our hosts will be at your beck and call while you enjoy a sumptuous dinner in the comfort of your villa.

In-villa BBQ is for a minimum of 2 guests

Seafood BBQ

4,120 per guest

Starters

Yam woon sen

Glass noodle salad with seafood, coriander, onions, celery, tomato, jelly mushroom

Pla plaa

Spicy tuna tar tar with lemongrass, chili, shallot, herbs and lime

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Main Courses

Half Phuket lobster

White prawn

Marinated squid with fresh ginger, coriander root

Marinated snapper, lemongrass, pandan leaf, galangal in banana leaf

Yao Noi blue crab with spicy turmeric

Served with steamed jasmine rice and a selection of dipping sauces

Dessert

Mixed tasting plate of chocolate and burnt orange mousse tart, mango and almond cake, fresh tropical fruit

Thai Mixed BBQ

3,750 per guest

Starters

Yam neua yang

Spicy rare beef salad with tomato, shallots, cucumber, celery

Satay gai

Marinated chicken skewers with peanut sauce and pickled cucumber

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Main Courses

Barbecued pork spare ribs

Angus beef marinated with Thai chili paste

Turmeric marinated seabass in banana leaf

Marinated squid

Half Phuket langoustine

Served with steamed jasmine rice and selection of dipping sauces

Desserts

Sang ka yaa fakthong - Golden pumpkin custard

Met kanun - Mock jack fruit seeds

Foi tong - Golden strands

Pon la mai ruam - Tropical fruit plate

Balanced Cuisine BBQ

3,450 per guest

Starters

Som Tum

Green papaya salad with chili, green beans, dried shrimp and peanut

Yam ma kua yao gai sub

Grilled eggplant, minced chicken salad

green chili and lime dressing

*Please book your experiences with your GEM the day before you plan to enjoy them.
Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up.
All prices are net and in Thai Baht.*

Main Courses

Spiced chicken on bamboo skewers

Phang Nga bay prawns

Scallops

Marinated salmon with lemon grass and lime

Grilled mixed vegetables

Desserts

Baked cheesecake

Tropical fruits

Please book your experiences with your GEM the day before you plan to enjoy them. Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up. All prices are net and in Thai Baht.

CHEF'S TABLE

Embark on a culinary journey and let your senses lead the way around a unique six course Asian, Indian, Japanese or Western menu customized and served by one of our senior chefs in the privacy of our open air Chef's Table.

Chef's Table is for a minimum of 2 guests

Please contact your GEM to discuss available menus

Sample Chef's Table Menu - Asian Menu

Koh Yao crab meat salad

Banana flower, chili paste, coconut dressing in golden cup

Sauvignon Blanc, Los Boldos, Chile 2009

Thai style hot and sour scallop soup

Chardonnay, Penfolds, Australia 2007

Seared snow fish and sweet tamarind sauce

Chardonnay, Penfolds, Australia 2007

Green apple sorbet with apple jelly

Tiger prawn two ways

crispy fried with oriental lime sauce, steamed with Chinese rice wine reduction

Merlot/Cabernet, Temata. NZ 2005

Avocado rock salt with vanilla ice cream

Mythical Garden Mangosteen, Thailand

8,440 per guest (minimum 2 guests), including paired wines

5,420 per guest without wines

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ISLAND SUNSET BBQ

Leaving the resort in the early evening (depending on the season), our long-tail boat will take you to a nearby deserted island for a memorable evening with your partner.

You will be met by your personal chef and our team who will prepare a three-course dinner; satay skewers and bubbly to start with, followed by Koh Yao seafood selection and roasted root vegetables, all of this whilst you enjoy the sunset and explore the uninhabited island.

To start

Assortment of Satay skewers served with dipping sauce and relish

From the grill

Lobster

Slipper lobster

Local fish

Served with dipping sauce and garnishes

Roasted baby green asparagus ad mushrooms

Baked potatoes

Salad of garden greens

And then...

Platter of fresh sliced tropical fruits

18,000 per couple with transportation by long-tail boat

22,000 per couple with transportation by speedboat

Please book your experiences with your GEM the day before you plan to enjoy them. Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up. All prices are net and in Thai Baht.

THE SIX SENSES YAO NOI COOKING CLASS

The Six Senses Yao Noi cooking class provides you with an opportunity to learn to cook some of your favorite Thai dishes. The experience takes about 2½ hours starting with a visit through the herb gardens located around the Dining Room followed by a kitchen tour and demonstration.

The Cooking Class starts at 12:00 noon at the Chef's Table, upstairs from the Dining Room.

Southern Thai Food

Tom yam goong - classic Thai hot and sour prawn soup

Yam woon sen - spicy glass noodle salad with minced pork

Massaman gai - chicken Massaman curry with potato

Kao nieow mamuang - mango with sticky rice and coconut cream

Thai Vegetarian

Por pia tord - vegetarian spring rolls with sweet chili sauce

Pad Thai - Thai style fried flat noodles with egg and vegetables

Panaeng tao hoo - tofu red curry with pumpkin

Kao nieow dam piak peuak - black glutinous rice pudding

Colors of Thailand

Tord mun plaa - Thai style fish cakes with cucumber relish

Pad hed khao pod orn - fried mixed mushrooms with baby corn

Gaeng kieow waan gai - green chicken curry with Thai basil

Kluay buad chee - banana in coconut milk

Please book your experiences with your GEM the day before you plan to enjoy them. Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up. All prices are net and in Thai Baht.

Enjoy your self-cooked meal course by course at the Chef's Table Private class
- THB 5,000 per guest

Open Class - THB 4,000 per guest (up to 6 guests)

(Includes recipes and Six Senses apron)

Reservations are required one day in advance, please ask your GEM when you would like to expand your culinary experience

Children will experience and receive the same as adults, pricing is the same

If your children are below 10 years old, they may join you for free

Please book your experiences with your GEM the day before you plan to enjoy them. Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up. All prices are net and in Thai Baht.

CHILDREN'S COOKING CLASSES

Introduce your children to the world of cooking with a variety of activities. Conducted at midday for approximately an hour, the cooking class is informative and entertaining for your child engage while you enjoy a little quiet time to visit the Spa, read a book or just relax.

All prices are at 1,000 net per child.

Please book with your GEM 24 hours in advance

Let's make cupcakes - learn the basic steps in making these fun little cakes. Children get to smell, feel, touch, taste and weigh the ingredients, see how they are combined and understand how to bake them.

Let's decorate cupcakes - the following day, we show the children how to put toppings and decorations for the cupcakes. In addition, we also teach them how to match the colors before bringing them home.

Nam kang sai (traditional Thai "slushie/slurpee") - we crush the ice and fill a coconut with the ice creating our own "drinkable dessert" through the addition of a myriad of flavors.

Let's make pizzas - the children get the chance to make their own pizza starting with rolling out the base to selecting the desired toppings. A wide selection of ingredients is prepared for them to decorate/garnish and create their favorite pizza.

Let's make cookies - together we weigh the ingredients, make the dough, roll it out, shape the cookies before baking them. After cooling, we pack the cookies to be brought back to your villa.

Please book your experiences with your GEM the day before you plan to enjoy them. Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up. All prices are net and in Thai Baht.

PICNICS & EXCURSIONS

We have created some wonderful “self select” menus that you may enjoy when on an excursion or picnic. Your GEM will be pleased to provide you with this menu. Your food will be freshly prepared and brought to your villa or boat prior to your intended excursion departure time. As always, if there is anything you require off the menu, please contact your GEM.

Menu prices start at 2,200 per guest and include sandwiches, wrap, rolls, condiments, savory snacks, dessert, fruits, water, soft drinks or beers. Should you prefer to enjoy some wine or Champagne, please advise your GEM and the appropriate charges will be applied.

Please be aware that menu items are limited to cold dishes as we are unable to provide heated meals on our boats

Please book your experiences with your GEM the day before you plan to enjoy them. Any cancellations received on the day for the day will incur a 50 percent cancellation charge and a full charge will be applied against your account if you fail to turn up. All prices are net and in Thai Baht.

LAZY BREAKFAST IN THE VILLA WITH THAI MASSAGE

Another day in paradise ... we have the perfect “wake up call” for you to enjoy in the privacy of your villa!

Our spa therapists will arrive at your villa at your preferred time (between 9:00 am to 12:00 midnight) for a Thai Massage. After feeling fully rejuvenated and relaxed, our in-villa dining team will have a scrumptious breakfast hamper basket laid out in your villa with the following goodies:

- *Bircher muesli*
- *Mixed pastries – with butter or jam*
- *Tropical fruits*
- *Cheese and egg croissant sandwich*
- *Fresh orange juice*
- *Coffee or tea*

8,300 per couple

(Including 50 minutes Thai massage and half bottle of Champagne)

6,500 per couple

(Including 50 minutes Thai massage)

Available daily from 9:00 am to 12:00 midnight

Please book one day in advance with your GEM

AFTERNOON ACTIVITIES

We have created some fun food and beverage related activities occurring daily from 4:00 pm at various locations around the resort. Designed to provide both an indoor option to entertain and educate, as well as the chance to perhaps meet other guests, these activities are a fantastic way to enjoy your afternoon.

Please be sure to book with your GEM no less than 8 hours in advance. All activities are priced at 1,500 per guest.

Taste of Thailand - a small tasting of dishes from Thailand at The Hilltop Reserve

Cheese and wine pairing - our sommelier will guide you on understanding how wine and cheese make perfect soul mates at The Hilltop Reserve

What makes Sauvignon Blanc tick? - with our sommelier at The Hilltop Reserve

Shake with us - cocktail making with our resident mixologist at The Den

King of the wines - Cabernet Sauvignon with our sommelier at The Hilltop Reserve

Scones with tea and coffee - at The Hilltop Reserve

King of the whites - explore the Riesling grape variety with a fun blind tasting game in our cellar at The Hilltop Reserve

FLAVORS AND AROMAS OF THAILAND

Thai cuisine is made up of bold and contrasting flavors that combine in a way, leaving you with a balanced meal of taste and nutrition.

Our Thai culinary team will provide you with an opportunity to explore the flavors and aromas of Thai cuisine with a family style set menu, carefully paired with selected Thai wines.

Venue: A private sala in the Dining Room

Prices: 4,500 per guest

Menu: Thai traditional style set menu including Thai wine pairing

*We would be delighted to feature this dining experience at a location of your choice
Should you have a particular spot in mind, please speak to your GEM.
THB 2,500 surcharges will apply should you opt for a unique location*

PRIVATE SUNRISE BREAKFAST AT THE HILLTOP RESERVE

Experience the unforgettable Yao Noi sunrise at the Hilltop Reserve with your partner. Be escorted by your GEM to our exclusive Hilltop villa where a table for two awaits, complete with a sumptuous breakfast for your enjoyment. The 25-meter infinity pool and the entire Hilltop Reserve are solely yours from 6:00 am to 11:00 am.

Priced at 2,500 per guest limited to one booking per day.

Please book with your GEM 24 hours in advance

Private Sunrise Breakfast

Freshly Brewed Tea or Coffee - please order your preferred hot beverage option

Freshly squeezed juices - a selection of our home squeezed local fruit juices

Bakery Selection

Selection of our pastry chef's Viennoiserie, including croissants, pastries, pain au chocolat, almond croissant

"Charcuterie platter"

Chef's selection of imported hams and cured meats, accompanied with cheeses

Homemade yogurt

Six Senses Yao Noi homemade yogurt with our own fruit compotes

Our chicken eggs

Scrambled Six Senses free-range chicken eggs, smoked salmon and spring onion

In-Villa Beverage

FRESH JUICES 220

*Orange, pineapple, watermelon, carrot,
coconut water*

SOFT DRINKS 130

*Coke, Coke light, Sprite, Fanta orange,
Schwepps tonic, ginger ale, soda*

PREMIUM FEVER TREE SOFT DRINKS 190

Signature Indian tonic, Mediterranean tonic

IMPORTED BEER

Asahi, Heineken, Tiger 220

Estrella 750 Ml 750

CRAFT BEER

Chalawan Pale Ale 220

Deschutes 'fresh squeezed' India Pale Ale 330

LOCAL BEER 195

Chang, Leo, Singha, Singha Light

COFFEE

Espresso, macchiato 230

Americano, double espresso, cappuccino, latte, mocha 250

Iced tea and coffee 250

All cups of leaf and bean listed above are also available as an iced tea or coffee preparation

Lemon iced tea 240

Black tea with local lemon juice

Thai iced tea 240

Thai tea sweetened with condensed milk

Thai iced coffee 240

Black coffee sweetened with condensed cream

Natural iced tisane 240

Ginger, honey, lemongrass, rosella flower, tamarind, pandan leaf

TEA 250

Earl Grey Buddha, Thai English Breakfast, Jasmine green tea

CLASSIC MOCKTAIL

310

Shirley Temple

Fresh orange juice, sprite, Grenadine syrup

Cucumber & tonic

Cooling cucumber, Fresh lemon, tonic water

Basil & soda

Basil, fresh lime, sparkling water

Rosella lemonade

Rosella flower, fresh lemon, sparkling lemon, lime

Bounce The Banana smoothie

Banana, strawberry, honey, yogurt

Coco Colada Lassi

Pineapple, creamed coconut, pandan water, yogurt

SHAKES & SMOOTHIES

Shakes

Vanilla, banana or chocolate

Smoothies

Tropical fruits or berry

COCKTAILS

Six Senses Favorites

Be-A-Mojito

Dark rum, mint leaf, fresh lime, passion fruit, Thai beer

475

Sabai Sabai

Rogue Society Gin, Bitter Truth grapefruit bitters, Fever Tree Indian tonic, lemon twist & lemongrass

575

Sweet Coconut Daiquiri

Coconut rum liqueur shaken in a daiquiri fresh lime and soothing lemongrass sugar

475

Som Tam & Samba

The tune of the Thai caipirinha is tam-tammed and tossed with lychee, pineapple, lime, and Cachaça

475

Khun Collins with a Kick

Super-sour Siamese passion fruit and lime bucked with grain vodka, ginger ale and tropical bitters

475

The Naga's Smash

A banquet of fresh tropical juices & mint is smashed with a lightly spiced kaffir & ginger tom-yam syrup, shattered with cask rested Thai cane spirit and harmonised with hibiscus-like rosella flower tisane

475

Lemongrass White Lady

London gin and Cointreau orange liqueur lemongrass & ginger, fresh, tart lemons & egg white

475

Jardin D'Eden

Martin Miller's Gin, La Quintinye Blanc Vermouth Fever Tree Mediterranean tonic, spicy thai basil and dill

575

April 9, 2017