

Chill Lounge Vietnamese Menu

Starters

PER SELECTION 15.00

SEAFOOD SALAD "GOI HAI SAN"

Vietnamese organic papaya salad with squid, prawn and chili sauce

BEEF SALAD "BO TRON GIAM"

With organic lettuce salad and garlic vinegar dressing

VEGETARIAN HAND ROLLS "GOI CUON CHAY"

With mushroom, vegetable salad and peanut sauce

BEEF 'SQUEEZE SALAD' "GOI BO BOP THAU"

With star fruit, onion, mango, peanut and lime sauce

PRAWN MANGO SALAD "GOI XOAI TOM"

With lime sauce and prawn cracker

Soups

PER SELECTION 15.00

BEEF NOODLE SOUP "PHO BO"

Traditional Vietnamese noodle soup with beef and organic herbs

CHICKEN NOODLE SOUP "PHO GA"

North Vietnamese chicken and rice noodle soup with lime leaves and bean sprout

SEAFOOD SOUP "CANH CHUA HAI SAN"

Tamarind soup with seafood, tomato and pineapple

PRAWN SOUP "CANH RAU TOM"

Garden spinach soup with minced prawn

PUMPKIN SOUP "CANH BI DO"

With pumpkin, peanut, spring onion



Main Event

PER SELECTION 30.00

BEEF IN OYSTER SAUCE "BO LUC LAC"

Vietnamese shaking beef and vegetable in oyster sauce served with tomato fried rice

LEMONGRASS CHICKEN "GOI XAO XA OT"

Stir-fried chicken with lemongrass and red chili served with steamed jasmine rice

TAMARIND PRAWNS "TOM SOT ME"

Char-grilled tiger prawn with tamarind sauce served with steamed jasmine rice

PAN FRIED REEF FISH "CA SOT CA CHUA"

With tomato sauce and served with steam rice

SWEET AND SOUR SEAFOOD "TOM MUC XAO CHUA NGOT"

With prawn, calamari, cucumber and tomato

PRAWNS WITH PORK STEW "TOM RIM THIT"

With pork meat, prawns, chili and black pepper

CHICKEN ROTI "GA ROTI"

Chicken thigh with young coconut and onion

"Pan Viet"

PER SELECTION 30.00

SEAFOOD FRIED RICE "COM CHIEN"

Vietnamese seafood fried rice with mix vegetables

STIR-FRIED CHICKEN "BUN GAO XAO GA"

Stir-fried chicken, rice noodles and vegetables

STIR-FRIED SEAFOOD "BUN GAO XAO HAI SAN"

Stir-fried seafood, rice noodles with bean sprout and vegetables



Desserts

PER SELECTION 15.00

EXOTIC FRUITS SOUP

Served with passion fruit sorbet, passion fruit jelly and basil flowers

ORGANIC GARDEN PAPAYA

With lemon curd, papaya agar-agar, mango sorbet and papaya coulis

PASSION FRUIT PANNA COTTA

Served with Passion fruit coulis and a sesame tuille

TROPICAL EXOTIC FRUIT PLATTER

Served with pineapple sorbet

WARM RICE PUDDING

With tropical fruits, burnt milk ice cream, caramel honeycomb

LEMON GRASS CRÈME BRULÉE

Complemented by ginger poached fruits and crispy coconut biscotti





“A woman drove me to drink and I didn’t even have the decency to
thank her.”
-- W.C. Fields

Welcome to Six Senses!

Within these pages you will find our cocktails and mixed drinks, spirits, liqueurs, beers, wines by the glass, and our non-alcoholic selection. In line with our vision of local sustainability all fruits and herbs are sourced locally where applicable and sometimes even grown on the island to ensure maximum freshness and flavor, juices are also freshly extracted, and herbs are picked daily.

Should you have any questions, please do get in touch with any member of our service team.

Chris Peart
Beverage Manager

Chilled-Out Signature Cocktails

TEQUILA & CAMPARI SOUR	16.00
Campari, Italy's most famous aperitif amaro, is mixed with blanco tequila and grapefruit then served on the rocks with a slice of grapefruit	
ICED ROYAL-TEA	16.00
A royal combo of earl grey-infused London dry gin, peach, cucumber, and citrus served short with a slice of cucumber	
LAAMU ROCKS NO.2	16.00
The signature Six Senses cocktail! Arrack, a spirit distilled from coconuts, shaken with passion fruit, vanilla, and citrus creating a perfect match for the hot climate	
ORGANIC BASIL FIZZ	22.00
Six Senses-grown purple basil swizzled with London dry gin, black grapes, pink grapefruit, and sugar syrup then lengthened with champagne	
POMEGRANATE COSMOPOLITAN	16.00
A jazzed-up version of the original cosmopolitan of vodka, orange curacao, cranberry & citrus juices with the addition of our own in-house made pomegranate-infused vodka. This one comes served in a chilled martini glass with a fresh spray of aromatic orange oils	
FRAISE PÉTILLANT	24.00
Strawberries, Dubonnet rosso vermouth, and citrus stirred then charged with French champagne in a flute glass	
XIMI XIMI	26.00
Dark rum, sweet Pedro Ximenez sherry, stout beer reduction, and aromatic bitters will get you moving in no time. Stirred on the rocks then served in a cigar-smoked brandy balloon and accompanied with a clove-studded orange zest, a sophisticated sunset sidekick!	
NEW YORK SOUR	16.00
New York is probably the complete opposite of Laamu, nevertheless the New Your sour is great when sipped beside the ocean. A classic bourbon whisky sour is finished with a float of spicy red wine and some juicy fresh red grapes	
SPANISH GIN & TONIC	18.00
Gin and tonics are "all the rage" in Spain right now. Hendricks, a very unusual gin heightened with the added botanicals of cucumber and Bulgarian rose petals, is served with cucumber, apple, basil flowers, and tonic water in a big wine glass	



Smoking Cocktails

WITHOUT ALCOHOL 35.00

WITH ALCOHOL 50.00

CITRUS GANG

Tobacco Mixture: Lemon, Orange, Mint

This colorful cocktail of citrus fruits overflows with freshness at first sight. The initial vigorous and very strong taste of fresh citrus changes gradually and artfully reveals hidden sweet tones...

VANILLA SKY

Tobacco Mixture: Vanilla, Cherry, Mint

The main ingredient of this delicious cocktail is the intoxicating taste of vanilla. The intensive sweetness is reduced with the juicy bitterness of sour cherry and fresh mint adds lightness to the cocktail

MILKY WAY

Tobacco Mixture: Guava, Coconut, Banana

The fascinating and original flavor of this cocktail will dig into your memory forever. The exquisite combination of tropical fruits is enhanced by fresh coconut and roasted coffee

DA VINCI

Tobacco Mixture: Peach, Orange

This blend of flavors are exceptional creative just likes its namesake. A mix of seasonal berries mixed with citrus flavors and fresh basil with an unmistakable backbone of intensity and character

Vermouth Cocktails

Classic cocktails utilizing an ancient wine-based aperitif known as Vermouth

NEGRONI	16.00
Gin, sweet vermouth, Campari	
BLOOD & SAND	16.00
Whisky, cherry brandy, sweet vermouth, OJ	
BOULEVARDIER	16.00
Whiskey, Campari, sweet vermouth	
BIJOU	16.00
Gin, Green Chartreuse, sweet vermouth, orange bitters	
BRONX	16.00
Gin, sweet vermouth, dry vermouth, orange juice	
HANKY PANKY	16.00
Gin, sweet vermouth, Fernet Branca	
OLD PAL	16.00
Whiskey, dry vermouth, Campari	
ROB ROY	16.00
Whiskey, sweet vermouth, bitters	
VIEUX CARRÉ	16.00
Brandy, whiskey, DOM, sweet vermouth, bitters	



Liqueur Cocktails

Classic cocktails utilizing our extensive range of liqueurs

AMARETTO SOUR Amaretto Di Saronno, citrus	16.00
SLOE GIN FIZZ Sloe gin, citrus, soda	16.00
BREAKFAST MARTINI Gin, Grand Marnier, citrus, marmalade	16.00
JAPANESE SLIPPER Cointreau, Midori, citrus	16.00
HARVEY WALLBANGER Vodka, Galliano, orange juice	16.00
SLOE COMFORTABLE SCREW Southern Comfort, OJ, Galliano, Sloe Gin	16.00
LAST WORD Gin, Green Chartreuse, maraschino cherry, citrus	16.00
RUSTY NAIL Blended whisky, Drambuie	16.00
B&B Brandy, D.O.M Benedictine	16.00
ITALIAN JOB Grappa, Lemoncello, basil, citrus	16.00
BLACK RUSSIAN Vodka, Kahlua	16.00
ESPRESSO MARTINI Vodka, Tia Maria, espresso	16.00
LAZE ON THE DECK Sambuca Isobella, coke	16.00
MONK'S DREAM Chartreuse Yellow VEP, St Germain Elderflower, champagne	34.00
JASMINE Gin, Campari, Cointreau, Citrus	16.00
PIMM'S CUP Gin, Pimms, lemonade, ginger ale, fruit	16.00
DEATH IN THE AFTERNOON Pernod, champagne	22.00
MOMISETTE Ricard, almond milk, sparkling water	16.00
FERNET STINGER Fernet Branca, crème de menthe	16.00
WHITE CUBAN Malibu, Kahlua, cream	16.00



Cigars

COHIBA

Siglo VI 115mm length, medium strength, 60 minute duration	65.00
Robusto 124mm length, full strength, 45 minute duration	50.00
Coronas 152mm length, medium strength, 45 minute duration	45.00
Behike 54 144mm length, full strength, 60 minute duration	115.00

H. UPMANN

#2 156mm length, full strength, 60 minute duration	55.00
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RAMÓN ALLONES

Special Select 124mm length, medium strength, 45 minute duration	50.00
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HOYO DE MONTERREY

Epicure # 2 124mm length, medium strength, 45 minute duration	55.00
Petit Robusto 102mm length, medium strength, 45 minute duration	50.00

MONTECRISTO

#2 156mm length, medium strength, 45 minute duration	60.00
Especial 192mm length, medium strength, 45minute duration	55.00

ROMEO Y JULIETA

Churchills 178mm length, full strength, 60 minute duration	60.00
Belicosos 140mm length, full strength, 45 minute duration	55.00

PARTAGAS

Lusitanias 194mm length, full strength, 90 minute duration	60.00
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Liquid Experiences

Please contact your guest experience maker if you would like to book one and please allow half a day to organize

SPIRIT MASTER CLASS

Choose from gin, vodka, rum, Scotch whiskey, American whisky or brandy then sit back and let our barkeeps share their knowledge of these tasty tipples

PER PERSON 75.00

MIXING WITH THE BEST

Ever wanted to learn how to make cocktails but never had the time or opportunity. A fun and interactive way to learn the basics of cocktail preparation while also sampling your fine creations at the same time....

PER PERSON 75.00

COCKTAILS & BEACHES

Forget about cocktails and dreams, we've got cocktails and private beaches! Grab a bartender, choose your two favorite cocktails, pick up some tasty canapés from the kitchen then set off to our secluded sandbank for a once in a lifetime sip

PER PERSON 100.00

WHISKY & CHOCOLATE

Wait.... what? Yep! We had a chat with our chefs and asked them to recommend some of their best chocolates to go with some of our finest single malts to create an event of epic indulgence. A whiskey and chocolate tasting not to forget!

PER PERSON 120.00

We also have a wide variety of fantastic wine experiences. Please ask your host for more information.



Whisk(e)y

SINGLE MALT

Lowland

Auchentoshan 18Y (American oak cask)	14.00
Rosebank 1991 16Y (46%ABV)	22.00

Highland

Glengoyne 17Y (ex-sherry cask)	12.00
Glen Garioch 1797 (ex-sherry & bourbon cask, 48%ABV)	16.00
Clynelish 14Y (ex-sherry & bourbon cask, 46%ABV)	16.00
Edradour 10Y (ex-oloroso cask)	16.00

Speyside

The Macallan 12Y (ex-sherry & bourbon cask)	10.00
The Macallan 18Y (ex-sherry & bourbon cask)	26.00
Glenfiddich 12Y (ex-oloroso & bourbon cask)	10.00
Glenlivet 12Y (American & European oak cask)	10.00
The Glenrothes Select Reserve	10.00
Cardhu 12Y	10.00
Aberlour 16Y (ex-sherry & bourbon cask)	16.00
Glenfarclas 21Y (ex-sherry & bourbon cask)	22.00

Islay

Smoke Head 12Y	10.00
Bruichladdich 15Y (ex-Sauterne cask, 46%ABV)	10.00
Bruichladdich 18Y (ex-Jurancon cask, 46%ABV)	14.00
Bruichladdich Organic 2003 (ex-bourbon cask, 46%ABV)	14.00
Bowmore 15Y (ex-sherry cask)	20.00
Bunnahabhain 25Y (ex-sherry cask, 46.3%ABV)	52.00

Isle Of Skye

Talisker 10Y (45.8%ABV)	10.00
Talisker 18Y (45.8%ABV)	12.00

Orkney

Scapa 16Y	22.00
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Campbeltown

Longrow 10Y (ex-sherry & bourbon cask, 57%ABV)	20.00
Longrow 14Y (ex-sherry & bourbon cask, 46%ABV)	20.00
Springbank 15Y (ex-sherry cask, 46%ABV)	20.00
Springbank 12Y (ex-red wine cask, 54.4%ABV)	22.00

Isle Of Jura

Isle of Jura 16Y	18.00
Isla of Jura 21Y	32.00



Irish

Clontarf Triple Distilled (ex-bourbon cask)	12.00
Bushmills 16Y (ex-bourbon & sherry cask)	20.00
Connemara Peated 12Y (57.9%ABV)	20.00

Japanese

Nikka "Yoichi" 12Y (45%ABV)	26.00
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Canadian

Glen Breton 10Y	20.00
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BLENDDED MALT

Scottish

Jonnie Walker Green Label 15Y	10.00
Highland Harvest Organic 9Y	10.00
Compass Box "The Peat Monster" (46%ABV)	14.00

Japanese

Nikka "From The Barrel" (51.4%ABV)	10.00
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BLENDDED WHISKY

Scottish

Compass Box "Asyla"	10.00
Haig Dimple 15Y	10.00
Justerini & Brooks Rare	10.00
Dewars "White"	10.00
Ballantine's Finest	10.00
Chivas Regal 12Y	10.00
Chivas Regal Royal Salute 21Y	28.00
Johnnie Walker Swing	10.00
Johnnie Walker Red Label	10.00
Johnnie Walker Black Label 12Y	12.00
Johnnie Walker Gold Label	14.00
Johnnie Walker Blue Label	32.00

Irish

Jameson	10.00
Clontarf Classic Blend (charcoal filtered)	12.00
Greenore 15Y (93% corn, 7% malted barley)	22.00

BOURBON

Jim Beam White Label 4Y	10.00
Woodford Reserve 6Y	14.00
Evan Williams Single Barrel 10Y	10.00

TENNESSEE

Jack Daniels	10.00
Jack Daniels Silver Select	12.00
Jack Daniels Gold Medal 1954	14.00



RYE

Ritten House "Bonded"	10.00
Pikesville	12.00
Sazerac Straight	14.00

CANADIAN

Canadian Club	10.00
Canadian Club 12Y	12.00
Segrams 5 star	12.00

MOONSHINE

Shine On Georgia Moon Corn	12.00
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Fruit Spirits

COGNAC

Hennessy VS	10.00
Remy Martin VSOP	10.00
H By Hine VSOP	10.00
Martell VS	10.00
Ragnaud-Sabourin VS	14.00
Delamain XO	14.00
Courvoisier XO (20-35Y)	22.00
Remy Martin XO	24.00
Martell Cordon Bleu	30.00
Hine 1975 Grand Champagne	70.00

ARMAGNAC

Domaine de Cassagnoles 5Y	16.00
Cles de Ducs XO	22.00
Baron De Lustrac 1976 32Y	22.00
Baron De Lustrac 1981	26.00
Francis Darroze Domaine de Rieston 1992 17Y (52%ABV)	34.00

CALVADOS

Lecompte 5Y	10.00
Lecompte 15Y	14.00
Adrien Camut 6Y	18.00

BRANDY DE JEREZ

Cardenal Mendoza Gran Reserva	16.00
Cardenal Mendoza Carta Real	32.00



GRAPPA

Alexander Nebbiolo da Barolo	10.00
Alexander Moscato	10.00
Alexander Amarone	10.00
Alexande Proseco	10.00
Aldo Bianca	10.00
Maestri Prosecco	10.00
Sandro Fumé Prosecco	10.00

EAU-DE-VIE

G. Miclo Eglantine (rosehip distillate)	12.00
G. Miclo Mirabelle (Mirabelle plum distillate)	14.00
G. Miclo Framboise Sauvage (strawberry distillate)	16.00

ARRACK

Rockland Old (coconut distillate)	10.00
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R(h)um

WHITE

Appleton White	10.00
Bacardi White	10.00
Ron Pampero Blanco	12.00
Matusalem Platino	16.00
J Bally	14.00
Diplomatico Blanco	14.00
Wray & Nephew Over Proof	16.00
Trois Rivières Blanc	18.00
Green Island Over Proof	

GOLD

Bacardi Oro	10.00
Appleton VX	10.00
Angostura 1919	14.00
Plantation Trinidad	16.00
Plantation Jamaican	16.00
Plantation Barbados	16.00
Pussers Navy	16.00
English Harbor 5Y	16.00
Clement VSOP	16.00
Cruzan Estate 5Y	18.00
BRN Sea Wynde	16.00
R.L Seales 10Y	20.00
Cockspurs 12Y	22.00
Trois Rivières 8Y	32.00
Flor De Caña 7Y	52.00



DARK

Captain Morgan's	10.00
Myers Dark	10.00
Appleton 12Y	14.00
St Lucia "Chairman's Reserve"	10.00
Pyrat XO	14.00
Ron Zacapa 23Y	16.00
Pussers 15Y	20.00
Ron Zacapa XO	24.00

CACHAÇA

Cachaça 51	10.00
Sagatiba Pura	12.00

Tequila

BLANCO – AGED 0 TO 3 MONTHS

El Conquistador Blanco	10.00
Tapatio Blanco	10.00
Arette Blanco	14.00
Corralejo Blanco	10.00
Patron Blanco	14.00

REPOSADO – AGED 3 TO 12 MONTHS

Corralejo Reposado	12.00
Patron Reposado	14.00

AÑEJO – AGED MORE THAN 12 MONTHS

Tapatio Añejo (18 months in oak)	34.00
Corralejo Añejo	14.00
Patron Añejo	18.00

OTHER

Patron XO Café (Tequila-based coffee liqueur)	14.00
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Gin

LONDON DRY

Beefeater (England)	10.00
Gordon's (Scotland)	10.00
Jensen Dry Bermondsey (England)	14.00
G.J Greenalls (England)	10.00

NEW WORLD

Bombay Sapphire (England)	10.00
Tanqueray No 10 (47.3%ABV, Scotland)	10.00
Hendricks (Scotland)	14.00
G.J Greenalls Bloom Premium (England)	12.00
Whitley Neill (England)	12.00
Old Raj (Scotland)	12.00
Carorunn (Scotland)	14.00
Citadelle (France)	14.00
Citadelle "Reserve" (France)	16.00
No - 209 (46%ABV, USA)	14.00
Aviation (USA)	14.00
Junipero (49.3%ABV, USA)	20.00

OLD TOM

Hayman's Old Tom (England)	12.00
Jensen Old Tom (England)	14.00

NAVY STRENGTH

Martin Miller's Westbourne (45.2%ABV, England)	12.00
Plymouth Navy Strength (57%ABV, England)	14.00



Vodka

STRAIGHT

Finlandia (Finland, barley)	10.00
Moskovskaya (Russia, wheat)	12.00
Russian Standard (Russia, mixed grain)	10.00
Skyy 90 (USA, Wheat)	10.00
Belvedere (Poland, rye)	10.00
Grey Goose (France, wheat)	14.00
Crystal Head (Canada, corn)	16.00
Imperia (Russia, mixed grain)	14.00
U'luvka (Poland, mixed grain)	18.00
Ciroc (France, grapes)	20.00
Chase (UK, potato)	20.00
Hangar One (USA, wheat/grapes)	24.00
Beluga (Russia, malted barley)	26.00
42 Below (New Zealand, mixed grain)	10.00

INFUSED

Zubrowka Bison Grass	10.00
Ketel One Citron	12.00
42 Below Kiwi	12.00
42 Below Manuka Honey	12.00
42 Below Feijoa	12.00
Cariel Vanilla	16.00
Hangar One "Buddha's Hand" Citron	18.00
Hangar One Kaffir Lime	18.00
Hangar One Mandarin Blossom	18.00

Akvavit

Taffel Aalborg (45%ABV, caraway flavored)	10.00
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Beer

TAP

Lion Lager	10.00
Carlsberg	12.00

BOTTLE

Lager

Heineken	10.00
San Miguel	10.00
Tiger	10.00
Singha	12.00
Corona Extra	12.00

Stout

Lion Stout (8.8%ABV)	12.00
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Ale

Sir Thomas IPA (bottle fermented)	14.00
Sir Thomas "First Bru" Blonde Ale (3.5%ABV)	14.00
Wild Beast Amber Ale (550ml)	16.00
Wild Beast Blonde Ale (550ml)	16.00

Wheat

Erdinger Hefeweizen (500ml)	16.00
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Temperance Society

MOCKTAILS 12.00

NOJITO - Mint, sugar, citrus, soda
VIRGIN MARY - Tomato juice, citrus, spice
MANGO LASSIE - Mango, yoghurt, honey
HOME-MADE LEMONADE - Citrus, sugar, soda
HOME-MADE GINGER BEER - Ginger juice, sugar, soda
BODU BERU - Pineapple, orange, coconut

SOFT DRINK 6.00

Coca cola, diet coke, Fanta orange, sprite, ginger ale,
tonic water, bitter lemon, soda

FRESH JUICE 10.00

Fruit - orange, grapefruit, mango, pineapple, apple, cranberry
Vegetable - carrot, cucumber, celery, beetroot

HOT COFFEE 6.00

Espresso, macchiato, Americano, mocha, cappuccino, latte

ICED COFFEE 10.00

Iced mocha, iced coffee

We also have the following flavors that can be added to any coffee / hazelnut, vanilla, cinnamon, caramel, dark chocolate, white chocolate, cardamom, toffee nut

HOT TEA 6.00

Royal Darjeeling, earl grey, English breakfast, Japanese sencha,
jasmine queen (green), silver moon (green), chamomile,
vanilla bourbon

ICED TEA 10.00

Cinnamon, mint, lemon, lemongrass & kaffir lime, vanilla

PURIFIED SIX SENSES WATER 5.00

Still, Sparkling (50% of revenue forwarded to charity)

