



Six Senses

GOURMET

Thai restaurant

— leederville —





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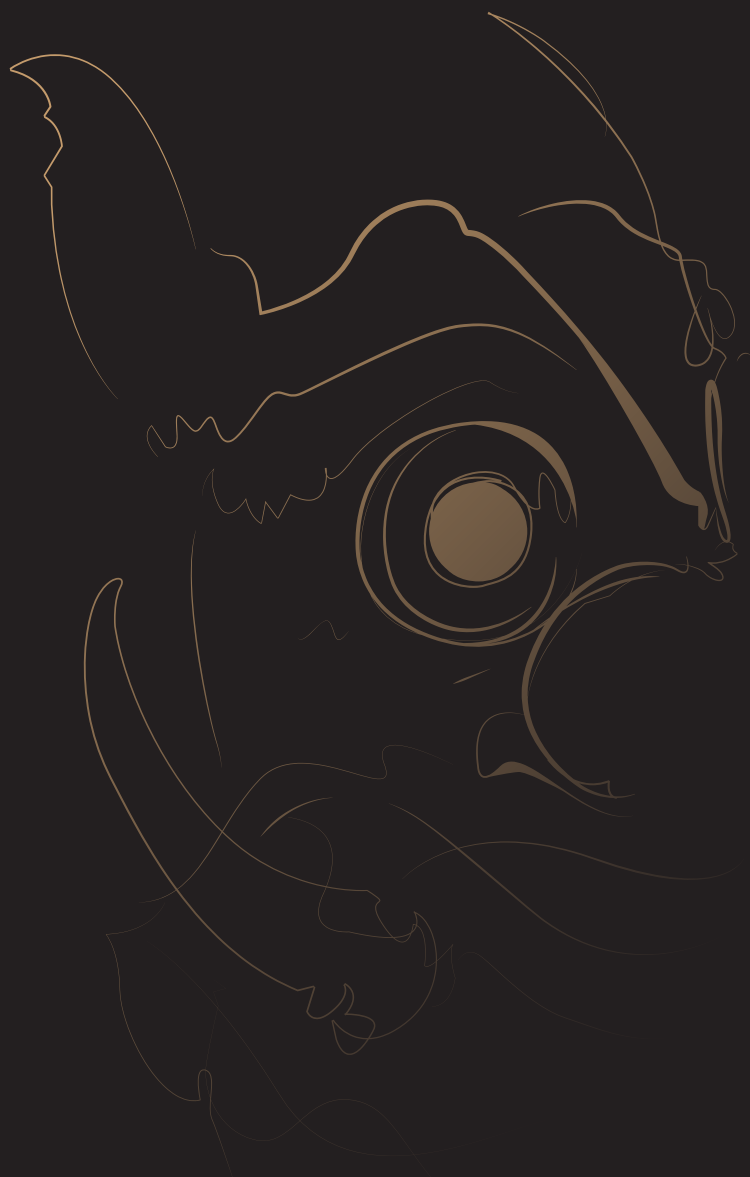
Leederville

Inspired by the best of traditional Thai / Asian menus and enhanced with modern Perth accents, Six Senses Gourmet is stylish and seductively lit, embodying our passion for contemporary Thai cuisine.

From kitchen to architecture, the Leederville store concept of unifying the modern and traditional Thai dining experience received notable praise. At our Restaurant & Bar, this chic atmosphere has been combined with an inspired wine list and our signature cocktails to complement any meal.

With an exciting menus, our executive chef is The Box Group have meticulously selected all dishes and ingredients to ensure each serve is sophisticated and fresh.

We welcome you on a memorable journey through the pleasures of modern Thai cuisine in the relaxed and intimate space that is Six Senses Gourmet.



Entrée



PETITE SATAY CHICKEN

Grilled marinated chicken breast on skewers served with homemade peanut sauce and grilled toast bread.

(6PCS) 17.50



DUCK ROLLS

Roasted duck, cos lettuce, spring onion, cucumber, wrapped in rice paper and served with chilli and lime sauce.

(4PCS) 17.50





SEARED SCALLOP⁽¹⁾

Panfried Scallop tuck under
with sweet pork on top
with Thai herbs dressing.

18.50



SIX SENSES CURRY PUFFS

(VEGETARIAN)

Deep fried pastry puff stuffed with mushroom, onion
and served with sweet & sour sauce.

[4PCS] 15.50

VEGETARIAN SPRING ROLLS

(VEGETARIAN)

Thai style deep fried vegetable spring rolls
served with plum sauce.

[4PCS] 15.50

COCONUT PRAWNS⁽¹⁾

Marinated prawns coated with shredded coconut
then deep fried till golden brown and
served with chilli sauce.

[4PCS] 18.50



BETEL LEAF⁽¹⁾

A traditional Thai snack.
Betel leaf filled with prawn, Thai herbs and
chef's special sauce.
(Try to eat it one mouthful.)

[3PCS] 18.50

[Seasonal]

TRIPLE S⁽¹⁾

(Six Senses Salmon)

Fresh salmon mixed
with Six Senses Signature homemade sauce
served with crispy fried wontons.

19.50





MOO PING **(Grilled Pork Skewers)**

A popular Thai street food,
grilled marinated
pork skewers served
with Nahm Jim Jaew
(Chilli and Tamarind sauce)

16.50



SALMON TRIO ^(A)

A traditional Thai salad.
Fresh salmon in Thai herb
and the chef's special sauce.
(Try to eat it in one mouthful)

(3 x 1 BITE) 18.50

A Must Try

TOM YUM

by

**Sisamon
Kongpan**

Real Thai Taste
Tom Yum Goong by : Sisamon Kongpan

(The great chef of Thailand)

Sisamon Kongpan is a talented and versatile chef and the most sought-after cooking teacher in Thailand. Sisamon has written more than 22 successful cook books, and her health and nutrition articles can be found in various professional journals. She has also made many appearances on Thai TV, and teaches as a member of the Evaluation Board for Standard Thai Cooks (EBSTC) in Thailand, Tokyo, Dubai, Berlin, Denmark, England, and etc., to test Thai cooks around the world for certification.



Soup



A Must Try

TOM YUM by
Sisamon Kongpan

TOM YUM GOONG (MAIN)

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

(1)

31.50



TOM KHA KAI (ENTREE)

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

18.50

TOM YUM GOONG (ENTREE)

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

(1)

19.50



Salad

WARM BEEF SALAD

Tender Wagyu Beef ,
marinated and char grilled
with sliced cucumber,
mint, red onion and carrot, drizzled
with chilli and lime dressing.

33.50

PAPAYA SALAD SOFT SHELL CRAB

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

(1)

32.50

CRISPY CHICKEN SALAD

Deep fried chicken thigh
with homemade Six Senses dressing
served with mixed salad
and chilli jam sauce.

29.50



Vegetarian



ASIAN GREENS

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

24.50

STIR-FRIED PUMPKIN

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

24.50

ASSORTED STIR-FRIED VEGETABLES

Stir-fried vegetables made spectacular
by Six Senses.

24.50



Made to order

EATEN WITH RICE



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.

1. CHOOSE YOUR MEAT

◇ Vegetables and Tofu (Deep fried soft tofu)	24.50
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◇ Chicken breast	26.50
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◇ Grain fed beef	26.50
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◇ Roasted duck	30.50
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◇ Crispy pork belly	30.50
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◇ Tiger prawn ⁽¹⁾	30.50
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◇ Seafood ⁽¹⁾	31.50
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2. CHOOSE YOUR METHOD

(stir-fried, curry or noodles)

Noodle

All dishes come with vegetables.

◇ PAD THAI

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

◇ PAD AUSTRALIAN

A new generation stir-fried thin noodle cooked with egg and vegetables on top with peanut sauce.

◇ PAD SEE IW

Well-known stir-fried of thick flat rice noodles vegetables with egg and sweet soy sauce.

◇ CHILI 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.

Curry

All dishes come with vegetables.

◇ 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.

Stir-fried

All dishes come with vegetables.

◇ SATAY SAUCE

Stir-fried with homemade peanut sauce and vegetables.

◇ FRESH GINGER SAUCE

Stir-fried with finely sliced fresh ginger, black fungus and vegetables.

◇ CASHEW NUT

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

◇ GARLIC AND PEPPER SAUCE

Stir-fried with garlic and pepper served with vegetables.

◇ SPICY CHILI BASIL SAUCE

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



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◆ All ◆
Time

Favourites



HEAVENLY SPARE RIBS

Grilled marinated pork spare Ribs
in Six Senses's homemade sauce,
served with steamed boccoli, cherry tomatoes
and grilled corn.

36.50



GRILLED LAMB CUTLETS

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

41.50



MASSAMUN BEEF

A typical dish from Southern Thailand.
Slowly braised, chunky tender beef
cooked in thick mild curry
served with fried onion rings and
mashed potato.

34.50



PAD THAI KING PRAWNS

Thai rice noodle stir-fried
with chives, crushed peanut
and bean sprouts in a special
homemade sauce, topped
with our signature egg net
and grilled.

[M]

36.50

GANG PHED PED YANG

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

35.50



SALT AND PEPPER SQUID ⁽¹⁾

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

34.50

SPICY CRISPY BASIL WITH SOFT SHELL CRAB ⁽¹⁾

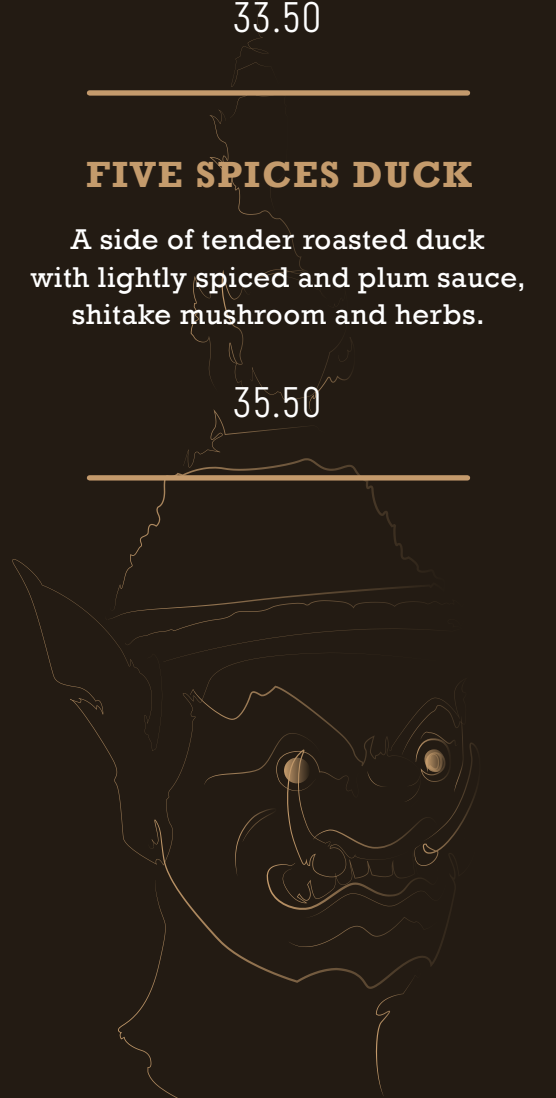
Deep fried soft shell crab topped with special homemade chilli sauce, green beans, onion, red capsicum, mushroom, baby corn, bok choy and basil.

33.50

FIVE SPICES DUCK

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

35.50



Fish lover





**DEEP FRIED
BARRAMUNDI
WITH SWEET
FISH SAUCE ⁽¹⁾**

Glazed crispy
baby barramundi
with chilli and
lime dipping.

42.50

**ATLANTIC
SALMON FILLET ^(A)**

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

40.50



**THAI STYLE 3 FLAVORED
BABY BARRAMUNDI ⁽¹⁾**

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

42.50

**DEEP FRIED BARRAMUNDI
WITH GARLIC SAUCE ⁽¹⁾**

Fried baby barramundi,
work tossed with vegetables
and garlic sauce on top

42.50

Rice

FRIED RICE WITH CHICKEN

Simple but never boring, stir-fired rice with chicken, vegetables, egg and seasoning.

26.50

ROYAL GREEN CURRY FRIED RICE WITH CHICKEN

Thai style fried rice with Green curry paste, egg, vegetables and basil.

26.50

TOM YUM FRIED RICE WITH PRAWNS ⁽¹⁾

Stir-fired rice with prawn, vegetables, egg and Six Senses special curry paste.

29.50

STEAMED JASMINE RICE

5.00

STEAMED RICE WITH PEANUT SAUCE

7.50

COCONUT RICE

Steamed jasmine rice with coconut milk.

7.50

PTO FOR OUR DISHES

- All dishes are cooked to order -
Do not forget to let us know
if you would like your dish mild or super spicy !!
Not all ingredients are listed.
Please advise us when placing order of your allergies.

- Terms and conditions -
All price inclusive of GST.
Food ingredient and price subject to change without notice.



Real delicious food with a touch of creativity

EAT-IN OR TAKEAWAY

Open 7 Days

Lunch	11.30 - 14.30
Dinner	17.30 - 22.00

Address :
135 Oxford Street, Leederville, Wa

Lunch

Single Meal

(All Of Your Food Is Made To Order And Comes With Rice)

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 fired sauce , curry or stir fried noodles

Vegetables and Tofu (Deep fried soft tofu)	18.50
Chicken breast	19.50
Grain fed beef	19.50
Roasted duck	20.50
Crispy pork belly	20.50
Tiger prawn ⁽¹⁾	20.50
Seafood ⁽¹⁾	20.50

STIR-FRIED

(All dishes come with vegetables.)

Satay sauce

Stir-fried with homemade peanut sauce and vegetavbles.

Fresh ginger sauce

Stir-fried with finely sliced fresh ginger , black fungus and vegetables.

Cashew nut

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

Garlic and pepper sauce

Stir-fried with garlic and pepper served with vegetables.

Spicy chilli basil sauce

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

STIR-FIRED NOODLE

(All dishes come with vegetables.)

Pad Thai

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

Pad Australian

A new generation stir-fried thin noodle cooked with egg and vegetabes on top with peanut sauce.

Pad see iw

Well-known stir-fried thick flat rice noodles vegetables with egg and sweet soy sauce.

Chilli basil noodle

Spicy and aromatic, stir- fired 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.

CURRY

(All dishes come with vegetables.)

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.

FRIED RICE WITH CHICKEN

Simple but never boring, Fried rice with chicken, vegetables, egg and seasoning.

19.50

ROYAL GREEN CURRY FRIED RICE WITH CHICKEN

Thai style fried rice with Green curry paste, egg, vegetables and basil.

19.50

TOM YUM FRIED RICE PRAWNS ⁽¹⁾

Fried rice with prawns, vegetables, egg and Six Senses special curry paste

20.50





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