

CULINARY JOURNEYS

*A collection of curated dining experiences
Designed to make your stay at The Six that much more special*

Sri Lankan

Experience the bold, vibrant flavours of Sri Lanka, blending exotic spices and time-honoured recipes from the island's diverse heritage. Lunch consists of a traditional village style arrangement including over a dozen curries & accompaniments, while dinner adds our take on Sri Lankan street-food classics

\$80 PP

Middle-Eastern

Savor the rich, aromatic flavours of the Middle East, where fragrant spices & timeless recipes tell stories of tradition & hospitality

\$100 PP

Japanese

Delight in the artistry of Japanese cuisine, where precision and simplicity elevate fresh, delicate ingredients into a sensory experience

\$100 PP

Thai

Indulge in the rich harmony of Thai flavours, where sweet, sour, spicy & savoury notes blend in perfect culinary balance

\$100 PP

*No two experiences are alike
Choose from our house cocktails, or our team can curate a private bar
based on your taste*

Above prices are for a minimum of 4 guests, Cocktails & Alcohol will be charged separately
Above prices are Inclusive of Government Taxes & Service Charge

MIDDLE EASTERN

Pass Arounds

Falafel croquette with tahini dip
Mini chicken shawarma
Lamb shish kebab

Appetizers

Oriental mezze platter with pita bread

Beetroot hummus | Tabouleh | baba ghanoush | Pickled vegetables | “lunu dehi” prawns | Falafel
Cheese sambousek | Fried cauliflower

Salads

Fattoush salad

Grilled halloumi cheese | Lemon | Olive oil dressing

Harissa-rubbed grilled carrot

Hung curd | Tahini dressing | Cumin

Mains

Herb rice

Moroccan-style braised lamb shank

Fried eggplant | Chickpea

Samke harra

Lebanese-style fish tagine | Olives | Pimentos

Lemon-rubbed grilled chicken

Lemon | Garlic | Fresh herbs

Dips

Harissa | Tzatziki | Hummus | Olive oil | Moutabel

Dessert

Duo of middle eastern sweets

Umm ali | Muha labia

Vegan coconut ice cream

JAPANESE

Pass Arounds

Chicken yakitori with shichimi sauce
Prawn tempura with ginger aioli
Spicy tuna salad on crispy wonton

Appetizers

Served with soy sauce | wasabi | pickled ginger | radish

Assorted sashimi

Norwegian salmon | Yellowfin tuna | Barramundi

Nigiri

Norwegian salmon | Yellowfin tuna | Barramundi

Maki rolls

Salmon & avocado | California roll | Volcano roll

Soup

Miso soup with traditional condiments

Tofu | Spring onion | Boiled egg

Mains

Chicken karaage
Beef katsu curry
Tonkotsu ramen
Grilled modha steak with teriyaki sauce
Ika maru yaki (grilled cuttlefish)
Sticky egg fried rice

Dessert

Mango sticky roll
Matcha ice cream
Fruit moriawase

SRI LANKAN

Live Cooking

Prawns “thel dala” (tempered)
Black pork curry

Mains

Red rice
Steamed white rice
Choice of Roti or Hoppers
Chicken moju
Jaffna crab curry
Dhal curry
Drumstick curry
Pea eggplant “mallung”
Bread fruit curry
Sponge gourd curry
Jaadi (pickled fish)
“Koss-ata” (jack seed) moju
Lotus root curry
Papaya mallum
Innala curry
Garlic & curry leaf infused roast bread

Condiments

Brinjal moju | Achcharu | Fried chili | Papadums | Tebu kola sambal
Maldivian fish sambal | Vegetable cutlet | Coconut sambal

Dessert

Watalappan
Vegan coconut ice cream

THAI

Pass-arounds

"Gai hor bai toey" (pandan-wrapped fried chicken)
Mango chilli prawns
"Tod mun pla" (thai fish cakes)
Sautéed clams with nam jim sauce

Starters

"Som tam" (classic thai green papaya salad)
Pork laab with pineapple
Thai beef salad
Pomelo, prawn & peanut salad

Soup

Tom kha gai
Chicken | Coconut cream | Garlic crostini | Chopped coriander

Live Cooking

Satays
Grilled chicken | Beef | Crispy pork belly | Prawn

Served with a selection of dipping sauces
Nam jim | Nam jim jaew | Thai peanut sauce | Thai bbq sauce | Sweet chilli | Nam pla sauce | Chilli aioli

Mains

Steamed jasmine rice
"Khao pad" (traditional thai fried rice)
"Pad see ew" (stir-fried rice noodles with soy sauce)
Steamed fish with lime & coriander
"Pad kra pao" (wok-fried chicken)
Beef massaman curry
Thai green seafood curry

Dessert

"Khao niew mamuang" (mango with sticky rice)
"Khanom tom" (thai coconut balls)
Mango ice cream