

Thai restaurant • subiaco

Six Senses Thai Real delicious food with a touch of creativity

Introduction

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

From kitchen to architecture, the Subiaco store concept of unifying the modern and traditional Thai dining experience received notable praise. With 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.





VEGETARIAN SPRING ROLLS (4PCS) Thai style deep fried vegetable spring rolls served with plum sauce.	13.5
SIX SENSES CURRY PUFFS (4PCS) Deep fried puff pastry stuffed with mushroom, onion and salmon served with sweet & sour sauce.	13.5
CHICKEN SIX SENSES (3PCS) Deep fried marinated chicken thigh accompanied by tamarind dipping sauce.	14.5
PETITE SATAY CHICKEN (6PCS) Grilled marinated chicken breast on skewers served with homemade peanut sauce.	14.5
PRAWN CAKES (4PCS) Deep fried patties of prawns and minced pork with Thai herbs and white pepper served with plum sauce and cucumber.	15.5
COCONUT PRAWNS (4PCS) Marinated prawns coated with shredded coconut then deep fried till golden brown and served with sweet chilli sauce.	15 .5
BETEL LEAF(Seasonal) (3PCS) A traditional Thai snack. Betel leaf filled with prawn, Thai herbs and the chef's special sauce. Try to eat it in one mouthful.	15.5
SALMON TRIO (3 X 1 BITE) A traditional Thai salad. Fresh salmon in Thai herb and the chef's special sauce. Try to eat it in one mouthful.	14.5
DUCK ROLLS (4 PCS) Roasted duck, cos lettuce, carrots and cucumber, wrapped in rice paper and served with chilli and lime sauce.	14.5

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





WARM BEEF SALAD

28.5

9+ Marble score tender Wagyu Beef, marinated and char grilled with sliced cucumber, mint, red onion and carrot, drizzled with chilli and lime dressing.

DUCK SALAD

29.5

Shredded roasted duck with coconut milk, chilli jam and lemongrass served with sliced cucumber, mint, red onion and carrot drizzled with chilli and lime dressing.

PAPAYA SALAD

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

With Choice of:

Soft Shell Crab30.5King Prawns31.5Barramundi37.5

SEAFOOD SALAD

28.5

Seafood tossed with red onion, celery, shallots, drizzled with chilli and lime dressing.







STIR-FRIED ASIAN GREENS	21.5
Fresh Asian green vegetables quickly stir-fried with tofu,	
garlic and vegetables in oyster sauce.	

21.5

ASSORTED STIR-FRIED VEGETABLES 21.5 Stir-fried vegetables made spectacular by Six Senses.





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 fried sauce, curry or stir fried noodles

Vegetables and Tofu (deep-fried soft tofu)	21.5	Crispy Pork Belly	27.5
Chicken Breast	23.5	Tiger Prawn	27.5
Grain Fed Beef	23.5	Seafood	28.5
Roasted Duck	27.5	Massamun Beef	31.5



(All dishes come with vegetables Except Massamun)

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.

MASSAMUN BEEF

A typical dish from Southern Thailand. Slowly braised, chunky tender beef cooked in thick mild curry served with steamed potato.



(All dishes come with vegetables)

PAD THAI

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

PAD SEE IW

A well known stir-fry of thick flat rice noodles vegetables with egg and sweet soy sauce.

CHILLI 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.





OYSTER SAUCE

Stir-fry with oyster sauce, garlic and vegetables.

SATAY SAUCE

Stir-fry with homemade peanut sauce and vegetables.

FRESH GINGER SAUCE

Finely sliced fresh ginger stir-fried with shiitake mushrooms and vegetables.

CASHEW NUT

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

GARLIC AND PEPPER SAUCE

Stir-fry with garlic and pepper served with vegetables.

SPICY CHILLI BASIL SAUCE

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



THE SIX SENSES ALL TIME FAVOURITES

FIVE SPICES DUCK A lightly spiced side of tender roasted duck with plum sauce, shiitake mushrooms and herbs.	30.5
SALT AND PEPPER SQUID Deep fried salt & pepper New Zealand squid served with Northern Thai Style crispy sweet rice noodle and sweet chilli sauce.	30.5
SPICY CRISPY BASIL WITH SOFT SHELL CRAB Deep fried soft shell crab topped with special homemade chilli sauce, green beans, onion, red capsicum, mushroom, baby corn, bok choy and basil.	30.5
GRILLED LAMB CUTLETS (4PCS) Char grilled marinated garlic and pepper lamb cutlets served with stir-fried mixed vegetables and Six Senses's homemade sauce.	37.5
GANG PHED PED YANG A rich red curry of roasted duck with lychee, pineapple, red capsicum and vegetables.	31.5
PAD THAI KING PRAWNS Stir-fried thin rice noodles in six Senses's special pad thai sauce served with char grilled king prawns.	31.5
MASSAMUN LAMB SHANK A must try. Six Senses's signature dish. Braised lamb shank with baby potato and massamun curry.	34.5
HEAVENLY SPARE RIBS Grilled marinated pork spare ribs in Six Senses's homemade sauce served with vegetables, relish and cherry tomatoes.	32.5





ATLANTIC SALMON FILLET Seared, grilled Atlantic salmon fillet served with special sauce and vegetables.	34.5
AQUA SALMON SALAD Deep fried salmon served on a refreshing salad of red onion, cherry tomatoes and green apple with chilli and lime dressing.	34.5
THAI STYLE 3 FLAVORED BABY BARRAMUNDI Deep fried baby barramundi with 3 flavored spicy, sweet and sour sauce.	37.5
DEEP FRIED BARRAMUNDI WITH GARLIC SAUCE Fried baby barramundi, wok tossed with vegetable and garlic sauce on the top.	37.5



FRIED RICE WITH CHICKEN Simple but never boring, stir-fried rice with chicken, vegetables, egg and seasoning.	24.5
TOM YUM FRIED RICE PRAWNS Stir-fried rice with prawns, vegetables, egg and Six Senses special curry paste.	27.5
STEAMED JASMINE RICE	5
STEAMED RICE WITH PEANUT SAUCE	7
COCONUT RICE Steamed Jasmine rice with coconut milk	7





SOFT DRINKS	
Coke , Diet Coke , Coke No Sugar	4
Lemon Squash , Lemonade	4
Lemon Lime&Bitters	5
WATER	
Spring Water	4
Sparkling Mineral Water (250ml)	4
Sparkling Mineral Water (750ml)	8
JUICE	
Apple Juice	5
Orange Juice	5
Fresh Coconut Juice (whole)	8
HOT / COLD > TEA	
Hot Jasmine Tea I Green Tea	4.5
Lemon Ice Tea	4.5
Thai Ice Tea	6
BYO (Per person)	
Corkage charge	2



(ALL OF YOUR FOOD IS MADE TO ORDER AND COMES WITH RICE)

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Chicken Breast	16.5	Seafood
Grain Fed Beef	16.5	
Roasted Duck	18.5	
Crispy Pork Belly	18.5	



CURRY

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



FRIED RICE WITH CHICKEN

17.5

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

TOM YUM FRIED RICE PRAWNS

19.5

Stir-fried rice with prawns, vegetables, egg and Six Senses special curry paste.

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 of your allergies when placing orders.

GLUTEN FREE is available on selected dishes –
please ask our friendly staff when placing your order.
With respect to diners with allergies,
we cannot guarantee that dishes will be free of nut or shellfish residue.
We do not add MSG to our food but traces may be present in some ingredients and that is out of our control.

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

Dine in or Takeaway BYO Open 7 days

Lunch: 12.00 - 15.00 Dinner: 17.30 - 22.00

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