

Samsuan Dessert & Dining

# THE MENU



FRESH PASTA  
WILD-CAUGHT SEAFOOD  
LOCALLY SOURCED

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*local*



River Prawns  
Chachoengsao / ฉะเชิงเทรา



Wagyu Beef  
Sakon Nakhon / สกลนคร



Squid  
Ranong / ระนอง



Crab, Pomelo  
Nakhon Si Thammarat / นครศรีธรรมราช

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*import*



Scallop, Asari clams  
Hokkaido / 北海道



Parmigiano Reggiano  
Emilia-Romagna

Samsuan  
Dessert & Dining

# MUST TRY

**Tanod caramel  
machiato**

110.-



*Ceremonial grade*



180.-

*Uji matcha  
clear*

**Nam hom  
espresso**

140.-





Pooh's favorite

120.-

Pinky mellow

95.-

Sunset kiss

120.-

punch your face

120.-

Orange soda

95.-

Chrysanthemum yuzu

110.-

All prices subject to 10% service charge and 7% VAT

# DRINK MENU

## coffee

espresso	85.-
americano	90.-
latte	105.-
cappucino	105.-
mocha	145.-
❖ <b>tanod caramel machiato</b>	110.-
dirty	120.-
es-yen	115.-
drip	180.-
black orange	125.-
❖ <b>namhom espresso</b>	140.-
lychee soda espresso	110.-
<b>ADD ON</b>	
oat milk	25.-
extra shot	25.-
samsuan blend	30.-

## coffee blends

### CLASSIC BLEND



Thai, Brazil  
hazelnut, caramel

### SAMSUAN BLEND + 30.-



Thai, Ethiopia, Columbia  
red berries, vanilla, rose

BY NICHOLAS HAW



## matcha

❖ <b>matcha (latte/clear)</b>	140.-
matcha orange	150.-
matcha coconut	160.-
hojicha latte	140.-
❖ <b>uji matcha (latte/clear)</b>	180.-
❖ <b>matcha coconut cloud</b>	180.-

## tea

❖ <b>thai tea</b>	90.-
roselle	80.-
chrysanthemum	80.-

## cocoa

❖ <b>cocoa</b>	130.-
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## juice

❖ <b>namhom coconut water</b>	115.-
orange juice	100.-

still water	25.-
sparkling water	25.-
coca cola	35.-
schweppes lime soda	40.-

# SAMSUAN *blend*

NO.1

for filter coffee

Thai, Ethiopia, Columbia blend  
red berries, vanilla, rose

600.— 200 g



BY NICHOLAS HAW



## PORK BELLY ON TOAST

Rich maple pork belly and fluffy scrambled eggs on toasted sourdough

185.-

## BREAKFAST BOARD

Grilled vine tomatoes, brown mushrooms, breakfast sausage, crispy bacon, sunny eggs, and toasted sourdough

275.-



③

## BANANA PANCAKE

Thick, golden pancakes topped with crème brûlée banana, whipped cream, maple syrup, and toasted walnuts

195.-

④

## SALMON ON TOAST

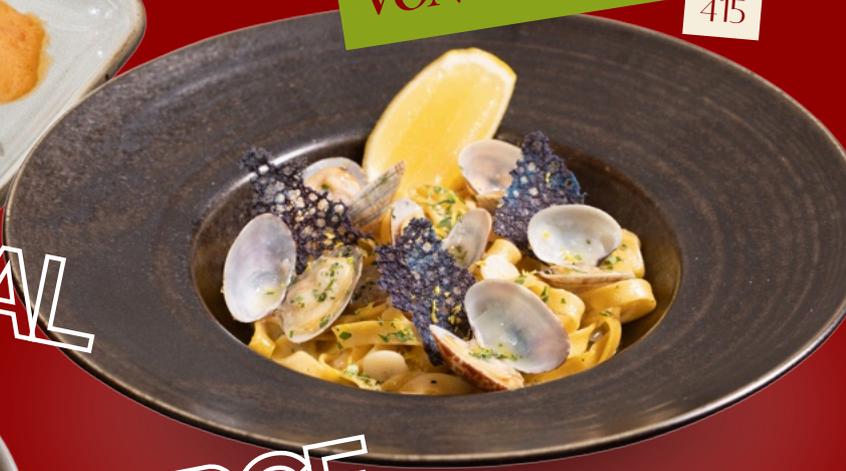
Delicate smoked salmon layered on toasted sourdough with seasoned cream cheese, with delicate house-pickled toppings

270.-



**GRILLED RIVER PRAWN**

340.- / 440.-



**VONGOLE PASTA**

415



**CITRUS SALAD**

235

LOCAL  
SOURCE



**STEAK Y FRIES**

1,450



**MAKRUT RIVER PRAWN PASTA**

550

**RECOMMENDED**

All prices subject to 10% service charge and 7% VAT



## CAESAR SALAD

Romaine lettuce, crispy bacon, croutons, house dressing, and parmigiano reggiano shavings

225.-

+ grilled chicken breast 40.-

## SERRANO SALAD

Wild rocket, cured Serrano ham, parmigiano reggiano, with grape-shallot balsamic vinaigrette

285.-

## CITRUS SALAD

Wild rocket, toasted walnuts, navel oranges, pomelo supreme, in a honey citronette

235.-



## FRENCH FRIES

Golden French Fries served with Bernaise sauce

125.-

## CALAMARI

Double breadcrumb battered cuttlefish served with house made mayonnaise

195.-

## FRIED CHICKEN

Deep fried organic chicken wings, seasoned with sea salt and served with Jaew sauce

125.-

*sharing for 3-4*



## BLACK TRUFFLE PATE

Black Truffle Chicken Liver Pate,  
Served with Coconut Chutney and  
Golden Toast

315.-



## CRAB SOUP

Wild caught blue crab, asian-style bisque infused with shrimp fat and shredded crab

295.-

## SCALLOP FORESTIERE

Hokkaido Scallop in black truffle mushroom duxelles sauce and wild rocket oil

685.- *limited menu*

## GAMBAS 🍤

Wild caught Andaman shrimp, paprika infused oil, with 2pcs of golden ciabatta toast

275.-

## SQUID'S JOURNEY

Squid marinate in a spicy gochujang served with coral tuile and king oyster mushrooms

275.-

*sharing for 3-4*

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## CEVICHE

Shrimp and Fresh Vegetables,  
Leche de Tigre, and Chimi Chips

275.-

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made daily in-house

# FRESH PASTA



## BOLOGNESE

Rich Cabernet Sauvignon Beef Bolognese scented with Basil and Balsamic Vinaigrette

365.-

## AGLIO OLIO PEPPER

WITH HOMEMADE SAUSAGE  
Sabroso Olive Oil, Garlic Slivers, and Chili flakes with our Homemade Italian Sausage

285.-

## CARBONARA

Parmigiano Reggiano, Parmesan Crisp, Tomato Powder, Crispy Serrano

325.-

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**Recommend**

## MAKRUT RIVER PRAWN PASTA

Garlic Butter River Prawn,  
Makrut Lime, Coconut,  
Home Made Tagliatelle

550.-

*Contains Shellfish*



*chef's tip: squeeze makrut on top*

*All prices subject to 10% service charge and 7% VAT*



## SHRIMP PESTO

Charred South Andaman wild-caught Prawns In Chardonnay, Walnut Pesto with Parmigiano Reggiano.

395.-

Contains Shellfish , Nut

## CHICKEN PESTO

Fresh Walnut and Parmigiano Reggiano Pesto scented with Chardonnay. Paired with Tender Chicken Breast

345.-

Contains Nut



## EBIKO SHRIMP PASTA

Charred south Andaman wild-caught prawns In ebiko-mayo sauce

395.—

Contains Shellfish



## ASARI VONGOLE PASTA

Fresh Japanese Asari Vongole in a Fragrant Chardonnay Garlic Sauce

415.—

Contains Shellfish

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*chef's tip: squeeze lemon on top*

## ASARI VONGOLE

Fresh Japanese Asari Vongole  
in a Fragrant Chardonnay  
Garlic Sauce

415.—

*Contains Shellfish*



*All prices subject to 10% service charge and 7% VAT*

# *main course*

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waiting time 30-45 mins



## STEAK Y FRITES

French style A4 Wagyu Ribeye  
with black pepper sauce. Tajima-  
Phuphan from Sakon Nakhon

1,450.-

200 g.



## MOO CHU CHU

Pork belly glazed in honey soy, with pico de gallo, reduced balsamic and corn purée

585.-

## SEABASS SEASON

Line-caught wild white seabass, roasted pepper purée and lemon foam, wild rocket, pickled celery

645.-

Contains nut



## FRIED SALTED RIVER PRAWNS

Wild caught river prawns stir fried in signature butter tomalley salty sauce

495.-

Per 4 pcs  
Size: ~10 pcs/kg

## GRILLED RIVER PRAWNS

Wild caught river prawns grilled over charcoal, served with seafood sauce

340.-

Size: 5 pcs/kg

440.-

Size: 4 pcs/kg



## TOMALLEY SHRIMP

FRIED RICE

Fried rice with fresh tomalley paste (shrimp fat butter) and Andaman wild caught shrimp

345.-

## ROASTED PORK

FRIED RICE (mama's style)

Pork neck slow roasted with herbs, served with aromatic purple taro rice

265.-

## WAGYU

FRIED RICE

Fried rice with wagyu tallow (beef fat), served with A5 picanha steak

385.-

*signature*



*pour salted caramel  
tanod on top*

## CHIFFON COCONUT

chiffon, coconut custard,  
tanod salted caramel

135.-

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# WINE LIST

Samsuan  
Dessert & Dining

	sparkling		
NV	Bottega Gold, Prosecco	Veneto, Italy	650.- 200 ml
	white		
2023	Pa Road, Sauvignon Blanc	Marlborough, NZ	280.- / 1,350.-
2023	Aldridge, Chardonnay	South Australia	1,500.-
2023	Brotte Baies Doreés, Viognier	Pays d'Oc, France	1,850.-
2023	Atlan & Artisan, Riesling	Mosel, Germany	1,950.-
2020	Sauvignon Ephemeral, Sauvignon Blanc Blend	Yamagata, Japan	2,450.-
	orange		
2022	Le Schlouk, Gewürztraminer, Riesling	Alsace, France	2,450.-
	red		
2023	Luccarelli Primitivo IGT	Puglia, Italy	340.- / 1,550.-
2022	Chateau Les Reuilles, Bordeaux Rouge AOC	Bordeaux, France	1,700.-
2022	Bossi Chianti Classico	Tuscany, Italy	1,900.-
2021	Ironstone Vineyards, Old Zinfandel	California, USA	1,750.-
2020	Prototype, Cabernet Sauvignon	California, USA	1,950.-
2023	Barbera d'Alba Tom	Piedmont, Italy	2,150.-
2022	Verde Flagship, Hajukun	Miyagi, Japan	2,700.-