

DINING ON THE ROCKS

Welcome to Dining on the Rocks, whereby we trust you will enjoy Nico's creations, which are based around several values that we hold very dear.

Our focus is on creating imaginative, yet sensible cuisine stemming from organic and sustainable ingredients, sourced locally and from abroad.

Using classic and modern culinary techniques to preserve and exploit the purity of the original flavours and nutritional goodness.



We also firmly believe that a good combination of wine and food not only excites the taste buds, yet also serves to compliment one another.

You can choose from either the A la carte or various culinary journeys, where we suggest the later for a more encompassing experience.

Interpretations

PRAWN AND SWEET CORN

Avocado purée, cornmeal, charred young corn

Talamonti "Trabocchetto" Pecorino Colline Pescaresi Italy 2015

HOKKAIDO SCALLOPS

Mushroom in textures, vanilla infused oil, onion compote and shallot

Babich Sauvignon Blanc Marlborough New Zealand 2016

TURBOT

Lettuce jus, almond mashed potato, crispy milk

Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2015

VIRGIN OLIVE OIL SPONGE CAKE

Candied orange, peach sauce, walnut soil, vanilla ice cream

Michele Chiarlo "Nivole" Moscato d'Asti Italy 2014

COFFEE OR TEA

Interpretation's - THB 3,400 per person

Interpretation's With Wine Pairing - THB 5,700 per person

Sensibility

PRAWN AND SEABASS CEVICHE

Sweet potato sheets, red chilli, lemongrass vapor
Chamdeville Blanc de Blancs "Brut" France NV

CHICKEN AND EGG

Chicken roulade, quail egg, fried egg espuma, egg yolk confit
Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2015

SAMU'S COSTAL

Seabass and turbot Consommé
Domaine Houchart Côtes de Provence France 2015

PORK BELLY

Pear-juniper jam, red cabbage, pork beignet
Ogier "Gentilhomme" Côte du Rhône Rouge France 2015

MANGO-YOGHURT MOUSSE

Spiced banana, dulce de leche, nuts crumble, mango ice cream
Monsoon Valley Late Harvest Chenin Blanc Thailand 2016

COFFEE OR TEA

Sensibility - THB 3,800 per person

Sensibility With Wine Pairing - THB 6,300 per person

Expressions

BEETS, ROOTS, HERBS

Honey-vanilla goat's cheese mousse, shallot, roast nuts
Chamdeville Blanc de Blancs "Brut" France NV

CHICKEN AND EGG

Chicken roulade, quail egg, fried egg espuma, egg yolk confit

DUO OF TUNA

Tuna tartar, seared tuna, mussel escabeche, black tapioca
Schloss Vollrads 'Volratz 1573' Riesling Trocken Rheingau Germany 2012

TOOTH FISH

White bean purée, chorizo marmalade, spring onion, black olive oil

SMOKED DUCK BREAST

Pickled mustard seeds, pumpkin purée, fennel and caramelized carrots

Hugo Casanova Merlot Reserva Maule Valley Chile 2013

BRAISED BEEF CHEEK

Grains ragout, roots vegetables

Terrazas de los Andes "Altos del Plata" Cabernet Sauvignon Mendoza Argentina 2014

MANGO YOGHURT ROLL

Spiced banana, dulce de leche, nuts crumble, mango ice cream

Muscat De Beaumes De Venise France 2013

DARK CHOCOLATE CRÈME BRULÉE

Raspberry sponge cake and hazelnut ice cream

COFFEE OR TEA

Expressions - THB 4,000 per person

Expressions With Wine Pairing - THB 6,900 per person

Extremity

Culinary journey with Table 99 or Table 100

BEETS, ROOTS AND HERBS

Honey-vanilla goat's cheese mousse, shallot and roast nuts
Taittinger Cuvée Prestige "Brut" Reims champagne

WATERMELON CARPACCIO

Micro greens, balsamic reduction, white sesame and hazelnut dressing

HOKKAIDO SCALLOP

Mushroom in textures, vanilla infused oil, onion compote and shallot
Talamonti "Trabocchetto" Pecorino Colline Pescaresi Italy 2015

DUO OF TUNA

Tuna tartar, seared tuna, mussel escabeche, black tapioca
Schloss Vollrads 'Volratz 1573' Riesling Trocken Rheingau Germany 2012

CHICKEN AND EGG

Chicken roulade, quail egg, fried egg espuma, egg yolk confit

SMOKED DUCK BREAST

Pumpkin puree, fennel, carrot, pickled mustard seeds
Mud House Pinot Noir Central Otago New Zealand 2014

LAMB RACK VINDALOO

Black eye pea-cucumber salad, Goan curry sauce, saffron and honey
Mouton Cadet Rouge Bordeaux France 2014

MANGO YOGURT ROLL

Spiced banana, condensed caramel, nuts crumble, mango ice cream
Michele Chiarlo "Nivole" Moscato d'Asti Italy 2014

COCONUT & CO.

COFFEE OR TEA

Extremity - THB 13,000 for two persons
Extremity with a bottle of Taittinger Cuvée Brut NV - THB 18,000 for two persons
Extremity with a bottle Krug Brut NV - THB 31,000 for two persons
Extremity Wine Pairing - THB 21,000 for two persons
or enjoy the setting for just THB 3,500 per couple on the night .

Vegan Society

WATERMELON CARPACCIO

Micro greens, balsamic reduction, white sesame and hazelnut dressing

Santa Digna Gewurztraminer Reserva Curico Valley Chile 2014

CLEAR ONION AND SOYBEAN SOUP

Buckwheat noodles, mini bok choy, white bean curd

Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2015

CHARRED EGGPLANT

Spiced cous cous, red paprika reduction, dried apricot, almond

CEREAL "RAGOUT"

Vegetable jus, hazelnut-maple crumble, vegetables

Ogier "Gentilhomme" Côte du Rhône Rouge France 2015

MANGO SOUP

Chilli tamarind sorbet

Michele Chiarlo "Nivole" Moscato d'Asti Italy 2014

COFFEE OR TEA

Vegan Society - THB 2,800 per person

Vegan Society With Wine Pairing - THB 4,800 per person

Idealism

BEETS, ROOTS & HERBS

Honey-vanilla goat's cheese mousse, shallot and roasted nuts

Chamdeville Blanc de Blancs "Brut" France NV

YOUNG CARROT

Greek yoghurt, mint, coriander, cured lemon peels and pickled mustard seeds

Talamonti "Trabocchetto" Pecorino Colline Pescaresi Italy 2015

WATERMELON CARPACCIO

Microgreens, balsamic reduction, white sesame and hazelnut dressing

Santa Digna Gewurztraminer Reserva CuricoValley Chile 2014

POACHED DUCK EGG

Buckwheat noodles, trio of onion

Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2015

MANGO-YOGHURT MOUSSE

Spiced banana, dulce de leche, nuts crumble, mango ice cream

Monsoon Valley Late Harvest Chenin Blanc Thailand 2016

CHARRED MARSHMALLOW

Duo of chocolate, vanilla cream, red berries

COFFEE OR TEA

Idealism - THB 2,900 per person

Idealism With Wine Pairing - THB 5,100 per person

*If you do not see your favourite, our Chef will be happy to
customize one to your liking.*

Compose your own menu selection to satisfy your taste buds

*3-course set menu (one starter, one main course and one dessert) **THB 2,800 per person***

*3-course vegetarian set menu (one starter, one main course and one dessert) **THB 2,600 per person***

*4-course set menu (two starter, one main course and one dessert) **THB 3,400 per person***

*5-course set menu (two starter, two main course and one dessert) **THB 3,800 per person***

*Additional starch and vegetable side dish of the day **THB 250***

We aim to offer a variety selection of wines

The wine sommelier will advise the selecting

*3-glass wine paring **THB 1,800 per person***

*4-glass wine paring **THB 2,300 per person***

*5-glass wine paring **THB 2,500 per person***

Starters

BEETS, ROOTS AND HERBS

Honey-vanilla goat's cheese mousse, shallot, roasted nuts

CHICKEN AND EGG

Chicken roulade, quail egg, fried egg espuma, egg yolk confit

PRAWN AND SWEET CORN

Avocado purée, cornmeal, charred young corn

DUO OF TUNA

Tuna tartare, seared tuna, mussel escabeche, black tapioca

PRAWN AND SCALLOP CEVICHE

Sweet potato sheets, red chilli and lemongrass vapor

BEEF SALAD

Pickled mustard seeds, cos lettuce, herbs and shallots

Soups

MUSHROOM CREAM

Mini bok choy, white bean curd, chives oil and lily flowers

SAMUI'S COASTAL CONSOMMÉ

Seabass and turbot Consommé

Fish Courses

TURBOT

Lettuce jus, almond mashed potato and crispy milk

HOKKAIDO SCALLOPS

Mushroom in textures, vanilla infused oil, onion compote and shallot

SEA BASS AND LOBSTER

Sea bass, lobster, squid, octopus, mussels, Spanish seafood style rice and saffron

TOOTH FISH

White bean purée, chorizo marmalade, spring onion, black olive oil

BLACK COD

Chickpeas, spinach cream and crispy cod skin

Meat Courses

SMOKED DUCK BREAST

Pickled mustard seeds, pumpkin purée, fennel and caramelized carrots

PORK BELLY

Pear-juniper jam, red cabbage, pork beignet

LAMB RACK VINDALOO

Black eye pea-cucumber salad, Goan curry sauce, saffron and honey

BLACK ANGUS TENDERLOIN

Potato onion millefeuille, farm vegetables and chimichurri sauce

BRAISED BEEF CHEEK

Grains ragout and root vegetables

Vegetarian

YOUNG CARROT

Greek yoghurt, mint, coriander, cured lemon peels

WATERMELON CARPACCIO

Micro greens, balsamic reduction, white sesame and hazelnut dressing

CEREAL “RISOTTO”

Vegetable jus, hazelnut crumble and egg yolk

POACHED DUCK EGG

Buckwheat noodles, trio of onion

Desserts

CARAMELIZED PINEAPPLE

Chocolate dome, pineapple sorbet and mascarpone sauce

CHARRED MARSHMALLOW

Duo of chocolate, vanilla cream, homemade Graham cracker and red berries sauce

MANGO-YOGHURT ROLL

Spiced banana, dulce de leche, nuts crumble and mango ice cream

VIRGIN OLIVE OIL SPONGE

Candied orange, peach sauce, walnut soil, vanilla ice cream

DARK CHOCOLATE CRÈME BRÛLÉE

Raspberry cake and hazelnut ice cream

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