



SIX SENSES

SAMUI

## 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*

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## HOKKAIDO SCALLOPS

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

*Babich Sauvignon Blanc Marlborough New Zealand 2016*

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## TURBOT

Lettuce jus, almond mashed potato, crispy milk

*Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2016*

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## MEDITERRANEAN ESSENCE

Virgin olive oil and roasted almonds biscuit, candied orange, almond praline and honey

*Michele Chiarlo "Nivole" Moscato d'Asti Italy 2014*

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## 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*

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## CHICKEN AND EGG

Chicken roulade, quail egg, fried egg espuma, egg yolk confit  
*Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2016*

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## SAMU'S COSTAL

Seabass and turbot Consommé  
*Domaine Houchart Côtes de Provence France 2015*

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## PORK BELLY

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

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## AFTER EIGHT

Gluten free chocolate cake, truffle cream, mint mousse, amber mint jelly and vanilla ice cream  
*Monsoon Valley Late Harvest Chenin Blanc Thailand 2016*

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## COFFEE OR TEA

Sensibility - THB 3,800 per person

Sensibility With Wine Pairing - THB 6,300 per person

# Expressions

## BEETS, ROOTS, HERBS

Samui homemade goat's cheese mousse, shallot, roast nuts  
*Chamdeville Blanc de Blancs "Brut" France NV*

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## CHICKEN AND EGG

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

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## DUO OF TUNA

Tuna tartar, seared tuna, mussel escabeche, black tapioca  
*Wairau River Riesling Marlborough, New Zealand 2014*

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## TOOTH FISH

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

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## DUCK BREAST

Celeriac cous-cous, green peas purée and pickled fennel  
*Hugo Casanova Merlot Reserva Maule Valley Chile 2013*

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## BRAISED BEEF CHEEK

Grains ragout, roots vegetables  
*Terrazas de los Andes "Altos del Plata" Cabernet Sauvignon Mendoza Argentina 2015*

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## MANGO YOGHURT ROLL

Spiced banana, dulce de leche, nuts crumble, mango ice cream  
*Muscat De Beaumes De Venise France 2013*

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## MEDITERRANEAN ESSENCE

Virgin olive oil and roasted almonds biscuit, candied orange, almond praline and honey

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## 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

Samui homemade goat's cheese mousse, shallot and roast nuts  
*Taittinger Cuvée Prestige "Brut" Reims champagne*

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## WATERMELON CARPACCIO

Micro greens, balsamic reduction, white sesame and hazelnut dressing

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## HOKKAIDO SCALLOP

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

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## DUO OF TUNA

Tuna tartar, seared tuna, mussel escabeche, black tapioca  
*Wairau River Riesling Marlborough, New Zealand 2014*

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## CHICKEN AND EGG

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

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## DUCK BREAST

Celeriac cous-cous, green peas purée and pickled fennel  
*Mud House Pinot Noir Central Otago New Zealand 2014*

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## LAMB RACK VINDALOO

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

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## MANGO YOGURT ROLL

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

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## AFTER EIGHT

Gluten free chocolate cake, truffle cream, mint mousse, amber mint jelly and vanilla ice cream

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## 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 32,000 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*

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## CLEAR ONION AND SOYBEAN SOUP

Buckwheat noodles, mini bok choy, white bean curd

*Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2016*

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## CHARRED EGGPLANT

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

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## CEREAL "RAGOUT"

Vegetable jus, hazelnut-maple crumble, vegetables

*Ogier "Gentilhomme" Côte du Rhône Rouge France 2015*

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## CARROT CAKE

Carrot sponge cake, sweet and spiced carrot cream, baby carrots in cinnamon syrup and tamarind sorbet

*Michele Chiarlo "Nivole" Moscato d'Asti Italy 2014*

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## COFFEE OR TEA

Vegan Society - THB 2,800 per person

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

# Idealism

## BEETS, ROOTS & HERBS

Samui homemade goat's cheese mousse, shallot and roasted nuts

*Chamdeville Blanc de Blancs "Brut" France NV*

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## YOUNG CARROT

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

*Talamonti "Trabocchetto" Pecorino Colline Pescaresi Italy 2015*

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## WATERMELON CARPACCIO

Microgreens, balsamic reduction, white sesame and hazelnut dressing

*Santa Digna Gewurztraminer Reserva CuricoValley Chile 2014*

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## POACHED DUCK EGG

Buckwheat noodles, trio of onion

*Terrazas de los Andes "Altos del Plata" Chardonnay Mendoza Argentina 2016*

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## MANGO-YOGHURT MOUSSE

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

*Monsoon Valley Late Harvest Chenin Blanc Thailand 2016*

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## CARROT CAKE

Carrot sponge cake, sweet and spiced carrot cream, baby carrots in cinnamon syrup and tamarind sorbet

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## 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

Samui homemade 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

### DUCK BREAST

Celeriac cous-cous, green peas purée and pickled fennel

### 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

## AFTER EIGHT

Gluten free chocolate cake, truffle cream, mint mousse, amber mint jelly and vanilla ice cream

## MEDITERRANEAN ESSENCE

Virgin olive oil and roasted almonds biscuit, candied orange, almond praline and honey

## DARK CHOCOLATE CRÈME BRÛLÉE

Raspberry cake and hazelnut ice cream

## COCONUT & CO.