



SIX SENSES

SAMUI

## DINING ON THE ROCKS

*WELCOME TO DINING ON THE ROCKS, WHEREBY WE TRUST YOU WILL ENJOY YOUR CULINARY EXPERIENCES, 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 FOOD AND WINE NOT ONLY EXCITES THE TASTE BUDS, BUT ALSO SERVES TO COMPLEMENT ONE ANOTHER.*

# TASTE OF THE ROCKS

## EARTHY TONES

POTATO CREAM, EGG CONFIT, HERB CLOUD  
*BARON PHILIPPE ESCUDO ROJO, CHARDONNAY, CHILE*  
\*\*\*

## SCALLOP

CUCUMBER ESSENCE, FENNEL, KEFIR PANNA-COTTA  
*BABICH SAUVIGNON BLANC, MARLBOROUGH 2018, NEW ZEALAND*  
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## THAI TAR-TAR

GREEN CURRY, CURED BEEF, PICKLED SHALLOT, CAPERS  
*MONSOON VALLEY WHITE SHIRAZ ROSÉ, THAILAND 2018*  
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## SEARED SALMON

BEETROOT, MUSTARD SEED PICKLE, HERB CREME FRAICHE  
*SCHLOSS VOLLRADS 'VOLRATZ 1573' RIESLING, GERMANY*  
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## PORK BELLY

SQUASH TEXTURES, SEED CRUMBLE, KALE DUO, PEARL ONION  
*STONEFISH SHIRAZ RESERVE, BAROSSA VALLEY, AUSTRALIA*  
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## BANANA-RUM

FERMENTED, CARAMELISED AND BAKED  
*MUSCAT DE BEAUMES DE VENISE, FRANCE*  
\*\*\*

## COCO-RICE

CARNAROLI RICE CREAM, YOUNG COCONUT, STRAWBERRY 3 WAYS  
*BATASIOLO MOSCATO VINO SPUMONTE DOLCE NV, ITALY*  
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COFFEE OR SELECTION OF FINE TEA

7 COURSES | WINE PAIRING

THB 3,800++ PER PERSON | THB 6,200++ PER PERSON



ALL PRICES ARE IN THAI BAHT AND SUBJECT TO TEN PERCENT SERVICE CHARGE AND SEVEN PERCENT GOVERNMENT TAXES. WE AIM TO OFFER A VARIETY SELECTION OF WINES; HOWEVER, LOGISTICAL CHALLENGES MAY PREVENT US FROM HAVING THE MATCHING WINES AVAILABLE.

## INTRO TO THE ROCKS

### PUMPKIN TEXTURES

PICKLE, PUREE, ROAST AND CRUMBLE

*MUD HOUSE PINOT NOIR CENTRAL OTAGO, NEW ZEALAND*

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### SEARED SALMON

BEETROOT, MUSTARD SEED PICKLE, HERB CREME FRAICHE

*SCHLOSS VOLLRADS 'VOLRATZ 1573' RIESLING, GERMANY*

OR

### BEEF CHIMICHURRI

POTATO TEXTURES, PICKLED KALE, PEARL ONION

*STONEFISH SHIRAZ RESERVE, BAROSSA VALLEY, AUSTRALIA*

\*\*\*

### COCO-RICE

CARNAROLI RICE CREAM, YOUNG COCONUT, STRAWBERRY 3 WAYS

*BATASIOLO MOSCATO VINO SPUMONTE DOLCE NV, ITALY*

COFFEE OR SELECTION OF FINE TEA

3 COURSES | WINE PAIRING

THB 1,990++ PER PERSON | THB 3,400++ PER PERSON

## CHEF'S 5 PICK

### EARTHY TONES

POTATO CREAM, EGG CONFIT, HERB CLOUD  
*BARON PHILIPPE ESCUDO ROJO, CHARDONNAY, CHILE*  
\*\*\*

### SCALLOP

CUCUMBER ESSENCE, FENNEL, KEFIR PANNA-COTTA  
*BABICH SAUVIGNON BLANC, MARLBOROUGH 2018, NEW ZEALAND*  
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*BATASIOLO MOSCATO VINO SPUMONTE DOLCE NV, ITALY*  
\*\*\*

COFFEE OR SELECTION OF FINE TEA

5 COURSES | WINE PAIRING

THB 2,800++ PER PERSON | THB 4,800++ PER PERSON



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## IDEALISM

### CITRUS GREENS

PINK GRAPEFRUIT, ASPARAGUS, GREEN APPLE, ALMOND YOGURT  
*SCHLOSS VOLLRADS 'VOLRATZ 1573' RIESLING 2016*

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### CARPACCIO

SLOW-DRIED WATERMELON, MISO, ROCKET  
*BATASIOLO GRANÉE GAVI DEL COMUNE DI GAVI 2018, ITALY*

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### BEET TAR-TAR

CREME FRAICHE, MUSTARD SEED PICKLE  
*DOMAINES OTT CÔTES DE PROVENCE 'BY.OTT' ROSÉ, FRANCE 2018*

\*\*\*

### RAVIOLI

ZUCCHINI, GOAT CHEESE, TOMATO CHUTNEY, FERMENTED TOMATO ESSENCE  
*BARON PHILIPPE DE ROTHSCHILD ESCUDO ROJO, CHARDONNAY 2017*

\*\*\*

### PUMPKIN TEXTURES

PICKLE, PUREE, ROAST AND CRUMBLE  
*MUD HOUSE PINOT NOIR CENTRAL OTAGO, NEW ZEALAND*

\*\*\*

### BANANA-RUM

FERMENTED, CARAMELISED AND BAKED  
*MUSCAT DE BEAUMES DE VENISE, FRANCE*

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*BATASIOLO MOSCATO VINO SPUMONTE DOLCE NV, ITALY*

COFFEE OR SELECTION OF FINE TEA

7 COURSES | WINE PAIRING

THB 2,800++ PER PERSON | THB 5,200++ PER PERSON

## INTRO TO IDEALISM

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OR

### PUMPKIN TEXTURES

PICKLE, PUREE, ROAST AND CRUMBLE  
*MUD HOUSE PINOT NOIR CENTRAL OTAGO, NEW ZEALAND*  
\*\*\*

### BANANA-RUM

FERMENTED, CAMELISED AND BAKED  
*MUSCAT DE BEAUMES DE VENISE, FRANCE*

COFFEE OR SELECTION OF FINE TEA

3 COURSES | WINE PAIRING

THB 1,600++ PER PERSON | THB 3,000++ PER PERSON

## 5 FROM THE FARM

### CARPACCIO

SLOW-DRIED WATERMELON, MISO, ROCKET  
*BATASIOLO GRANÉE GAVI DEL COMUNE DI GAVI 2018, ITALY*

\*\*\*

### CITRUS GREENS

PINK GRAPEFRUIT, ASPARAGUS, GREEN APPLE, ALMOND YOGURT  
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FERMENTED, CARAMELISED AND BAKED  
*MUSCAT DE BEAUMES DE VENISE, FRANCE*

COFFEE OR SELECTION OF FINE TEA

5 COURSES | WINE PAIRING

THB 2,400++ PER PERSON | THB 4,400++ PER PERSON