



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, NEW ZEALAND

THAI TAR-TAR

GREEN CURRY, CURED BEEF, PICKLED SHALLOT, CAPERS
MONSOON VALLEY WHITE SHIRAZ ROSÉ, THAILAND

LOBSTER

SCORCHED LOBSTER, PUMPKIN TEXTURES, THREE SEED CRUMBLE AND HERBAL MOSAIC
SCHLOSS VOLLRADS 'VOLRAZ 1573' RIESLING, GERMANY

PORK BELLY

CRISPY CURED PORK BELLY, CARAMELIZED CAULIFLOWER PUREE, ROAST KALE,
MUSTARD SEED PICKLE
PETER LEHMANN PORTRAIT SHIRAZ, BAROSSA VALLEY, AUSTRALIA

BANANA-RUM

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

SPICED COCO COLADA

ROASTED PINEAPPLE, RUM, COCONUT MILK, CHOCOLATE
BATASIOLO MOSCATO VINO SPUMONTE DOLCE NV, ITALY

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
SENSI COLLEZIONE PINOT NOIR VENETO, ITALY

LOBSTER

SCORCHED LOBSTER, PUMPKIN TEXTURES, THREE SEED CRUMBLE AND HERBAL MOSAIC
SCHLOSS VOLLRADS 'VOLRATZ 1573' RIESLING, GERMANY

OR

BEEF CHIMICHURRI

POTATO TEXTURES, PICKLED KALE, PEARL ONION
PETER LEHMANN PORTRAIT SHIRAZ, BAROSSA VALLEY, AUSTRALIA

SPICED COCO COLADA

ROASTED PINEAPPLE, RUM, COCONUT MILK, CHOCOLATE
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, NEW ZEALAND

THAI TARTAR

GREEN CURRY, CURED BEEF, PICKLED SHALLOT, CAPERS
MONSOON VALLEY WHITE SHIRAZ ROSÉ, THAILAND

LOBSTER

SCORCHED LOBSTER, PUMPKIN TEXTURES, THREE SEED CRUMBLE AND HERBAL MOSAIC
SCHLOSS VOLLRADS 'VOLRATZ 1573' RIESLING, GERMANY

OR

PORK BELLY

CRISPY CURED PORK BELLY, CARAMELIZED CAULIFLOWER PUREE, ROAST KALE,
MUSTARD SEED PICKLE
PETER LEHMANN PORTRAIT SHIRAZ, BAROSSA VALLEY, AUSTRALIA

SPICED COCO COLADA

ROASTED PINEAPPLE, RUM, COCONUT MILK, CHOCOLATE
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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THE MATCHING WINES AVAILABLE.

IDEALISM

CITRUS GREENS

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

CARPACCIO

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

BEET TAR-TAR

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

RAVIOLI

ZUCCHINI, GOAT CHEESE, TOMATO CHUTNEY, FERMENTED TOMATO ESSENCE
BARON PHILIPPE ESCUDO ROJO CHARDONNAY, CHILE

PUMPKIN TEXTURES

PICKLE, PUREE, ROAST AND CRUMBLE
SENSI COLLEZIONE PINOT NOIR VENETO, ITALY

BANANA-RUM

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

SPICED COCO COLADA

ROASTED PINEAPPLE, RUM, COCONUT MILK, CHOCOLATE
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

CARPACCIO

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

BEET TAR-TAR

CREME FRAICHE, MUSTARD SEED PICKLE
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OR

PUMPKIN TEXTURES

PICKLE, PUREE, ROAST AND CRUMBLE
SENSI COLLEZIONE PINOT NOIR VENETO, ITALY

BANANA-RUM

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

COFFEE OR SELECTION OF FINE TEA

3 COURSE | 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, ITALY

CITRUS GREENS

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

RAVIOLI

ZUCCHINI, GOAT CHEESE, TOMATO CHUTNEY, FERMENTED TOMATO ESSENCE
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BANANA-RUM

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

TABLE 99 & TABLE 100



FOR AN INTIMATE DINING EXPERIENCE, TABLE 99 AND TABLE 100 ARE PERFECT FOR YOU AND YOUR LOVED ONE, AS THEY BOTH OFFER AMAZING VIEWS OVER THE GULF OF THAILAND

TABLE 99 AND TABLE 100 MENU OPTIONS:

7 COURSES MENU
THB 9,900++ FOR TWO PERSONS

OR

7 COURSES WITH WINE PAIRING
THB 14,700++ FOR TWO PERSONS

IN CASE OF INCLEMENT WEATHER,
WE SHALL RELOCATE YOU TO OUR INDOOR SEATING