



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  
*BATASIOLO GRANÉE GAVI DEL COMUNE DI GAVI, ITALY*  
\*\*\*

## LOBSTER

SCORCHED LOBSTER, PUMPKIN TEXTURES, THREE SEED CRUMBLE AND HERBAL MOSAIC  
*WIRAU RIVER RIESLING MARLBOROUGH, NEW ZEALAND*  
\*\*\*

## 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*  
\*\*\*

## LEMON CURD

LEMON CURD, CHIANG MAI STRAWBERRY, DILL  
*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

### SMOKED EGGPLANT

CREOLE SAUCE, TERIYAKI, GOAT CREAM CHEESE

*SENSI COLLEZIONE PINOT NOIR VENETO, ITALY*

\*\*\*

### LOBSTER

SCORCHED LOBSTER, PUMPKIN TEXTURES, THREE SEED CRUMBLE AND HERBAL MOSAIC

*WAIRAU RIVER RIESLING MARLBOROUGH, NEW ZEALAND*

OR

### BEEF CHIMICHURRI

POTATO TEXTURES, PICKLED KALE, PEARL ONION

*PETER LEHMANN PORTRAIT SHIRAZ, BAROSSA VALLEY, AUSTRALIA*

\*\*\*

### LEMON CURD

LEMON CURD, CHIANG MAI STRAWBERRY, DILL

*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



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## CHEF'S 5 PICK

### EARTHY TONES

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

CUCUMBER ESSENCE, FENNEL, KEFIR PANNA-COTTA  
*BABICH SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND*  
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*WAIRAU RIVER RIESLING, MARLBOROUGH, NEW ZEALAND*

OR

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*PETER LEHMANN PORTRAIT SHIRAZ, BAROSSA VALLEY, AUSTRALIA*  
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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

### TOMATO TEXTURES

TOMATO CONFIT, JELLY, SMOKED, CHAMOMILE KOMBUCHA  
*WAIRAU RIVER RIESLING MARLBOROUGH, NEW ZEALAND*  
\*\*\*

### WATERMELON

SLOW-DRIED WATERMELON, MISO, ROCKET, SMOKED CHEESE  
*BATASIOLO GRANÉE GAVI DEL COMUNE DI GAVI, ITALY*  
\*\*\*

### SHADES OF CABBAGE

SMOKED, FERMENTED, MASHED, SCORCHED, SOUR, SWEET  
*DOMAINES OTT CÔTES DE PROVENCE 'BY.OTT' ROSÉ, FRANCE*  
\*\*\*

### EARTHY TONES

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*BARON PHILIPPE ESCUDO ROJO CHARDONNAY, CHILE*  
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THB 2,800++ PER PERSON | THB 5,200++ PER PERSON



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## INTRO TO IDEALISM

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OR

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CREOLE SAUCE, TERIYAKI, GOAT CREAM CHEESE  
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\*\*\*

COFFEE OR SELECTION OF FINE TEA

3 COURSE | WINE PAIRING

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



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## 5 FROM THE FARM

### TOMATO TEXTURES

TOMATO CONFIT, JELLY, SMOKED, HERBS, CHAMOMILE KOMBUCHA  
*WAIRAU RIVER RIESLING MARLBOROUGH, NEW ZEALAND*  
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