

Samsuan Dessert & Dining

THE MENU



FRESH PASTA WILD-CAUGHT SEAFOOD LOCALLY SOURCED

local

*A humble beginning with coconut led us to more—seafood, beef, and coffee, close to home.
Uniting traditions, fresh pasta marks a new chapter, carrying the flavors of home.*



River Prawns
Chachoengsao / ฉะเชิงเทรา



Wagyu Beef
Sakon Nakhon / สกลนคร



Squid
Ranong / ระนอง



Crab, Pomelo
Nakhon Si Thammarat / นครศรีธรรมราช

*All of this is the work of many—farmers, fishermen, and artisans whose quiet labor sustains us.
Now, we stand with them, and we are honored to share their craft with you.*

import



Scallop, Asari clams
Hokkaido / 北海道



Parmigiano Reggiano
Emilia-Romagna

DRINK MENU

coffee

espresso	85.-
americano	90.-
latte	105.-
cappucino	105.-
mocha	145.-
✳️ tanod caramel machiato	110.-
dirty	120.-
es-yen	115.-
drip	180.-
black orange	125.-
✳️ namhom espresso	140.-
lychee soda espresso	110.-
ADD ON	
oat milk	25.-
extra shot	25.-
samsuan blend	30.-

coffee blends

CLASSIC BLEND



Thai, Brazil
hazelnut, caramel

SAMSUAN BLEND + 30.-



Thai, Ethiopia, Columbia
red berries, vanilla, rose

NH
BY NICHOLAS HAW

matcha

✳️ matcha (latte/clear)	140.-
matcha orange	150.-
matcha coconut	165.-
✳️ hojicha latte	140.-
uji matcha (latte/clear)	200.-

tea

✳️ thai tea	120.-
roselle	80.-
chrysanthemum	80.-

cocoa

✳️ cocoa	130.-
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juice

✳️ namhom coconut water	115.-
orange juice	100.-

water (550 mL)	25.-
coca cola (330 mL)	35.-
schweppes lime soda (330 mL)	40.-



①

PORK BELLY ON TOAST

Rich maple pork belly and fluffy scrambled eggs on toasted sourdough

185.-

②

BREAKFAST BOARD

Grilled vine tomatoes, brown mushrooms, breakfast sausage, crispy bacon, sunny eggs, and toasted sourdough

275.-



③

BANANA PANCAKE

Thick, golden pancakes topped with crème brûlée banana, whipped cream, maple syrup, and toasted walnuts

195.-

④

SALMON ON TOAST

Delicate smoked salmon layered on toasted sourdough with seasoned cream cheese, with delicate house-pickled toppings

270.-

MUST TRY



GRILLED RIVER PRAWN

340.-

Per 1 pc

Size: ~5 pcs/kg

ASARI VONGOLE 415.-



CITRUS SALAD

295.-

STEAK Y FRITES 1,450.-





①

CAESAR SALAD

Romaine lettuce, crispy bacon, croutons, house dressing, and parmigiano reggiano shavings

225.-

+ grilled chicken breast 40.-

②

SERRANO SALAD

Wild rocket, cured Serrano ham, parmigiano reggiano, with grape-shallot balsamic vinaigrette

285.-

③ 🍷

CITRUS SALAD

Wild rocket, toasted walnuts, navel oranges, pomelo supreme, in a honey citronette

235.-



④

FRENCH FRIES

Golden French Fries served with Bernaise sauce

125.-

⑤ 

CALAMARI

Double breadcrumb battered cuttlefish served with house made mayonnaise

195.-

⑥

FRIED CHICKEN

Deep fried organic chicken wings, seasoned with sea salt and served with Jaew sauce

125.-



⑦ 🦀

HOLY CRAB

Wild caught blue crab, asian-style bisque infused with shrimp fat and shredded crab

295.-

⑧ 🦐

GAMBAS

Wild caught Andaman shrimp, paprika infused oil, with 2pcs of golden ciabatta toast

275.-

⑨

SCALLOP FORESTIÈRE

Hokkaido Scallop in black truffle mushroom duxelles sauce and wild rocket oil

685.-

limited menu

seasonal

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SUN & SEA:
A SQUID'S JOURNEY

125.— /2 servings

Wild-caught squid sundried and
fried, served with lime purée and
seafood suace purée



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local organic eggs

made daily in-house

italian semolina

FRESH PASTA



⑩

BOLOGNESE

Rich Cabernet Sauvignon Beef Bolognese scented with Basil and Balsamic Vinaigrette

365.-

⑪

AGLIO OLIO PEPPER

WITH HOMEMADE SAUSAGE
Sabroso Olive Oil, Garlic Slivers, and Chili flakes with our Homemade Italian Sausage

285.-

⑫

CARBONARA

Parmigiano Reggiano, Parmesan Crisp, Tomato Powder, Crispy Serrano

325.-

Recommend

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chef's tip: squeeze lemon on top

ASARI VONGOLE

Fresh Japanese Asari Vongole
in a Fragrant Chardonnay
Garlic Sauce

415.-

Contains Shellfish



⑭

SHRIMP PESTO

Charred South Andaman wild-caught Prawns In Chardonnay, Walnut Pesto with Parmigiano Reggiano.

395.—

Contains Shellfish , Nut

⑮

CHICKEN PESTO

Fresh Walnut and Parmigiano Reggiano Pesto scented with Chardonnay. Paired with Tender Chicken Breast

345.—

Contains Nut

16



①⑥

EBIKO SHRIMP PASTA

Charred south Andaman wild-caught
prawns In ebiko-mayo sauce

395.—

Contains Shellfish

17



①⑦

FRUIT DE MARE

Charred south Andaman wild-caught
prawns In Chardonnay tomato sauce

425.—

Contains Shellfish



STEAK Y FRITES 🍴

French style A4 Wagyu Ribeye
with Bernaise sauce. Tajima-
Phuphan from Sakon Nakhon

1,450.-

200 g.

main course

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19

CHICKEN CONFIT

Confit Chicken, Savory Lentils,
Miso Butter Broccolini and Carrot.
Potato Puree

595.—

Contains bean

20

MOO CHU CHU

Pork belly glazed in honey soy,
with pico de gallo, reduced
balsamic and corn purée

585.—

21

SEABASS SEASON

Line-caught wild white seabass,
roasted pepper purée and lemon
foam, wild rocket, pickled celery

645.—

All prices subject to 10% service charge and 7% VAT



22 🦐

GRILLED RIVER PRAWNS

Wild caught river prawns grilled over charcoal, served with seafood sauce

340.-

Size: 5 pcs/kg

440.-

Size: 4 pcs/kg

23 🦐

FRIED SALTED RIVER PRAWNS

Wild caught river prawns stir fried in signature butter tomalley salty sauce

495.-

Per 4 pcs

Size: ~10 pcs/kg

All prices subject to 10% service charge and 7% VAT

fried rice

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TOMALLEY SHRIMP

FRIED RICE

Fried rice with fresh tomalley paste (shrimp fat butter) and Andaman wild caught shrimp

345.-

25

ROASTED PORK (mama's style)

FRIED RICE

Pork neck slow roasted with herbs, served with aromatic purple taro rice

265.-

26

WAGYU

FRIED RICE

Fried rice with wagyu tallow (beef fat), served with A5 picanha steak

385.-

All prices subject to 10% service charge and 7% VAT

Today's specials will be presented individually

