



FRESH *PASTA*WILD-CAUGHT **SEAFOOD**LOCALLY SOURCED



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





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 orangenamhom espressolychee soda espresso110.-

ADD ON

oat milk 25.extra shot 25.samsuan blend 30.-

coffee blends

CLASSIC BLEND

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Thai, Brazil hazelnut, caramel

SAMSUAN BLEND + 30.-

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Thai, Ethiopia, Columbia red berries, vanilla, rose



matcha

tea

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

Item120.-roselle80.-chrysanthemum80.-

cocoa♦ cocoa
130.-

namhom coconut water 115.—
orange juice 100.—

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







PORK BELLY ON TOAST

Rich maple pork belly and fluffy scrambled eggs on toasted sourdough



BREAKFAST BOARD

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

185.- 275.-







BANANA PANCAKE

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



SALMON ON TOAST

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

195.-







1

CAESAR SALAD

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

225.-



SERRANO SALAD

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

285.-



CITRUS SALAD

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

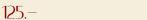






FRENCH FRIES

Golden French Fries served with Bernaise sauce





CALAMARI

Double breadcrumb battered cuttlefish served with house made mayonnaise

195.-



FRIED CHICKEN

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





HOLY CRAB

Wild caught blue crab, asianstyle bisque infused with shrimp fat and shredded crab



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

83





SCALLOP FORESTIÈRE

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

685.-

limited menu





Samsuan Dessert & Dining local organic eggs made daily in-house italian semolina







BOLOGNESE

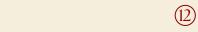
Rich Cabernet Sauvignon Beef Bolognese scented with Basil and Balsalmic Vinaigrette

365.- 285.-



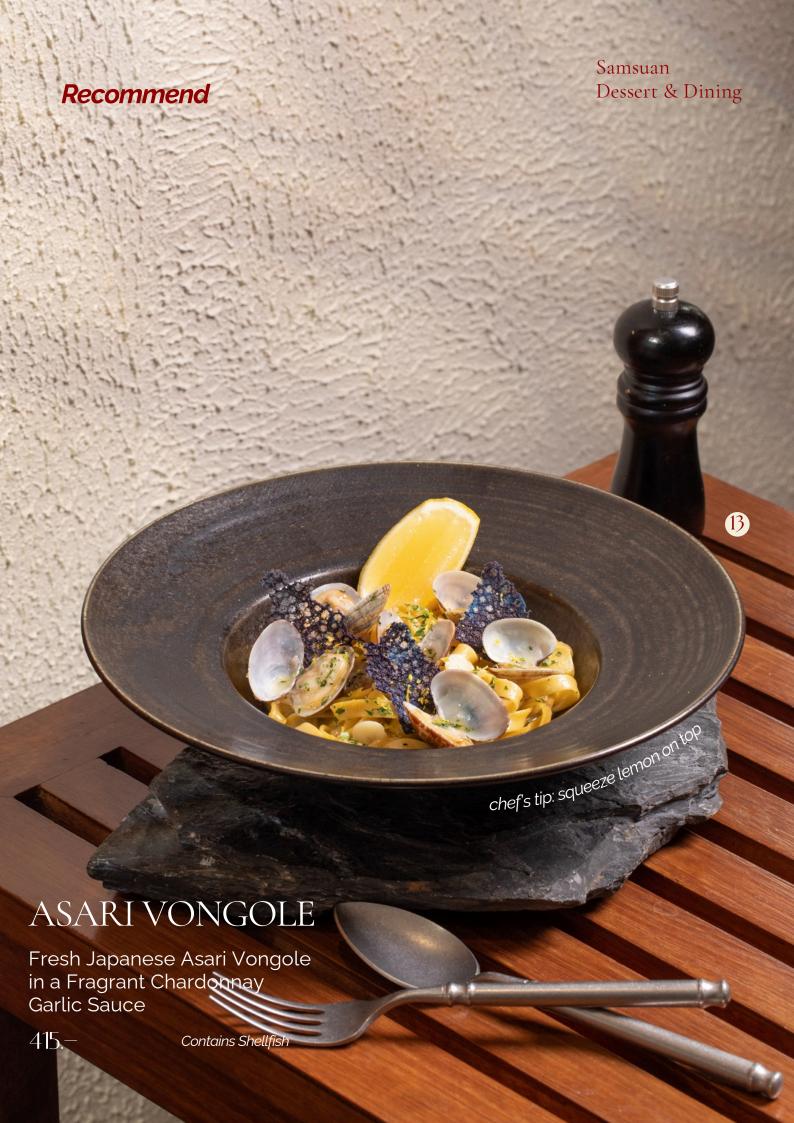
AGLIO OLIO PEPPER WITH HOMEMADE SAUGAGE

Sabroso Olive Oil, Garlic Slivers, and Chili flakes with our Homemade Italian Sausauge



CARBONARA

Parmigianno Reggiano, Parmesan Crisp, Tomato Powder, Crispy Serrano









SHRIMP PESTO

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

395.-

Contains Shellfish, Nut



CHICKEN PESTO

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

345.-

Contains Nut





EBIKO SHRIMP PASTA

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

395.-

Contains Shellfish



FRUIT DE MARE

Charred south Andaman wild-caught prawns In Chardonnay tomato sauce

425.-

Contains Shellfish

main course



main course

Samsuan Dessert & Dining





CHICKEN CONFIT

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



MOO CHU CHU

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



SEABASS SEASON

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

595.-

Contains bean

585.-

river prawns





GRILLED RIVER PRAWNS

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

340.-

Size: 5 pcs/kg

440.- Size: 4 pcs/kg



FRIED SALTED RIVER PRAWNS

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

495.-

Per 4 pcs Size: ~10 pcs/kg

Samsuan Dessert & Dining







TOMALLEY SHRIMP

FRIED RICE

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



ROASTED PORK

FRIED RICE (mama's style)

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





WAGYU

FRIED RICE

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

Today's specials will be presented individually

