

Samsuan Dessert & Dining

# THE MENU



FRESH PASTA  
WILD-CAUGHT SEAFOOD  
LOCALLY SOURCED

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*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.*

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*import*



Scallop, Asari clams  
Hokkaido / 北海道



Parmigiano Reggiano  
Emilia-Romagna

# coffee

espresso	85.-
americano	90.-
latte	105.-
cappucino	105.-
mocha	145.-
❖ <b>tanod caramel machiato</b>	110.-
dirty	120.-
es-yen	115.-
drip	180.-
black orange	125.-
❖ <b>namhom espresso</b>	140.-
lychee soda espresso	110.-
honey lemon espresso	150.-

## ADD ON

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

## HOUSE BLEND



Thai x Brazil, washed  
hazelnut, caramel

## SAMSUAN BLEND

BY NICHOLAS HAW



Thai x Ethiopia, natural  
red berries, vanilla, rose

+ 30.-

# matcha

❖ <b>matcha latte</b>	120.-
matcha orange	130.-
coconut matcha	145.-
❖ <b>hojicha latte</b>	120.-
premium uji matcha	180.-

# tea

❖ <b>thai tea</b>	120.-
roselle	80.-
chrysanthemum	80.-

# cocoa/caramel

❖ <b>cocoa</b>	130.-
caramel milk	85.-

# juice

❖ <b>namhom coconut water</b>	115.-
orange juice	100.-



GRILLED RIVER PRAWN

340.-  
Per 1 pc  
Size: ~5 pcs/kg

*must*

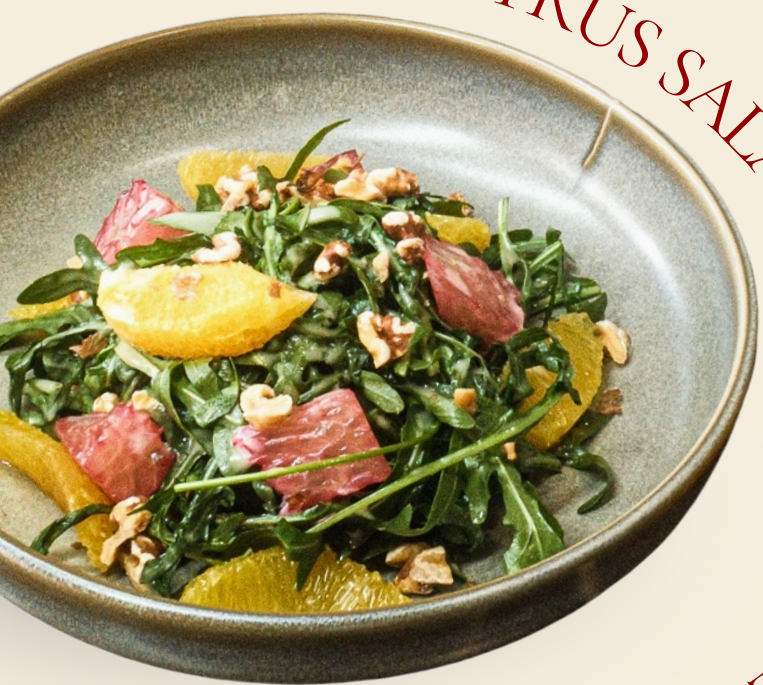
ASARI VONGOLE

415.-



CITRUS SALAD

295.-



RIBEYE TAJIMA PHUPHAN WAGYU

1,450.-



200 g

HOLY CRAB

235.-



# salad

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①

## CAESAR SALAD

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

225.-

Add 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

## FRIED CHICKEN

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

125.-

⑥ 

## CALAMARI

Double breadcrumb battered cuttlefish served with house made mayonnaise

195.-



⑦ 

## GAMBAS

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

275.-

⑧ 

## HOLY CRAB

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

295.-

⑨

## SCALLOP FORESTIÈRE

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

685.-

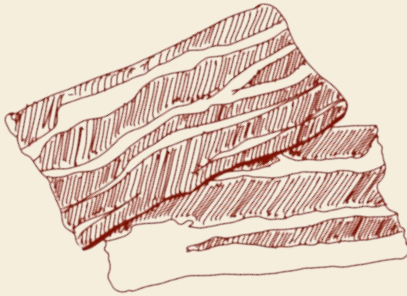
*limited menu*

⑩

## AGLIO OLIO PEPPER WITH HOMEMADE SAUSAGE

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

285.-



⑪

## CABONARA

Parmigianno Reggiano,  
Parmesan Crisp, Tomato  
Powder, Crispy Serrano

325.-



⑫

## BOLOGNESE

Rich Cabernet Sauvignon Beef  
Bolognese scented with Basil  
and Balsamic Vinaigrette

365.-



# HOMEMADE PASTA



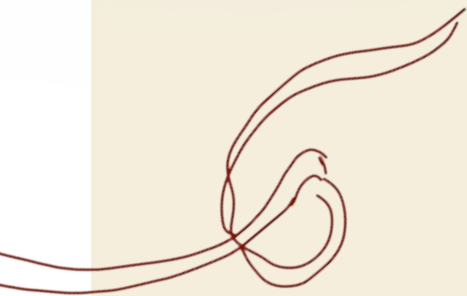
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## SHRIMP PESTO

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

395.-

Contains Shellfish , Nut  



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## CHICKEN PESTO

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

345.-

Contains Nut 



⑮

## ASARI VONGOLE

Fresh Japanese Asari  
Vongole in a Fragrant  
Chardonnay Garlic Sauce

415.-

Contains Shellfish 



*chef's tip: squeeze lemon on top Recommend*





⑩ 

## FRUIT DE MARE

Charred south Andaman wild-caught prawns In Chardonnay tomato sauce

425.-

Contains Shellfish 



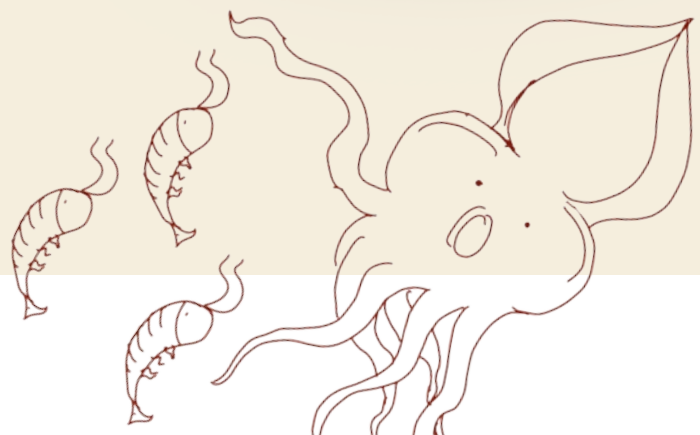
⑪ 

## EBIKO SHIMP PASTA

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

395.-

Contains Shellfish 



# steak & fries

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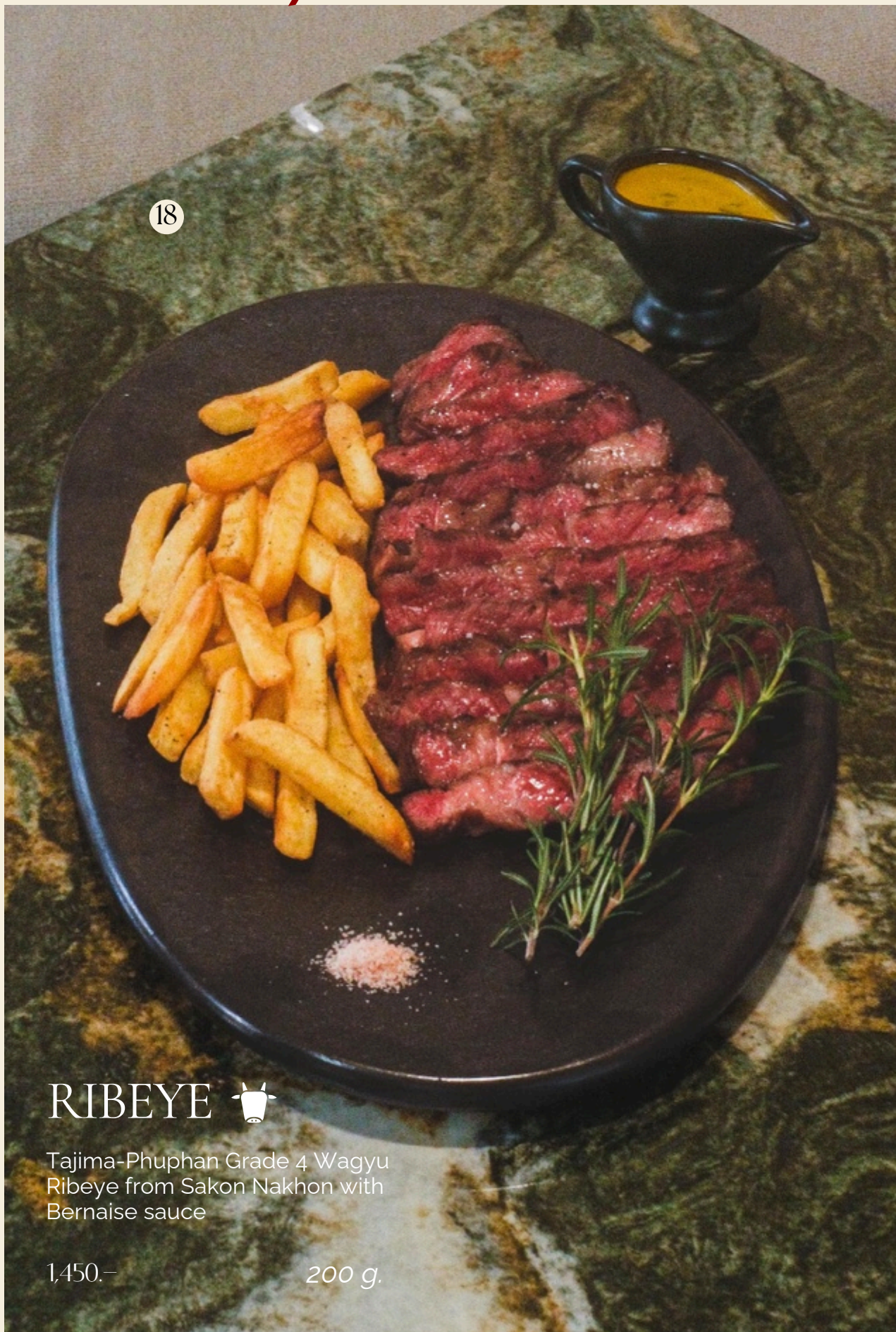
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## RIBEYE

Tajima-Phuphan Grade 4 Wagyu  
Ribeye from Sakon Nakhon with  
Bernaise sauce

1,450.-

200 g.



# river prawns

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## GRILLED RIVER PRAWNS


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

340.-

Size: 5 pcs/kg

440.-

Size: 4 pcs/kg

20 

## FRIED SALTED RIVER PRAWNS

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

495.-

Per 4 pcs

Size: ~10 pcs/kg



21 🍴

### TOMALLEY FRIED RICE

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

345.-

22 🍴

### WAGYU FRIED RICE

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

385.-

Today's specials will be presented individually

