

### A LA CARTE JOURNEY

Samsarn invites you to embark on a unique culinary odyssey through the landscapes of Thailand, Myanmar, and Laos. Discover the hidden gems of the Golden Triangle as each dish unveils rich flavours and aromas.

From the mountain terrain of Northern Thailand to the exotic markets of Myanmar and the serene countryside of Laos, our menu promises a memorable adventure.

Join us as we navigate the depths of Southeast Asian cuisine, where tradition meets refinement in every bite.

Welcome to Samsarn, where every meal is a voyage of discovery!

### APPETISERS

#### Maenam Kong Tartine | 980 เนื้อมิยาซากิ

As Miyazaki beef, toasted brioche, garden herbs, Kaipen, Phrik Larb, wild coriander

# Mala Chicken / 560

หม่าล่าไก่

Grilled chicken skewers, Makwaen pepper oil, Mala spices, mushrooms, organic chicken mousse

## Kor Moo Yang / | 580

คอหมยาง

Grilled pork neck, Lao style chilli sambal, tamarind jus glaze, crispy pork skin, fermented fish sauce

## Hoy Shell / 680

Seared King scallops, Laos Lemongrass salsa, crunchy tapioca cracker

### SOUPS

### Myanmar Mung Dai | 380

Bisque 🏈 🧨 ซุปถัวพม่า

Peanut chips, roasted mung beans, herb coconut

### Pla Duk / 480

แกงปลาดุกย่าง

Catfish dashi, horse tamarind, finger root, daikon, dill

### Black Chicken | 480

Laos chicken broth, farm mushroom, foie gras wonton, black ginger

#### Chan Ka Pak Tomatoes 🧨 | 460 มะเข็กเทศจันกะผัก

Local vine-ripened tomato salad, Chiang Rai goat peppered cheese, candied tiger peanut, Thai basil and coriander vinaigrette

# Otoro 1,200

Tuna belly, crispy Khao Ou, Royal Project caviar, salted egg yolk, galangal dip, yuzu gel

# Burmese Tofu 🏄 | 420

เต้าห้พม่า

Chickpea, tiger peanut, perilla seed, Burmese chilli paste

# Tangmo Mae Sai (1) / 380

Organic watermelon, Dok Dahla, chive oil, lime, Ponzu, Mae Sai perilla seed oil

### Laos Pho | 580

เฝลลาว

Wagyu beef, homemade rice cake, charcoal, bone marrow, chilli brioche, garden herbs

## Sai Bua Tom Kati 🏄 | 480

สายบัวต้มกะทิ

Thai whiskey flamed king scallop, Suan Sai Jai herbs, lotus stem, Dok Dahla, crispy lotus roots, coconut soup

Please let our service team know if you have any dietary requirements or food allergies. All prices listed are in Thai Baht and subject to 10% service charge and 7% applicable government tax.









### MAIN COURSES

### Tomahawk Burma sharing for 3-4 persons | 3,900

โทมาฮอร์ค

Roasted Burmese red onions, galangal-crushed sweetbread, coriander, Burmese chilli sauce

# Mekong Ruby Fish 🌶 | 640

Lao semi-dry curry, bamboo shoot, lemon basil, Pak Kha Yaeng, Bai Ya Nang jus

Panthe Kaukswe / 650 แกงไก่พม่า

Baby chicken, Burmese curry, pickled garlic, white turmeric

# Duck Samunprai | 720

Sous-vide breast, DoiTung macadamia, herb crust, lychee gel, vuzu gel, sweet pea, tamarind reduction

# Goong Mae Nam | 1,650 กุ้งแม่น้ำ

River prawn, heirloom tomatoes, jicama Som Tum, kaffir lime jelly, prawn butter mousse

Hung Lay Beef 🥢 | 1,700

Wagyu tenderloin, Hung Lay sauce, black garlic gel, crusted Burmese lentil, mashed cassava, roasted Hom Chu

Bai Yee La Lamb 💉 🌶 | 1,600

Free-range lamb rack, local Edamame, Suan Sai Jai herbs crust, Bai Yee La sauce

Shan Noodles 🍪 🏄 | 460

Burmese chilli paste, peanut powder, cabbage, coriander, cage-free onsen egg

Khao Soi Kwai 🥖 | 720 ข้าวชอยควาย

Buffalo cheeks, homemade noodles, pickled Burmese tea leaves, coconut foam, finger lime

Please let our service team know if you have any dietary requirements or food allergies. All prices listed are in Thai Baht and subject to 10% service charge and 7% applicable government tax.









#### SIDES

Pak Kad 🌽 | 280

Wok-fried local mustard cabbage, crispy pork skin

Hed Nang Fah (8) 📂 | 280 เห็ดนางฟ้า

Wok-fried homegrown mushrooms, Mala spice, Chiang Rai beans

Phuk Thong 🏄 | 280

Wok-fried pumpkin, local Edamame, soybean paste, sweet basil

Pak Boong 🌶 | 280

Wok-fried Morning Glory, Burmese dried shrimp, garlic

Kale 🌶 | 280

Wok fried Doi Tung Macadamia, Karen bird's eye chilli, white truffle oil

"Forget Husband" Rice | 140

Chiang Rai black rice, harvested once a year in December

Please let our service team know if you have any dietary requirements or food allergies. All prices listed are in Thai Baht and subject to 10% service charge and 7% applicable government tax.









### SAMSARN'S DIARY

Kaipen | In

A Laotian and Northern Thai snack, crafted from fresh water green algae, garlic, vegetables, and sesame seeds. Harvested during the dry season, the algae is washed, pounded, seasoned, and sun-dried.

Phrik Larb | พริกลาข

A traditional Northern Thai spice mix used in Laab salads, highlighting the unique local pepper Makwaen.

Makwaen | มะแบว่น

A Northern Thai spice featuring dried pepper seeds with a robust aroma and distinctive spicy flavor, widely employed in local cuisine.

Bai Ya Nang | ใบย่านาง

Known as Tiliacora Triandra, this plant's leaves are rubbed to extract their green essence, a key ingredient in bamboo soup.

Pak Kha Yeang | ผักแบบง

Also known as rice paddy herb, valued for its unique aroma and spiciness in Northeastern Thai and Laotian fish curries

Mala Spices | หม่าล่า

A fiery seasoning blend comprising Sichuan peppercorn and chilli, favored in Chinese hot pots and marinated dishes.

Dok Dahla | ดอกดาหลา

An edible flower, also called torch ginger or wild ginger, common in Southeast Asia and used in Thai salads.

### Karen Chilli | พริกกะเหรื่ยง

A small-fruited hot pepper from the Karen tribe, prized for its intense heat and unique aroma.

#### Hom Chu | หอมช / รากช

Chu root, resembling chives but larger, found in Northern Burma, Southern China, and Northern Thailand. A staple in soups, stir-fries, and chilli pastes.

### Thua Nao | ถั่วเน่า

A fermented soybean product used in Northern Thai and Burmese cuisines, especially by the Shan, Tai Lue, and Northern Thai communities.

### Nam Yum | น้ำยำ

A zesty Thai dressing originating from Northern Thailand, comprising lime juice, fish sauce, chilli, and palm sugar, enhancing salads and grilled meats.

### Khao Ou | ข้าวอู

A classic Northern Thai dish featuring steamed glutinous mountain rice cooked in a banana leaf.

