

Set Menu *Selection*

SAM'S SPECIAL 3 COURSES SET MENU

1,200 ++ /PERSON

AMUSE BOUCHE

Special amuse bouche of the day

Sam's Caesar Salad

Grilled chicken, Romaine Lettuce
with bacon and croutons

Wagyu Beef Tartare

Dijon mustard cream, soft quail egg

Canadian Lobster Roll

Fresh lobster meat with spicy cocktail sauce

Cream of Broccoli Soup

Served in a crusty brown bread shell

SORBET

180 gm Australian Best Beef Fillet

With Mashed potato, Steamed local seasonal
vegetables and Red Wine Reduction

Pan-Roasted Salmon

Served with mashed potato, spinach with garlic,
dill cream sauce

Pork Chop

With sautéed potatoes, steamed organic
vegetables and duo of café de Paris and
creamy mushroom sauce

Fettuccine Mushroom Truffle

Fettuccine with mushroom, garlic and
rich creamy truffle sauce

DESSERT

Crème Brûlée

Rich and creamy baked vanilla custard topped with a thick layer of crisp
caramel

Marshmallow Chocolate Fondant

Warm chocolate pudding with chocolate lava sauce served
on a giant marshmallow