

## SAM'S STEAKS & GRILL

All steaks are served with your choice of sauce, side dish and starch  
(Additional order of sides or vegetables at THB 90)

<b>200 gm Australian Best Fillet</b>	<b>1100</b>
<b>250 gm Australian Best Fillet</b>	<b>1300</b>
<b>250 gm Australian Rib Eye</b>	<b>1200</b>
<b>250 gm Australian Wagyu Sirloin</b>	<b>1500</b>
<b>220 gm Iwate Miyazaki Gyu A4 Beef Striploin</b>	<b>1900</b>
<b>Pork Chop</b>	<b>610</b>

### SPECIALITIES FOR TWO TO SHARE

<b>500 gm Chateaubriand</b>	<b>1700</b>
Grilled and flavored with fresh rosemary and herbs	
<b>500 gm Prime Fillet Wellington</b>	<b>1750</b>
Topped with Pate de Foie Gras, baked in a puff pastry shell	

### VEGETARIAN

<b>Fettuccine Mushroom Truffle</b>	<b>510</b>
Fettuccine with mushroom, garlic and rich creamy truffle sauce	

#### Side Dish *Selection*

##### Sauce

- Peppercorn
- Bordelaise
- Grain mustard with green onion
- Béarnaise
- Mushroom
- Café de Paris
- Blue cheese

##### Potato

- Pomme pont neuf
- Sautéed potato
- Roesti (crispy fried potato)
- Mashed potato
- Baked potato

##### Vegetables

- Steamed local seasonal vegetables
- Spinach with garlic cream
- Pan-fried Chiang Mai mushrooms

### FRESH OYSTER

*Imported oysters fresh from France*

#### Fine de Claire

**90 per piece**

Fresh – Shallots and red wine vinegar

Rockefeller – Creamy spinach and breadcrumbs

Kilpatrick – Worcestershire, parsley and bacon

*Minimum order 3 pieces*

All menu prices are subject to 10% service charge and 7% government tax.

## STARTERS

<b>Sam's Caesar</b> Romaine lettuce with bacon and croutons Plain	250
Add grilled chicken	270
Add prawns	320
<b>Chef Roongthip's Salad</b> Mixed fresh salad with feta cheese Balsamic herb dressing	280
<b>Avocado Crab Salad</b> Half avocado, fresh crab meat and capsicum with pomegranate, rocket and fresh orange	360
<b>Smoked Duck Salad</b> Orange fennel salad, cashew nuts, lemon oil dressing	350
<b>Wagyu Beef Tartare</b> Dijon mustard cream, soft quail egg	590
<b>Pan-Fried Foie Gras</b> Apple glaze, balsamic reduction	450
<b>Crab &amp; Shrimp Cocktail</b> Fresh shrimp, crab fin and spicy cocktail sauce	360
<b>Canadian Lobster Rolls</b> Fresh lobster meat with spicy cocktail sauce	420
<b>Seared Scallops and Shrimps</b> with mango, tomato salsa and micro green	450
<b>Smoked Salmon Dome</b> Smoked Salmon and Avocado dill mousse	360

## SOUP

<b>Cream of Broccoli Soup</b> Served in a crusty brown bread shell	210
<b>White Asparagus &amp; Truffle Velouté</b> with grilled US scallops and potato crisp	330

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If you have any known allergies, intolerances or specific dietary requirements or would like to know more about the ingredients used in our menu, please ask to speak with the Manager.

## SEAFOOD

<b>Pan-Roasted Salmon</b> Served with mashed potato, tropical fruits salsa, grilled Asparagus	580
<b>Boston Lobster</b> Choice of grill or Thermidor	1400
<b>Cod Fish</b> Grilled Cod fish served with confit garlic mashed potato, Hong Kong kale, Lemon and lemon grass cream sauce	700

## MEATS

<b>Braised Beef Cheek</b> Braised Australian beef cheek with truffle mashed potato in red wine sauce	590
<b>Duck Breast</b> Sous Vide duck breast with beetroot Purée Sautéed Kale, orange sauce	560
<b>Australian Rack of Lamb</b> Served with Sautéed potato, Steamed local seasonal vegetables and garlic balsamic jus	1100

## DESSERTS

<b>Crêpes Suzette</b> Freshly cooked crêpes with thick, caramelized citrus sauce and Grand Marnier	190
<b>Marshmallow Chocolate Fondant</b> Warm chocolate pudding with chocolate lava sauce served on giant marshmallow	150
<b>Crème Brûlée</b> Rich and creamy baked vanilla custard topped with a thick layer of crisp caramel	130
<b>Pavlova</b> Crispy meringue with fresh cream and fresh mixed berries	180
<b>Apple Tarte Tatin</b> Baked apple served with crumble and vanilla ice cream	150