Sam's STEAKS & GRILL

GUEST CHEF

Jeriko

Two Exclusive Guest Chef Dinners

TO START

Coral Trout Carpaccio
Marinated coral trout, tomato vierge sauce, extra virgin olive oil and crispy bread

Truffle Chicken Liver Toast
Crispy toast, chicken liver mousse, fresh truffle and balsamic reduction

TO CONTINUE

Grilled Octopus & Chorizo
BBQ octopus, corn foam, smoked almond and chorizo oil

Wagyu Tenderloin Rossini
Flambéed at the table
Foie gras stuffed tenderloin, decadent mashed potatoes,
sunchoke chips and truffle port jus

SWEET ENDING

Like an Exotic Cheesecake
Cheesecake mousse, pineapple confit, passion fruit caramel
and roasted cashew

THB 2,290++ per person

Prices subject to 10% service charge and 7% VAT.
Please let us know if you have any allergies.