



THE CHAPTERS BY SAM'S

A curated three-act culinary narrative featuring Sam's signature dishes
and time-honored grill house traditions
THB 1,300 per person

Amuse Bouche

Special amuse bouche of the day

CHAPTER 1: THE PRELUDE

Your choice of opening chapter:

Sam's Caesar Salad

Romaine lettuce with bacon
and croutons

French-Style Marinated Salmon

Served with fennel, rye bread croutons,
sour cream-dill sauce and lemon oil

Beef Tartare

Dijon mustard cream and
soft quail egg

Canadian Lobster Roll

Fresh lobster meat with
cocktail sauce

Foie Gras Terrine (+THB 200)

Served with fig compote,
balsamic reduction and brioche

Cream of Broccoli Soup

Served in a crusty brown
bread shell

Sorbet

CHAPTER 2: THE SIGNATURE

The centerpiece of the evening:

300 gm Slow Pork Chop

Served with sautéed potato,
caramelized baby carrot
and pepper sauce

180 gm Australian Beef Fillet (+THB 200)

With mashed potato, steamed local
seasonal vegetables and
red wine reduction

Norway Salmon

Grilled salmon in white wine
cream sauce and mashed potato

6-Hour Beef Rib

Slow-cooked beef rib with mashed
potato and red wine jus

Australian Lamb Chop 2 pcs (+THB 200)

Sautéed vegetables, garlic herb butter
and red wine sauce

CHAPTER 3: THE EPILOGUE

The concluding reflection:

New York Style Cheesecake

Cinnamon crumble,
orange crèmeux, natural
yogurt and cream cheese

Snitch Chocolate

Warm chocolate lava
and golden leaf

Lime Tart

Creamy lime baked in egg tart
with crispy meringue