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 120)

STEAKS

200 / 250 gm Australian Best Fillet	1,100 / 1,300
250 / 300 gm Australian Rib Eye	1,200 / 1,500
250 gm A4 Full Blood Wagyu Tenderloin	2,300
300 gm A5 Full Blood Wagyu Ribeye	2,600
300 gm Tajima Wagyu Ribeye	1,950
300 gm Tajima Wagyu Sirloin	1,950
220 gm Iwate Miyazaki Gyu A4 Beef Striploin	1,900
400 gm Snow Pork Chop	900
Australian Lamb Chop, 4 pcs.	1,200
Surf & Turf: 200 gm Best Fillet, Half Phuket Lobster	2,200

SPECIALTIES FOR TWO TO SHARE

500 gm Chateaubriand, Australian Grilled and flavored with fresh rosemary and herbs	2,200
500 gm Prime Fillet Wellington, Australian Baked in a puff pastry shell	2,400
1 kg Australian Tajima Wagyu A4 Tomahawk	4,200

SIDE DISH SELECTION

Sauce

- Peppercorn
- Chimichurri herb salsa
- Béarnaise
- Mushroom
- Café de Paris butter
- Blue cheese
- Bordelaise

Potato

- Sautéed potato
- Rösti (crispy fried potato)
- Mashed potato
- Baked potato
- Cajun potato wedges
- Steak fries

Vegetables

- Seasonal Chiang Mai vegetables
- Spinach garlic cream
- Caramelized baby carrot with honey and thyme
- Asparagus Au Gratin
- Onion ring
- Sautéed mushroom
- Sautéed green pea

All prices are in Thai Baht and subject to 10% service charge and applicable government tax.

STARTERS

Sam's Caesar
Tableside prepared
Plain 300
Add smoked chicken or duck 340
Add prawns 380

Beef Tartare AUS 590
Dijon mustard cream and soft quail egg

Lobster Roll 440
Lobster meat, cocktail sauce and pineapple slaw

Scallop and Shrimp 580
Seared scallop and shrimp and pomelo salad

French Style Marinated Salmon 380
Served with fennel, rye bread croutons, sour cream-dill sauce and lemon oil

Avocado and Shrimps 400
Half avocado, filled with shrimp and Mary Rose sauce

Pan-fried French Foie Gras, 120g 1,150
Brioche toast, mango salsa and raspberry sauce

Foie Gras Terrine 650
Served with fig compote, balsamic reduction and brioche

Mandarin Apple Salad 250
Mixed salad, dried cranberry, pecans balsamic vinaigrette

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SOUP & PASTA

Cream of Broccoli Soup 280
Served in a crusty brown bread shell

Lobster Bisque Soup 330
Lobster bisque with seafood ravioli

Trofie Pasta
Homemade trofie with slow-cooked oxtail topped with truffle
Starter 340
Main Course 450

SAM'S SIGNATURE DISHES

Prime Beef Stroganoff 760
Sautéed beef tenderloin, capsicum, mushroom, cream and tagliatelle

6-Hour Beef Rib 760
Slow-cooked beef rib with mashed potato and jus

Duck Breast 560
Pan-fried marinated duck breast, rösti potato and green peppercorn sauce

Arabic Lamb Shank 780
Braised spiced lamb shank with Qabili Palao rice

Phuket Lobster 1,850
Grilled or light curry and apple flavor

Norway Salmon 580
Grilled salmon with mashed potatoes and cream sauce

Snow Fish 1,100
Seared miso-rubbed fish with miso dressing, bok choy, edamame, broccolini and Keta caviar

If you have any allergy, intolerance, or specific dietary requirements, we would like to know more about the ingredients used in our menu.
Please speak with the Manager.

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