

# Sam's Steaks & Grill

## Sam's Special 3 Courses

### Amuse Bouche

Special amuse bouche of the day

### STARTERS

**Sam's Caesar Salad**  
Romaine lettuce with bacon  
and croutons

**Beef Tartare**  
Dijon mustard cream, soft quail egg

**Smoked Duck Carpaccio & Rillete**  
Cornichons and Garlic Crostini,  
organic leaves orange salad

**Crab Cake**  
Crispy crab cake with green apple salad,  
horseraadish, Creme Freche and  
Remoulade sauce

**Canadian Lobster Roll**  
Fresh Lobster meat with cocktail sauce

**Wild Mushroom Soup**  
Cream of wild mushroom and black  
truffle paste soup in Rye bread

### Sorbet

### MAIN COURSE

**400 gm Kurobuta Pork Chop**  
Served with Sautéed potato,  
Caramelized Baby Carrot with Honey  
and Thyme and Peppercorn sauce

**Norway Salmon**  
Grilled salmon in white wine  
cream sauce, mashed potato

**Australian Lamb Chop 2 pcs.**  
Sautéed vegetable, butter garlic herb  
with red wine sauce

**6 Hour Beef Rib**  
Slow cooked beef rib with  
mashed potato and red wine jus

**180 gm Australian Best Fillet**

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

### DESSERTS

**Orange Cheese Cake**  
Cinnamon crumble,  
orange cremeux,  
natural yogurt &  
cream cheese cake

**Classic Caramel  
Chocolate Tart**  
Rich dark chocolate  
and cream in buttery  
tart shell

**Rum Baba, Passion Fruit Curd  
& Vanilla Sauce**  
Bread soaked in fragrant rum syrup,  
topped with vanilla cream and  
citrus zest

**1,500 per person plus 10% service charge  
and 7% government tax.**