

# Sam's Special 3 Courses

1,500 If choose Best Fillet or Lamb Chop

1,300 If choose 6 H Beef Ribs, Salmon or Duck Breast

## 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 & Rilette  
Cornichons and Garlic Crostini,  
organic leaves orange salad

Seared Tuna  
Seared Tuna with Sesame  
crusted, Tomato salsa, Wasabi  
Mayo

Canadian Lobster Roll  
Fresh Lobster meat with cocktail sauce

Cream of Brocoli Soup  
Served in a crusty brown bread shell

## Sorbet

## MAIN COURSE

Duck Breast  
Served with potato Pave, Sautéed  
Spinach, Honey - orange glaze 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

Price are subject to 10% service charge and 7% government tax.