

## 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)

<b>200, 250 gm Australian Best Fillet</b>	<b>1100, 1300</b>
<b>250, 300 gm Australian Rib Eye</b>	<b>1200, 1500</b>
<b>200, 250 gm A4 Full Blood Wagyu Tenderloin</b>	<b>2100, 2300</b>
<b>300 gm A5 Full Blood Wagyu Ribeye</b>	<b>2600</b>
<b>250 gm Tajima Wagyu Ribeye</b>	<b>1700</b>
<b>250 gm Tajima Wagyu Sirloin</b>	<b>1700</b>
<b>220 gm Iwate Miyazaki Gyu A4 Beef Striploin</b>	<b>1900</b>
<b>Australian Lamb Chop 4 pcs.</b>	<b>1200</b>

### SPECIALITIES FOR TWO TO SHARE

<b>1 kg Australian Tajima Wagyu A4 Tomahawk</b>	<b>4200</b>
<b>500 gm Chateaubriand ( Australian )</b> Grilled and flavored with fresh rosemary and herbs	<b>2100</b>
<b>500 gm Prime Fillet Wellington ( Australian )</b> Baked in a puff pastry shell	<b>2200</b>

#### Side Dish *Selection*

##### Sauce

- Peppercorn
- Chimichurri Herb Salsa
- Béarnaise
- Mushroom
- Café de Paris Butter
- Blue cheese

##### Potato

- Sautéed potato
- Roesti (crispy fried potato)
- Mashed potato
- Baked potato
- Sweet potato fries
- Steak fries

##### Vegetables

- Seasonal Chiang Mai vegetables
- Spinach Garlic cream
- Caramelized Baby Carrot with Honey and Thyme
- Grilled Asparagus with Lemon Zest and Parmesan
- Roasted Cauliflower with Tahini and toasted Almonds

All menu prices are subject to 10% service charge and 7% government tax.

## STARTERS

### Sam's Caesar

#### Table side prepared

Plain 300

Add smoked chicken or duck 340

Add prawns 380

### Seared Tuna

420

Seared Tuna with Sesame crusted ,  
Tomato salsa, Wasabi Mayo

### Avocado and Shrimps

400

Half avocado, filled with shrimps,  
Mary Rose sauce

### Smoked Duck Carpaccio & Rilette

380

Cornichons and Garlic Crostini,  
organic leaves orange salad

### Pan-fried French Foie Gras (120g)

1150

Brioche toast, mango salsa and raspberry sauce

### Beef Tartare AUS

590

Dijon mustard cream, soft quail egg

### Lobster Roll

440

Lobster meat, cocktail sauce,  
pineapple slaw

### Scallop and Shrimps

540

Seared scallops and shrimps, pomelo salad

### Crab Cake

450

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

## FRESH OYSTER

*Imported oysters fresh from France*

### Marennnes Oleron

140 per piece

### Fine de Claire

Fresh – Shallots and red wine vinegar  
Rockefeller – Creamy spinach and breadcrumbs  
Kilpatrick – Worcestershire, parsley and bacon  
*Minimum order 3 pieces*

## SOUP & PASTA

### Cream of Brocoli Soup

280

Served in a crusy brawn bread shell

### Lobster Bisque Soup

330

Lobster bisque with Seafood Ravioli

### Trofie Pasta

Starter

340

Homemade Trofie  
with slow - cooked Oxtail  
topped with truffle

Main Course

450

## SAM'S SIGNATURE DISHES

### Prime Beef Stroganoff

760

Sauteed beef tenderloin, capsicum,  
mushroom, cream, tagliatelllle

### 6 Hour Beef Rib

760

Slow cooked beef rib  
with mashed potato and Jus

### Duck Breast

560

Served with potato Pave, Sautéed  
Spinach, Honey - orange glaze sauce

### Arabic Lamb Shank

780

Braised spiced lamb shank with  
Qabili Palao Rice

### Fillet of Lamb

1200

Grilled mint - parmesan crusted Lamb Loin  
Sautéed baby potato and carrot Purée

### Phuket Lobster

1850

Grilled or light curry and apple flavor

### Norway Salmon

580

Grilled salmon with mashed potatoes  
and cream sauce

### Snow Fish

1100

Pan-seared Snow fish Fillet  
Potato pave, Crab Café de Paris Butter  
creamy hollandaise sauce

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If you have any known allergies, intolerances  
or specific dietary requirements or would like to  
know more about the ingredients used in  
our menu, please ask to  
speak with the Manager.