

Sam's Special 3 Courses

1,800 Per Person

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

Foie Gras Terrine
Served with fig compote,
balsamic reduction and briocheo

French style marinated salmon
Served with fennel, rye bread
croutons, sour cream-dill
sauce, lemon oil

Canadian Lobster Roll
Fresh Lobster meat with cocktail sauce

Cream of Broccoli Soup
Served in a crusty brown bread shell

Sorbet

MAIN COURSE

300 gm Snow Pork Chop
Served with Sautéed
potato, Caramelized Baby
Carrot and pepper 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

200 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
syrub, topped with vanilla cream
and citrus zest

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