

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)

200, 250 gm Australian Best Fillet	1100, 1300
250, 300 gm Australian Rib Eye	1200, 1500
250 gm A4 Full Blood Wagyu Tenderloin	2300
300 gm A5 Full Blood Wagyu Ribeye	2600
300 gm Tajima Wagyu Ribeye	1950
300 gm Tajima Wagyu Sirloin	1950
220 gm Iwate Miyazaki Gyu A4 Beef Striploin	1900
400 gm Snow Pork Chop	900
Australian Lamb Chop 4 pcs.	1200
Surf & Turf	2200

200 gm Best Fillet, Half Phuket Lobster

SPECIALITIES FOR TWO TO SHARE

1 kg Australian Tajima Wagyu A4 Tomahawk	4200
500 gm Chateaubriand (Australian) Grilled and flavored with fresh rosemary and herbs	2200
500 gm Prime Fillet Wellington (Australian) Baked in a puff pastry shell	2400

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

Gazpacho

with crab meat, avocado	280
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Avocado and Shrimps

Half avocado, filled with shrimps, Mary Rose sauce	400
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French style marinated salmon

Served with fennel, rye bread croutons, sour cream-dill sauce, lemon oil	380
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Andaman Essence

Shrimps Carpaccio marinated Japanese ponzu, wasabi mayo, pomelo salad	380
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Lobster Roll

Lobster meat, cocktail sauce, pineapple slaw	440
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Pan-fried French Foie Gras (120g)

Brioche toast, mango salsa and raspberry sauce	1150
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Beef Tartare AUS

Dijon mustard cream, soft quail egg	590
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Iberico belota patanegra

Served with Rock melon, Pan con Tomate	650
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Scallop and Shrimps

Seared scallops and shrimps, pomelo salad	580
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SOUP & PASTA

Cream of Brocoli Soup

Served in a crusy brawn bread shell	280
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Lobster Bisque Soup

Lobster bisque with Seafood Ravioli	330
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Trofie Pasta

Homemade Trofie	Starter	340
with slow - cooked Oxtail topped with truffle	Main Course	450

SAM'S SIGNATURE DISHES

Prime Beef Stroganoff

Sauteed beef tenderloin, capsicum, mushroom, cream, tagliatelllle	760
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6 Hour Beef Rib

Slow cooked beef rib with mashed potato and Jus	760
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Duck Breast

Served with potato Pave, Sautéed Spinach, Honey - orange glaze sauce	560
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Arabic Lamb Shank

Braised spiced lamb shank with Qabili Palao Rice	780
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Phuket Lobster

Grilled or light curry and apple flavor	1850
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Norway Salmon

Grilled salmon with mashed potatoes and cream sauce	580
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Snow Fish

Pan-seared Snow fish Fillet Potato pave, Crab Café de Paris Butter creamy hollandaise sauce	1100
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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

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

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.