

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
- Bordelaise

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
Mandarin Apple Salad	250
Mixed salad, dried cranberry, walnut, balsamic vinaigrette	
Gazpacho	280
with crab meat, avocado	
Avocado and Shrimps	400
Half avocado, filled with shrimps, Mary Rose sauce	
French style marinated salmon	380
Served with fennel, rye bread croutons, sour cream-dill sauce, lemon oil	
Andaman Essence	380
Shrimps Carpaccio marinated Japanese ponzu, wasabi mayo, pomelo salad	
Lobster Roll	440
Lobster meat, cocktail sauce, pineapple slaw	
Foie Gras Terrine	650
Served with fig compote, balsamic reduction and briocheo	
Pan-fried French Foie Gras (120g)	1150
Brioche toast, mango salsa and raspberry sauce	
Beef Tartare AUS	590
Dijon mustard cream, soft quail egg	
Scallop and Shrimps	580
Seared scallops and shrimps, pomelo salad	

FRESH OYSTER

Imported oysters fresh from France

Marenes Oleron	140 per piece
Fine de Claire	
Fresh – Shallots and red wine vinegar	
Rockefeller – Creamy spinach and breadcrumbs	
Kilpatrick – Worcestershire, parsley and bacon	
<i>Minimum order 3 pieces</i>	

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	Main Course	450
topped with truffle		

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	
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	

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.