



THE CHAPTERS BY SAM'S

A curated three-act culinary narrative featuring Sam's signature dishes and time-honored grill house traditions
THB 1,300 per person

Amuse Bouche

Special amuse bouche of the day

CHAPTER 1: THE PRELUDE

Your choice of opening chapter:

Sam's Caesar Salad

Romaine lettuce with bacon and croutons

Beef Tartare

Dijon mustard cream and soft quail egg

Foie Gras Terrine (+THB 200)

Served with fig compote, balsamic reduction and brioche

French-Style Marinated Salmon

Served with fennel, rye bread croutons, sour cream-dill sauce and lemon oil

Canadian Lobster Roll

Fresh lobster meat with cocktail sauce

Cream of Broccoli Soup

Served in a crusty brown bread shell

Sorbet

CHAPTER 2: THE SIGNATURE

The centerpiece of the evening:

300 gm Snow Pork Chop

Served with sautéed potato, caramelized baby carrot and pepper sauce

Norway Salmon

Grilled salmon in white wine cream sauce and mashed potato

Australian Lamb Chop 2 pcs (+THB 200)

Sautéed vegetables, garlic herb butter and red wine sauce

180 gm Australian Beef Fillet (+THB 200)

With mashed potato, steamed local seasonal vegetables and red wine reduction

6-Hour Beef Rib

Slow-cooked beef rib with mashed potato and red wine jus

CHAPTER 3: THE EPILOGUE

The concluding reflection:

New York Style Cheesecake

Cinnamon crumble, orange crèmeux, natural yogurt and cream cheese

Snitch Chocolate

Warm chocolate lava and golden leaf

Lime Tart

Creamy lime baked in egg tart with crispy meringue