



All steaks are served with your choice of sauce, side dish and starch
(Additional order of sides or vegetables at THB 120)

STEAKS

200 / 250 gm Australian Best Fillet	1,100 / 1,300
250 / 300 gm Australian Rib Eye	1,200 / 1,500
250 gm A4 Full Blood Wagyu Tenderloin	2,300
300 gm A5 Full Blood Wagyu Ribeye	2,600
300 gm Tajima Wagyu Ribeye	1,950
300 gm Tajima Wagyu Sirloin	1,950
220 gm Iwate Miyazaki Gyu A4 Beef Striploin	1,900
400 gm Snow Pork Chop	900
Australian Lamb Chop, 4 pcs.	1,200
Surf & Turf: 200 gm Best Fillet, Half Phuket Lobster	2,200

SPECIALTIES FOR TWO TO SHARE

500 gm Chateaubriand, Australian Grilled and flavored with fresh rosemary and herbs	2,200
500 gm Prime Fillet Wellington, Australian Baked in a puff pastry shell	2,400
1 kg Australian Tajima Wagyu A4 Tomahawk	4,200

SIDE DISH SELECTION

Sauce

- Peppercorn
- Chimichurri herb salsa
- Béarnaise
- Mushroom
- Café de Paris butter
- Blue cheese
- Bordelaise

Potato

- Sautéed potato
- Rösti (crispy fried potato)
- Mashed potato
- Baked potato
- Cajun potato wedges
- Steak fries

Vegetables

- Seasonal Chiang Mai vegetables
- Spinach garlic cream
- Caramelized baby carrot with honey and thyme
- Asparagus Au Gratin
- Onion ring
- Sautéed mushroom
- Sautéed green pea

STARTERS

Sam's Caesar	
<i>Tablesides prepared</i>	
Plain	300
Add smoked chicken or duck	340
Add prawns	380
Australian Beef Tartare	590
Dijon mustard cream and soft quail egg	
Lobster Roll	440
Lobster meat, cocktail sauce with pineapple slaw	
Scallop and Shrimp	580
Seared scallop and shrimp with pomelo salad	
French Style Marinated Salmon	380
Served with fennel, rye bread croutons, sour cream-dill sauce and lemon oil	
Foie Gras Terrine	650
Served with fig compote, balsamic reduction and brioche	
Classic Prawn Cocktail	250
Romaine lettuce, Marie Rose sauce	
Tropical Prawn Cocktail	280
Grilled prawns, mango and passion fruit	
Duck Pâté and Chicken Liver Mousse	300
Rocket salad and sourdough	
Beetroot Carpaccio	220
Goat cheese, walnut and rocket	
Asian Tuna Tartare	280
Marinated turnip, quail egg and Japanese dressing	

SOUP

Cream of Broccoli Soup	280
Served in a crusty brown bread shell	
Lobster Bisque Soup	330
Lobster bisque with seafood ravioli	

SAM'S SIGNATURE DISHES

Prime Beef Stroganoff	760
Sautéed beef tenderloin, capsicum, mushroom, cream and tagliatelle	
6-Hour Beef Rib	760
Slow-cooked beef rib with mashed potato and jus	
Duck Breast	560
Pan-fried marinated duck breast, rösti potato and green peppercorn sauce	
Arabic Lamb Shank	780
Braised spiced lamb shank with Qabili Palao rice	
Phuket Lobster	1,850
Grilled with garlic butter or grilled with light curry and sliced apple	
Norway Salmon	580
Grilled salmon with mashed potatoes and cream sauce	
Snow Fish	1,100
Seared miso-rubbed fish with miso dressing, bok choy, edamame, broccolini and Keta caviar	

If you have any allergy, intolerance, or specific dietary requirements, we would like to know more about the ingredients used in our menu. Please speak with the Manager.