

## 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)

<b>200, 250 gm Australian Best Fillet</b>	<b>1 100, 1 300</b>
<b>250, 300 gm Australian Rib Eye</b>	<b>1 200, 1 500</b>
<b>250 gm Argentinian Best Fillet</b>	<b>1 100</b>
<b>250 gm Argentinian Ribeye</b>	<b>1 200</b>
<b>200 gm USA Best Fillet St. Helens Premium Angus</b>	<b>1 950</b>
<b>250 gm USA Ribeye St. Helens Premium Angus</b>	<b>2 000</b>
<b>250 gm Tajima Wagyu Ribeye</b>	<b>1 700</b>
<b>250 gm Tajima Wagyu Sirloin</b>	<b>1 700</b>
<b>220 gm Iwate Miyazaki Gyu A4 Beef Striploin</b>	<b>1 900</b>
<b>400 gm Kurobuta Pork Chop (The Wagyu of pork)</b>	<b>760</b>
<b>Australian Lamb Chop 4 pcs.</b>	<b>1 200</b>

### SPECIALITIES FOR TWO TO SHARE

<b>1 kg Australian Tajima Wagyu A4 Tomahawk</b>	<b>4 200</b>
<b>500 gm Chateaubriand ( Australian )</b> Grilled and flavored with fresh rosemary and herbs	<b>2 100</b>
<b>500 gm Prime Fillet Wellington ( Australian )</b> Baked in a puff pastry shell	<b>2 200</b>

### Side Dish *Selection*

#### Sauce

- Peppercorn
- Bordelaise
- 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

<b>Sam's Caesar</b>	
<b>Table side prepared</b>	
Plain	<b>300</b>
Add smoked chicken or duck	<b>340</b>
Add prawns	<b>380</b>
<b>Smoked Duck Carpaccio &amp; Rilette</b>	<b>380</b>
Cornichons and Garlic Crostini, organic leaves orange salad	
<b>Avocado and Shrimps</b>	<b>400</b>
Half avocado, filled with shrimps, Mary Rose sauce	
<b>Sam's Seafood Duo</b>	<b>640</b>
Home Smoked Norwegian Salmon & Italian Mazzara red prawn tartare	
<b>Pan-fried French Foie Gras (120g)</b>	<b>1150</b>
Brioche toast, mango salsa and raspberry sauce	
<b>Beef Tartare AUS</b>	<b>590</b>
Dijon mustard cream, soft quail egg	
<b>Lobster Roll</b>	<b>440</b>
Lobster meat, cocktail sauce, pineapple slaw	
<b>Scallop and Shrimps</b>	<b>540</b>
Seared scallops and shrimps, pomelo salad	
<b>Sous-vide Salmon Citrus salad</b>	<b>380</b>
Sous-vide Salmon, citrus & microgreen salad, white wine vinaigrette	
<b>Crab Cake</b>	<b>450</b>
Crispy crabcakewith green apple salad, horseraadish, Creme Freche and Remoulade sauce	

## SOUP

<b>Wild Mushroom Soup</b>	<b>280</b>
Cream of wild mushroom and black truffle paste soup in Rye bread	
<b>Crab Sweet Corn</b>	<b>280</b>
Crab and sweet corn soupwith saffron cream	
<b>Lobster Bisque Soup</b>	<b>330</b>
Lobster bisque with Seafood Ravioli	

## SAM'S SIGNATURE DISHES

<b>Prime Beef Stroganoff</b>	<b>760</b>
Sauteed beef tenderloin, capsicum, mushroom, cream, tagliatelllle	
<b>6 Hour Beef Rib</b>	<b>760</b>
Slow cooked beef rib with mashed potato and red wine jus	
<b>Rack of Lamb</b>	<b>1250</b>
Grilled-marinated herb lamb rack, roasted Butternut squash, sauteed mushroom and asparagus	
<b>Arabic Lamb Shank</b>	<b>780</b>
Braised spiced lamb shank with Qabili Palao Rice	
<b>Kurobuta Pork Fillet Spaetzle Mushroom Cream</b>	<b>580</b>
Tender Kurobuta pork fillets, Spaetzle, brown mushroom cream sauce and grilled mushroom	
<b>Kurobuta Pork Belly Confit</b>	<b>580</b>
Slow-cooked pork belly confit served with potato pave' and apple sauce	
<b>Phuket Lobster</b>	<b>1850</b>
Grilled or light curry and apple flavor	
<b>Norway Salmon</b>	<b>580</b>
Grilled salmon in white wine cream sauce, mashed potatoes	
<b>Local Sole Fish</b>	<b>550</b>
Pan-seared local Sole fish Fillet, creamy hollandaise sauce and sautéed spinach	

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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.