

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 Argentinian Best Fillet	1500
250 gm Argentinian Ribeye	1100
200 gm USA Best Fillet St. Helens Premium Angus	1950
250 gm USA Ribeye St. Helens Premium Angus	2000
250 gm Tajima Wagyu Ribeye	1700
250 gm Tajima Wagyu Sirloin	1700
220 gm Iwate Miyazaki Gyu A4 Beef Striploin	1900
Australian Lamb Chop 4 pcs.	1200

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	2100
500 gm Prime Fillet Wellington (Australian) Baked in a puff pastry shell	2200

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
- Sautéed Champignon
- Cauliflower & Parmesan

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

STARTERS

Sam's Caesar	
Table side prepared	
Plain	250
Add smoked chicken or duck	270
Add prawns	340
Smoked Duck Carpaccio & Rilette	380
Cornichons and Garlic Crostini, organic leaves orange salad	
Avocado and Shrimps	360
Half avocado, filled with shrimps, Mary Rose sauce	
Salmon Rosette	380
Home Smoked Salmon, Gravlax, horseradish, micro greens	
Pan-fried French Foie Gras (120g)	1150
Brioche toast, mango salsa and raspberry sauce	
Beef Tartare AUS	590
Dijon mustard cream, soft quail egg	
Lobster Roll	440
Lobster meat, cocktail sauce, pineapple slaw	
Scallop and Shrimps	540
Seared scallops and shrimps, pomelo salad	
Sam's Seafood Platter	540
2 oysters, 2 shrimps, 2 crab claws Shallot vinegraitte, cocktail sauce	

FRESH OYSTER

Imported oysters fresh from France

Marennes 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

Cream of Broccoli Soup	210
Served in a crusty brown bread shell	
White Asparagus & Truffle Velouté	350
with grilled US scallops and potato crisp	
Lobster Bisque Soup	330
Lobster bisque with Seafood Ravioli	

SAM'S SIGNATURE DISHES

Prime Beef Stroganoff	680
Sauteed beef tenderloin, capsicum, mushroom, cream, tagliatellile	
Rossini	1600
Aus Best Fillet (150g) topped with Pan Fried Foie Gras (70g) Truffle Jus	
6 Hour Beef Rib	760
Slow cooked beef rib, red wine jus, polenta or mash potato	
Arabic Lamb Shank	780
Braised spiced lamb shank with Qabili Palao Rice	
Phuket Lobster	1850
Grilled or light curry and apple flavor	
Salmon	580
Classic - pan roasted, cream spinach, mashed potato, Lemon caper sauce	
Sam's style - pan roasted tropical fruit salsa, grilled asparagus, sweet potato fried	
Snow Fish	700
Tomato confit, roasted fennel, parsley sauce	

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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.