



SAM'S STEAKS

All steaks are served with your choice of sauce, side dish and starch.
(Additional order of sides or vegetables @ 90)

200 gm AUSTRALIAN BEST FILLET	990	250 gm AUSTRALIAN BEST FILLET	1,100
300 gm PRIME BLACK ANGUS SIRLOIN	1,150	300 gm AUSTRALIAN RIB EYE	1,300
500 gm WAGYU T-BONE	2,300	250 gm WAGYU TENDERLOIN	2,500
250 gm USA TENDERLOIN	1,400	(SCORE 6)	

FILLET CHEF CHANTAPORN 1,350
Australian best fillet with bone marrow, Roesti potatoes and red wine reduction

SAM'S ANDAMAN BEEF & REEF 1,980
Best Beef fillet and Boston lobster flambéed at your table with light curry and apple flavor

PRIME BEEF FILLET TIPS STROGANOFF 820
With egg noodles and sour cream

SPECIALITIES FOR TWO TO SHARE

500 gm AUSTRALIAN PRIME TENDERLOIN, CHATEAUBRIAND 1,980
Grilled and flavored with fresh rosemary and herbs

500 gm PRIME FILLET WELLINGTON 1,980
Topped with Pate de Foie Gras, baked in a puff pastry shell

1200 gm PRIME WAGYU TOMAHAWK 4,900
Grilled with fresh herbs, carved table side

YOUR STEAK, YOUR WAY

Choose a vegetable

- Steamed local seasonal vegetables
- Spinach with garlic cream
- Onion rings
- Stuffed zucchini
- Pan-fried Chiang Mai mushroom

Choose a steak sauce

- Peppercorn
- Blue cheese
- Bordelaise
- Grain mustard
- Béarnaise
- Mushroom
- Café de Paris

Choose a starch

- Steak fries
- Sautéed potato
- Roesti (crispy fried potato)
- Mashed potato
- Baked potato

SEAFOOD TOWER (FOR TWO) 1,990
Steamed New Zealand black mussels, imported oysters, Andaman prawns, blue crab fins, Phuket rock lobster and Boston lobster served with three sauces

SOUP

CREAM of BROCCOLI 240
Served in crusty brown bread shell

LOBSTER BISQUE 330
Roasted crustacean broth with lobster pieces

FRESH OYSTER

Imported oysters fresh from France and Australia

COFFIN BAY (AUSTRALIA) 170 per piece
FINE DE CLAIRE (FRANCE) 190 per piece

Fresh – Shallots and red wine vinegar
Rockefeller – Creamy spinach and breadcrumbs
Kilpatrick – Worcestershire, parsley and bacon
Minimum order 3 pieces

SALAD

SAM'S CAESAR (<i>prepared at your table</i>) Romaine lettuce with bacon and croutons Caesar salad (plain) Add grilled chicken Add smoked duck, salmon or prawns	290 350 390
ROCKET, PEAR AND SMOKED DUCK SALAD With soy dressing	390
AVOCADO CRAB SALAD Half avocado, fresh crab meat and capsicum with pomegranate, rocket and fresh orange	390
COBB SALAD Boiled chicken, boiled egg, blue cheese, bacon, and fresh organic vegetables with lemon oil dressing	360
CHEF ROONGTHIP SALAD Raw salmon, beetroot, fresh baby organic vegetables and lemon oil dressing	380

APPETIZER

CRISPY PAN-FRIED FOIE GRAS Apple glaze and balsamic reduction	750
FOIE GRAS TERRINE Apple-Moscato jelly and brioche toast	860
CRAB & SHRIMP COCKTAIL Fresh shrimp, crab and spicy cocktail sauce	420
GRILL ASPARAGUS WITH SERRANO HAM With poached egg topped with hollandaise sauce	390
WAGYU BEEF TARTARE Dijon mustard cream and soft quail egg	690
BRAISED AUSTRALIAN OX CHEEK With veal marrow bone served with crispy Sourdough bread and parsley salad	390
ESCARGOTS Snails in the shell with garlic herb butter	530
SCALLOPS & SHRIMPS FLAMBÉ (FOR TWO) With mango, tomato salsa and micro greens	960

SEAFOOD

BOSTON LOBSTER Choice of grilled or Thermidor	1,680
DIABOLO PRAWN With tomato sauce and squid ink pasta	580
PAN-FRIED SALMON With mashed potatoes, spinach cream and whole grain mustard sauce	680
ROASTED SEA BASS Fillet of sea bass stuffed with zucchini fresh herbs, chili flakes, spicy lemon sauce	620

MEAT

OSSO BUCO A LA MILANESE Braised Australian beef shin in rich gravy with gremolata and saffron mashed potatoes	690
CHICKEN BREAST Stuffed with red pepper mousse and taleggio cheese served with zucchini and herb sauce	650
AUSTRALIAN RACK OF LAMB Served with Roesti potato, stuffed tomato and garlic-balsamic jus	1,280
PORK CHOP With sautéed potatoes, steamed organic vegetables and a duo of café de Paris and mixed berry sauce	720
BRAISED ORANGE DUCK LEG Served with angel hair pasta and rocket and orange salad	750

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

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



YUMMY SOUP 110
CREAMY TOMATO SOUP 110



GRILLED CHICKEN 220
 Chicken breast with grilled vegetable and mashed potato



CRUNCHY SALAD
MINI CEASAR 140
MIXED SALAD 120
 with choice of dressing



BUILD YOUR OWN BURGER 225
 2 juicy burgers with salad garnish and French fries



KID'S FILET MIGNON 430
 with grilled mashed vegetable and choice of sauce



SPAGHETTI MEATBALLS 210
 Classic beef meatballs with spaghetti in rich tomato sauce

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DESSERT



PAVLOVA

210

Crispy meringue with fresh cream and fresh mixed berries

DESSERT



CRÊPES SUZETTE

220

Freshly-cooked crepe with thick, caramelized citrus sauce, and Grand Marnier or

BANANA FLAMBEED

Freshly-cooked local banana with thick, caramelized citrus sauce, and dark rum



ALMOND PROFITEROLE

200

on brandy snaps basket, chocolate crumble and vanilla ice cream



CRÈME BRÛLÉE

180

Rich and creamy baked vanilla custard topped with a thick layer of crisp caramel



MARSHMALLOW CHOCOLATE FONDANT 170

Warm chocolate pudding with chocolate lava sauce served on giant marshmallow



LEMON CHEESE TART 160

Layered biscuit cream cheese topped with lemon cream

SIMPLY ICE CREAM...

Per scoop 95

Kaffee Almond Fudge
Rookie Rocky
Swiss Chocolate
Rum & Raisin

Vanilla Bean
Truly Strawberry
Nutella

DESSERT WINE

Sileni Estate Late Harvest Hawke's Bay Semillon

Glass 450 Bottle 2,750

FLAMBEED LIQUEUR COFFEE

IRISH FLAIR - Jameson's Whisky and more... 320

ENGLISH ROSE - Whisky and Bailey's 300

VIVE LA REPUBLIQUE 400
Cognac & Grand Marnier

LIQUEURS & DIGESTIFS

Grappa - Amarone di Castagner 345
- Ruffin° Reserva Ducale 345

PORT
Taylor's Fine Ruby 195
Graham's Tawny Port 20 Years 500

POIRE WILLIAM - Gabriel Boudier 185
FRAMBOISE - Gabriel Boudier 185

Calvados - Roger Groult, 15 Ans 400
Cognac - Hennessy VSOP 260
- Remy Martin VSOP 260
- Hennessy XO 550
- Remy Martin XO 550

Bailey's 190
Limoncello di Capri 190
Drambuie 220
Grand Marnier 220
Grey Goose Vodka 220
Hendrick's Gin 220
Glenlivet 15 Years 360
Glenlivet 18 Years 430

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