

Sam's 3 Courses Set Menu

2500 per person
Including 1 Bottle of Wine per Couple

Amuse Bouche

Starters

Sam's Caesar Salad

Grilled chicken, Romaine Lettuce
with bacon and croutons

OR

Wagyu Beef Tartare

Dijon mustard cream, soft quail egg

OR

Avocado Crab Salad

Half avocado, fresh crab meat and capsicum
with pomegranate, rocket and fresh orange

OR

Pan-Fried Foie Gras

Apple glaze, balsamic reduction

Canadian Lobster Rolls

Fresh lobster meat with
spicy cocktail sauce

OR

Cream of Broccoli Soup

Served in a crusty brown bread shell

OR

Lobster Bisque Soup

Roasted crustacean broth
with lobster pieces

Sorbet

Main Course

200 gm Australian Best Fillet

Your choice of sauce, potatoes and vegetables

OR

250 gm Australian Rib Eye

Your choice of sauce, potatoes and vegetables

OR

500 gm Chateaubriand

Grilled and flavored with fresh
rosemary and herbs

(For 2 people)

OR

500 gm Prime Fillet Wellington

Your choice of sauce, potatoes and vegetables

(For 2 people)

Australian Rack of Lamb

Served with sautéed potato,
stuffed tomato and garlic balsamic jus

OR

Boston Lobster

Choice of grill or Thermidor

OR

Pan-Roasted Salmon

Served with mashed potato, spinach
with garlic cream, dill cream sauce

OR

Spinach Ravioli (Vegetarian)

Stuffed with spinach, ricotta and Parmesan cheese

Desserts

Crêpes Suzette

Freshly cooked crêpes with thick,
caramelized citrus sauce
and Grand Marnier

OR

Marshmallow Chocolate Fondant

Warm chocolate pudding with
chocolate lava sauce
served on giant marshmallow

OR

Crème Brûlée

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

Chocolates Pralines
Freshly Brewed Coffee or Selection of Tea