

Sam's Steaks & Grill

Sam's Special 3 Courses

Amuse Bouche

Special amuse bouche of the day

STARTERS

Sam's Caesar Salad
Romaine Lettuce with bacon
and croutons

Beef Tartare
Dijon mustard cream, soft quail egg

Smoked Duck Carpaccio
Organic leaves and orange salad

Salmon Rosette
Home Smoked Salmon, Gravlax,
horseradish, microgreens

Canadian Lobster Roll
Fresh Lobster meat with cocktail sauce

Cream of Broccoli Soup
Served in a crusty brown bread shell

Sorbet

MAIN COURSE

180 gm Australian Best Fillet
With mashed potato, steamed local
seasonal vegetables and red
wine reduction

350 gm Kurobuta Pork Chop
(The wagyu of pork)
Mashed potato, sautéed champignon
and Pepper sauce

Prime Beef Stroganoff
Sautéed Australian beef tenderloin,
capsicum, onion, eryngii mushroom
and fettuccine pasta

New Zealand Lamb Chop 2 pcs.
Sautéed vegetable, butter garlic herb
with red wine sauce

Pan-Roasted Salmon
Served with sweet potato fries,
tropical fruits salsa, grilled asparagus

6 Hour Beef Rib
Slow cooked beef rib, red wine jus,
polenta or mash potato

DESSERTS

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

Dark Chocolate Opera
Wild berry compote

Italian Artisan Gelato Manzoni
Ice Cream (2 Scoop)
Vanilla, Mint, Strawberry,
Chocolate, Rum Raisin,
Pistachio

1,400 per person plus 10% service charge
and 7% government tax.