

## 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>1100, 1300</b>
<b>250, 300 gm Australian Rib Eye</b>	<b>1200, 1500</b>
<b>200 gm USA Best Fillet St. Helens Premium Angus</b>	<b>1950</b>
<b>250 gm USA Ribeye St. Helens Premium Angus</b>	<b>2000</b>
<b>250 gm Tajima Wagyu Ribeye</b>	<b>1700</b>
<b>250 gm Tajima Wagyu Sirloin</b>	<b>1700</b>
<b>220 gm Iwate Miyazaki Gyu A4 Beef Striploin</b>	<b>1900</b>
<b>350 gm Kurobuta Pork Chop (The wagyu of pork)</b>	<b>750</b>
<b>Australian Lamb Chop 4 pcs.</b>	<b>1200</b>

### SPECIALITIES FOR TWO TO SHARE

<b>1 kg Australian Tajima Wagyu A4 Tomahawk</b>	<b>4200</b>
<b>500 gm Chateaubriand ( Australian )</b> Grilled and flavored with fresh rosemary and herbs	<b>2100</b>
<b>500 gm Prime Fillet Wellington ( Australian )</b> Baked in a puff pastry shell	<b>2200</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
- Sautéed Champignon
- Cauliflower & Parmesan

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>250</b>
Add smoked chicken or duck	<b>270</b>
Add prawns	<b>340</b>
<b>Smoked Duck Carpaccio</b>	<b>340</b>
Organic leaves and orange salad	
<b>Avocado and Shrimps</b>	<b>360</b>
Half avocado, filled with shrimps, Mary Rose sauce	
<b>Salmon Rosette</b>	<b>380</b>
Home Smoked Salmon, Gravlax, horseradish, micro greens	
<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	

## SOUP

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

## SAM'S SIGNATURE DISHES

<b>Prime Beef Stroganoff</b>	<b>680</b>
Sauteed beef tenderloin, capsicum, mushroom, cream, tagliatelllle	
<b>Rossini</b>	<b>1600</b>
Aus Best Fillet (150g) topped with Pan Fried Foie Gras (70g) Truffle Jus	
<b>6 Hour Beef Rib</b>	<b>760</b>
Slow cooked beef rib, red wine jus, polenta or mash potato	
<b>Arabic Lamb Shank</b>	<b>780</b>
Braised spiced lamb shank with Qabili Palao Rice	
<b>Pork Schnitzel</b>	<b>560</b>
Bread fried pork loin, roasted potato	
<b>Phuket Lobster</b>	<b>1850</b>
Grilled or light curry and apple flavor	
<b>Salmon</b>	<b>580</b>
<b>Classic</b> - pan roasted, cream spinach, mashed potato, Lemon caper sauce	
<b>Sam's style</b> - pan roasted tropical fruit salsa, grilled asparagus, sweet potato fried	
<b>Snow Fish</b>	<b>700</b>
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.