

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
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
400 gm Kurobuta Pork Chop (The Wagyu of pork)	760
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
- Caramelized Baby Carrot with Honey and Thyme
- Grilled Asparagus with Lemon Zest and Parmesan
- Roasted Cauliflower with Tahini and toasted Almonds

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

STARTERS

Sam's Caesar

Table side prepared

Plain	300
Add smoked chicken or duck	340
Add prawns	380

Avocado and Shrimps

Half avocado, filled with shrimps, Mary Rose sauce	400
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Smoked Duck Carpaccio & Rilette

Cornichons and Garlic Crostini, organic leaves orange salad	380
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Sam's Seafood Duo

Home Smoked Norwegian Salmon & Italian Mazzara red prawn tartare	640
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Pan-fried French Foie Gras (120g)

Brioche toast, mango salsa and raspberry sauce	1150
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Beef Tartare AUS

Dijon mustard cream, soft quail egg	590
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Lobster Roll

Lobster meat, cocktail sauce, pineapple slaw	440
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Scallop and Shrimps

Seared scallops and shrimps, pomelo salad	540
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Sous-vide Salmon Citrus salad

Sous-vide Salmon, citrus & microgreen salad, white wine vinagrette	380
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Crab Cake

Crispy crab cake with green apple salad, horseradish, Creme Freche and Remoulade sauce	450
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SOUP

Wild Mushroom Soup

Cream of wild mushroom and black truffle paste soup in Rye bread	280
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Crab Sweet Corn

Crab and sweet corn soup with saffron cream	280
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Lobster Bisque Soup

Lobster bisque with Seafood Ravioli	330
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SAM'S SIGNATURE DISHES

Prime Beef Stroganoff

Sauteed beef tenderloin, capsicum, mushroom, cream, tagliatelle	760
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6 Hour Beef Rib

Slow cooked beef rib with mashed potato and red wine jus	760
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Rack of Lamb

Grilled-marinated herb lamb rack, roasted Butternut squash, sauteed mushroom and asparagus	1250
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Arabic Lamb Shank

Braised spiced lamb shank with Qabili Palao Rice	780
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Kurobuta Pork Fillet Spaetzle Mushroom Cream

Tender Kurobuta pork fillets, Spaetzle, brown mushroom cream sauce and grilled mushroom	580
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Kurobuta Pork Belly Confit

Slow-cooked pork belly confit served with potato puree and apple sauce	580
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Phuket Lobster

Grilled or light curry and apple flavor	1850
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Norway Salmon

Grilled salmon in white wine cream sauce, mashed potatoes	580
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Local Sole Fish

Pan-seared local Sole fish Fillet, creamy hollandaise sauce and sautéed spinach	550
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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.