

Sam's Special 3 Courses

1,500 If choose Best Fillet or Lamb Chop

1,300 If choose 6 H Beef Ribs, Salmon or Duck Breast

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 & Rilette
Cornichons and Garlic Crostini,
organic leaves orange salad

Seared Tuna
Seared Tuna with Sesame
crusted, Tomato salsa, Wasabi
Mayo

Canadian Lobster Roll
Fresh lobster meat with cocktail sauce

Cream of Broccoli Soup
Served in a crusty brown bread shell

Sorbet

MAIN COURSE

Duck Breast
Served with potato Pave, Sautéed
Spinach, Honey - orange glaze sauce

Norway Salmon
Grilled salmon with mashed potato
and cream sauce

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

6 Hour Beef Rib
Slow cooked beef rib with
mashed potato and Jus

180 gm Australian Best Fillet

With mashed potato, steamed local seasonal vegetables and Jus

DESSERTS

Orange Cheese Cake
Cinnamon crumble,
orange cremeux,
natural yogurt &
cream cheese cake

Classic Caramel
Chocolate Tart
Rich dark chocolate
and cream in buttery
tart shell

Rum Baba, Passion Fruit Curd
& Vanilla Sauce
Bread soaked in fragrant rum syrup,
topped with vanilla cream and
citrus zest

Price are subject to 10% service charge and 7% government tax.