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
250 gm A4 Full Blood Wagyu Tenderloin	2300
300 gm A5 Full Blood Wagyu Ribeye	2600
300 gm Tajima Wagyu Ribeye	1950
300 gm Tajima Wagyu Sirloin	1950
220 gm Iwate Miyazaki Gyu A4 Beef Striploin	1900
400 gm Snow Pork Chop	900
Australian Lamb Chop 4 pcs.	1200
Surf & Turf	2200
200 gm Best Fillet, Half Phuket Lobster	
SPECIALITIES FOR TWO TO SHARE	
I kg Australian Tajima Wagyu A4 Tomahawk	4200
500 gm Chateaubriand (Australian) Grilled and flavored with fresh rosemary and herbs	2200
500 gm Prime Fillet Wellington (Australian)	2400

Side Dish • Peppercorn • Sautéed potato • Chimichurri Herb Salsa • Roesti (crispy fried potato)

Baked in a puff pastry shell

Sauce

- Béarnaise
- Mushroom
- Café de Paris Butter
- Blue cheese

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		Cream of Brocoli Soup Served in a crusy brawn bread shell	280
Table side prepared Plain Add smoked chicken or duck	300 340 380	Lobster Bisque Soup Lobster bisque with Seafood Ravioli	330
Add prawns Gazpacho with crab meat, avocado	280	Trofie Pasta Homemade Trofie with slow - cooked Oxtail topped with truffle Starte Main Cours	
Avocado and Shrimps Half avocado, filled with shrimps, Mary Rose sauce	400	SAM'S SIGNATURE DIS	HES
French style marinated salmon Served with fennel, rye bread croutons, sour cream-dill sauce, lemon oil	380	Prime Beef Stroganoff Sauteed beef tenderloin, capsicum, mushroom, cream, tagliatelllle	760
Andaman Essence Shrimps Carpaccio marinated Japanese ponzu, wasabi mayo, pomelo salad	380	6 Hour Beef Rib Slow cooked beef rib with mashed potato and Jus	760
Lobster Roll Lobster meat, cocktail sauce, pineapple slaw	440	Duck Breast Served with potato Pave, Sautéed Spinach, Honey - orange glaze sauce	560
Pan-fried French Foie Gras (120g) Brioche toast, mango salsa and raspberry sauce	1150	Arabic Lamb Shank Braised spiced lamb shank with Qabili Palao Rice	780
Beef Tartare AUS Dijon mustard cream, soft quail egg	590	Phuket Lobster Grilled or light curry and apple flavor	1850
Iberico belota patanegra Served with Rock melon, Pan con Tomate	650	Norway Salmon Grilled salmon with mashed potatoes and cream sauce	580
Scallop and Shrimps Seared scallops and shrimps, pomelo salad	580	Snow Fish Pan-seared Snow fish Fillet Potato pave, Crab Café de Paris Butter creamy hollandaise sauce	1100

FRESH OYSTER

Imported oysters fresh from France

Marennes Oleron

140 per piece

Fine de Claire

Fresh – Shallots and red wine vinegar Rockefeller – Creamy spinach and breadcrumbs Kilpatrick – Worcestershire, parsley and bacon Minimum order 3 pieces All menu prices are subject to 10% service charge and 7% government tax.

SOUP & PASTA

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.