

Sam's Special 3 Courses

1,500 If choose Best Fillet or Lamb Chop

1,300 If choose 6 H Beef Ribs, Salmon or Pork Chop

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

Gazpacho
with crab meat, avocado

French style marinated salmon
Served with fennel, rye bread croutons,
sour cream-dill sauce, lemon oil

Canadian Lobster Roll
Fresh lobster meat with cocktail sauce

Cream of Brocoli Soup
Served in a crusty brown bread shell

Sorbet

MAIN COURSE

300 gm Snow Pork Chop
Served with Sautéed potato,
Caramelized Baby Carrot
and pepper sauce

Norway Salmon
Grilled salmon in white wine
cream sauce, mashed potato

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 red wine jus

180 gm Australian Best Fillet

With mashed potato, steamed local seasonal vegetables and red wine reduction

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.