

# 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

200 Plus If choose Foie Gras Terrine

## 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

**Foie Gras Terrine**  
Served with fig compote,  
balsamic reduction and briocheo

**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 Broccoli 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  
syrub, topped with vanilla cream  
and citrus zest

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