



## THE CHAPTERS BY SAM'S

A curated three-act culinary narrative featuring Sam's signature dishes  
and time-honored grill house traditions  
THB 1,300 per person

### Amuse Bouche

Special amuse bouche of the day

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### CHAPTER 1: THE PRELUDE

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*Your choice of opening chapter:*

#### Sam's Caesar Salad

Romaine lettuce with bacon  
and croutons

#### French-Style Marinated Salmon

Served with fennel, rye bread croutons,  
sour cream-dill sauce and lemon oil

#### Beef Tartare

Dijon mustard cream and  
soft quail egg

#### Canadian Lobster Roll

Fresh lobster meat with  
cocktail sauce

#### Foie Gras Terrine (+THB 200)

Served with fig compote,  
balsamic reduction and brioche

#### Cream of Broccoli Soup

Served in a crusty brown  
bread shell

*Sorbet*

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### CHAPTER 2: THE SIGNATURE

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*The centerpiece of the evening:*

#### 300 gm Snow Pork Chop

Served with sautéed potato,  
caramelized baby carrot  
and pepper sauce

#### 180 gm Australian Beef Fillet (+THB 200)

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

#### Norway Salmon

Grilled salmon in white wine  
cream sauce and mashed potato

#### 6-Hour Beef Rib

Slow-cooked beef rib with mashed  
potato and red wine jus

#### Australian Lamb Chop 2 pcs (+THB 200)

Sautéed vegetables, garlic herb butter  
and red wine sauce

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### CHAPTER 3: THE EPILOGUE

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*The concluding reflection:*

#### New York Style Cheesecake

Cinnamon crumble,  
orange crèmeux, natural  
yogurt and cream cheese

#### Snitch Chocolate

Warm chocolate lava  
and golden leaf

#### Lime Tart

Creamy lime baked in egg tart  
with crispy meringue