



*All steaks are served with your choice of sauce, side dish and starch
(Additional order of sides or vegetables at THB 120)*

STEAKS

200 / 250 gm Australian Best Fillet	1,100 / 1,300
250 / 300 gm Australian Rib Eye	1,200 / 1,500
250 gm A4 Full Blood Wagyu Tenderloin	2,300
300 gm A5 Full Blood Wagyu Ribeye	2,600
300 gm Tajima Wagyu Ribeye	1,950
300 gm Tajima Wagyu Sirloin	1,950
220 gm Iwate Miyazaki Gyu A4 Beef Striploin	1,900
400 gm Snow Pork Chop	900
Australian Lamb Chop, 4 pcs.	1,200
Surf & Turf: 200 gm Best Fillet, Half Phuket Lobster	2,200

SPECIALTIES FOR TWO TO SHARE

500 gm Chateaubriand, Australian	2,200
Grilled and flavored with fresh rosemary and herbs	
500 gm Prime Fillet Wellington, Australian	2,400
Baked in a puff pastry shell	
1 kg Australian Tajima Wagyu A4 Tomahawk	4,200

SIDE DISH SELECTION

Sauce

- Peppercorn
- Chimichurri herb salsa
- Béarnaise
- Mushroom
- Café de Paris butter
- Blue cheese
- Bordelaise

Potato

- Sautéed potato
- Rösti (crispy fried potato)
- Mashed potato
- Baked potato
- Cajun potato wedges
- Steak fries

Vegetables

- Seasonal Chiang Mai vegetables
- Spinach garlic cream
- Caramelized baby carrot with honey and thyme
- Asparagus Au Gratin
- Onion ring
- Sautéed mushroom
- Sautéed green pea

STARTERS

Sam's Caesar

Tablesides prepared

Plain 300

Add smoked chicken or duck 340

Add prawns 380

Australian Beef Tartare 590

Dijon mustard cream and
soft quail egg

Lobster Roll 440

Lobster meat, cocktail sauce
with pineapple slaw

Scallop and Shrimp 580

Seared scallop and shrimp
with pomelo salad

French Style Marinated Salmon 380

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

Foie Gras Terrine 650

Served with fig compote, balsamic
reduction and brioche

Classic Prawn Cocktail 250

Romaine lettuce, Marie Rose sauce

Tropical Prawn Cocktail 280

Grilled prawns, mango and
passion fruit

Duck Pâté and Chicken 300

Liver Mousse

Rocket salad and sourdough

Beetroot Carpaccio 220

Goat cheese, walnut and rocket

Asian Tuna Tartare 280

Marinated turnip, quail egg
and Japanese dressing

SOUP

Cream of Broccoli Soup 280

Served in a crusty brown bread shell

Lobster Bisque Soup 330

Lobster bisque with seafood ravioli

SAM'S SIGNATURE DISHES

Prime Beef Stroganoff 760

Sautéed beef tenderloin, capsicum,
mushroom, cream and tagliatelle

6-Hour Beef Rib 760

Slow-cooked beef rib with mashed
potato and jus

Duck Breast 560

Pan-fried marinated duck breast,
rösti potato and green
peppercorn sauce

Arabic Lamb Shank 780

Braised spiced lamb shank with
Qabili Palao rice

Phuket Lobster 1,850

Grilled with garlic butter or grilled
with light curry and sliced apple

Norway Salmon 580

Grilled salmon with mashed
potatoes and cream sauce

Snow Fish 1,100

Seared miso-rubbed fish with
miso dressing, bok choy,
edamame, broccolini
and Keta caviar

If you have any allergy, intolerance, or specific dietary requirements, we would like to know more about the ingredients used in our menu. Please speak with the Manager.