

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
250 gm Tajima Wagyu Ribeye	1700
250 gm Tajima Wagyu Sirloin	1700
220 gm Iwate Miyazaki Gyu A4 Beef Striploin	1900
Australian Lamb Chop 4 pcs.	1200

SPECIALITIES FOR TWO TO SHARE

1 kg Australian Tajima Wagyu A4 Tomahawk	4200
500 gm Chateaubriand (Australian) Grilled and flavored with fresh rosemary and herbs	2100
500 gm Prime Fillet Wellington (Australian) Baked in a puff pastry shell	2200

Side Dish *Selection*

Sauce

- Peppercorn
- Chimichurri Herb Salsa
- Béarnaise
- Mushroom
- Café de Paris Butter
- Blue cheese

Potato

- Sautéed potato
- Roesti (crispy fried 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

Table side prepared

Plain 300

Add smoked chicken or duck 340

Add prawns 380

Seared Tuna

420

Seared Tuna with Sesame crusted ,
Tomato salsa, Wasabi Mayo

Avocado and Shrimps

400

Half avocado, filled with shrimps,
Mary Rose sauce

Smoked Duck Carpaccio & Rilette

380

Cornichons and Garlic Crostini,
organic leaves orange salad

Pan-fried French Foie Gras (120g)

1150

Brioche toast, mango salsa and raspberry sauce

Beef Tartare AUS

590

Dijon mustard cream, soft quail egg

Lobster Roll

440

Lobster meat, cocktail sauce,
pineapple slaw

Scallop and Shrimps

540

Seared scallops and shrimps, pomelo salad

Crab Cake

450

Crispy crab cake with green apple salad,
horseradish, Creme Freche and
Remoulade sauce

FRESH OYSTER

Imported oysters fresh from France

Marennnes 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

SOUP & PASTA

Cream of Brocoli Soup

280

Served in a crusy brawn bread shell

Lobster Bisque Soup

330

Lobster bisque with Seafood Ravioli

Trofie Pasta

Starter

340

Homemade Trofie
with slow - cooked Oxtail
topped with truffle

Main Course

450

SAM'S SIGNATURE DISHES

Prime Beef Stroganoff

760

Sauteed beef tenderloin, capsicum,
mushroom, cream, tagliatelllle

6 Hour Beef Rib

760

Slow cooked beef rib
with mashed potato and Jus

Duck Breast

560

Served with potato Pave, Sautéed
Spinach, Honey - orange glaze sauce

Arabic Lamb Shank

780

Braised spiced lamb shank with
Qabili Palao Rice

Fillet of Lamb

1200

Grilled mint - parmesan crusted Lamb Loin
Sautéed baby potato and carrot Purée

Phuket Lobster

1850

Grilled or light curry and apple flavor

Norway Salmon

580

Grilled salmon with mashed potatoes
and cream sauce

Snow Fish

1100

Pan-seared Snow fish Fillet
Potato pave, Crab Café de Paris Butter
creamy hollandaise sauce

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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.