

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
300 gm Tajima Wagyu Ribeye	1950
300 gm Tajima Wagyu Sirloin	1950
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	Potato	Vegetables
• Peppercorn	• Sautéed potato	• Seasonal Chiang Mai vegetables
• Chimichurri Herb Salsa	• Roesti (crispy fried potato)	• Spinach Garlic cream
• Béarnaise	• Mashed potato	• Caramelized Baby Carrot with Honey and Thyme
• Mushroom	• Baked potato	• Grilled Asparagus with Lemon Zest and Parmesan
• Café de Paris Butter	• Sweet potato fries	• Roasted Cauliflower with Tahini and toasted Almonds
• Blue cheese	• Steak fries	

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 & Rillette	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	580
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

Marennes 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 crusty brown bread shell	
Lobster Bisque Soup	330
Lobster bisque with Seafood Ravioli	
Trofie Pasta	340
Homemade Trofie with slow - cooked Oxtail	Starter
topped with truffle	Main Course
	450

SAM'S SIGNATURE DISHES

Prime Beef Stroganoff	760
Sautéed beef tenderloin, capsicum, mushroom, cream, tagliatelle	
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.