

SAM'S STEAKS

All steaks are served with your choice of sauce, side dish and starch.
(Additional order of sides or vegetables @ 90)

200 gm AUSTRALIAN BEST FILLET	990	250 gm AUSTRALIAN BEST FILLET	1,100
300 gm PRIME BLACK ANGUS SIRLOIN	1,150	300 gm AUSTRALIAN RIB EYE	1,300
500 gm WAGYU T-BONE	2,300	250 gm WAGYU TENDERLOIN (SCORE 6)	2,500

CHEF CHANTAPORN'S KEBAB 800
Beef Steak Skewer with eggplant onion, capsicum, mushroom and rosemary, served with chimichurri and garlic yoghurt sauce

SAM'S ANDAMAN BEEF & REEF 1,980
Best Beef fillet and Boston lobster flambéed at your table with light curry and apple flavor

PRIME BEEF FILLET TIPS STROGANOFF 820
With egg noodles and sour cream

SPECIALITIES FOR TWO TO SHARE

500 gm AUSTRALIAN PRIME TENDERLOIN, CHATEAUBRIAND 1,980
Grilled and flavored with fresh rosemary and herbs

500 gm PRIME FILLET WELLINGTON 1,980
Topped with Pate de Foie Gras, baked in a puff pastry shell

1200 gm PRIME WAGYU TOMAHAWK 4,900
Grilled with fresh herbs, carved table side

YOUR STEAK, YOUR WAY

Choose a vegetable

- Steamed local seasonal vegetables
- Spinach with garlic cream
- Stuffed zucchini
- Pan-fried Chiang Mai mushroom

Choose a steak sauce

- Peppercorn
- Blue cheese
- Bordelaise
- Grain mustard with green onion
- Béarnaise
- Mushroom
- Café de Paris

Choose a starch

- Steak fries
- Sautéed potato
- Roesti (crispy fried potato)
- Mashed potato
- Baked potato

SOUP

CREAM of BROCCOLI 240
Served in crusty brown bread shell

LOBSTER BISQUE 330
Roasted crustacean broth with lobster pieces

FRESH OYSTER

Imported oysters fresh from France

FINE DE CLAIRE (FRANCE) 190 per piece

Fresh – Shallots and red wine vinegar

Rockefeller – Creamy spinach and breadcrumbs

Kilpatrick – Worcestershire, parsley and bacon

Minimum order 3 pieces

SALAD

SAM'S CAESAR (<i>prepared at your table</i>) Romaine lettuce with bacon and croutons Caesar salad (plain)	290
Add grilled chicken	350
Add smoked duck, salmon or prawns	390
GRILLED HALLOUMI CHEESE SALAD With Mixed fresh salad, lemon oil dressing	280
BOSTON LOBSTER AVOCADO SALAD Boston lobster, avocado, spinach, tomato and brandy aioli dressing	590
CHEF ROONGTHIP SALAD Grilled prawns, tomatoes, avocado, baby spinach with sesame honey mustard dressing	340
CURED YELLOWFIN TUNA SALAD kenya red kidney bean, roasted peppers, baby potatoes, tomatoes, quail egg and anchovy with mustard dressing	380

APPETIZER

SAM'S DELUXE (FOR TWO) Pan-Fried Foie Gras, smoked salmon on filo cup with artichoke mousse and eggplant with grilled halloumi cheese	490
PAN-FRIED FOIE GRAS Apple glaze and balsamic reduction	750
CRAB & SHRIMP COCKTAIL Fresh shrimp, crab and spicy cocktail sauce	420
SMOKED SALMON On filo pastry shells with artichoke cream	360
GRILLED ASPARAGUS WITH PARMA HAM With poached egg topped with hollandaise sauce	390
WAGYU BEEF TARTARE Dijon mustard cream and soft quail egg	690
ESCARGOTS Snails in the shell with garlic herb butter	530
CRAB CAKE Jumbo lump crabmeat, fresh salad and cucumber relish with remoulade	320
SCALLOPS & SHRIMPS FLAMBÉ (FOR TWO) With mango, tomato salsa and micro greens	960

SEAFOOD

BOSTON LOBSTER Choice of grilled or Thermidor	1,680
DIABOLO PRAWN With tomato sauce and squid ink pasta	580
PAN-ROASTED SALMON With garden peas puree and black ink pasta dill cream sauce	680
ROASTED SEA BASS Fillet of sea bass stuffed with zucchini fresh herbs, chili flakes, spicy lemon sauce	620

MEAT

SLOW COOKED LAMB SHANK Braised in Hermitage gravy sauce	690
GRILL BABY SPATCHCOCK CHICKEN Grilled On lava stone, stuffed with smoked ham and fontina cheese	650
AUSTRALIAN RACK OF LAMB Served with Roesti potato, stuffed tomato and garlic-balsamic jus	1,280
PORK CHOP With sautéed potatoes, steamed organic vegetables and a duo of café de Paris and mixed berry sauce	720
PAN-FRIED DUCK BREAST Served with triple bell pepper, bubble mashed in orange grain mustard sauce	750

All menu prices are subject to 10% service charge
and 7% government tax.

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

DESSERT



MARSHMALLOW CHOCOLATE FONDANT 170

Warm chocolate pudding with chocolate lava sauce served on giant marshmallow

DESSERT



CRÊPES SUZETTE 220

Freshly-cooked crepe with thick, caramelized citrus sauce, and Grand Marnier or

BANANA FLAMBEED

Freshly-cooked local banana with thick, caramelized citrus sauce, and dark rum



PAVLOVA 210

Crispy meringue with fresh cream and fresh mixed berries



CRÈME BRÛLÉE 180

Rich and creamy baked vanilla custard topped with a thick layer of crisp caramel

DESSERT



MILLE-FEUILLE 190
With vanilla custard cream and fresh phuket pineapple



PASTRY CHEF SPECIAL 160
Chef Nueng's famous ricotta cheese filled cashew nut puff pastry

SIMPLY ICE CREAM...

Per scoop 95

Kaffee Almond Fudge	Vanilla Bean
Rookie Rocky	Truly Strawberry
Swiss Chocolate	Nutella
Rum & Raisin	

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ICE WINE

Sileni Estate Late Harvest Hawke's Bay Semillon

Glass 450 Bottle 2,750

FLAMBEED LIQUEUR COFFEE

IRISH FLAIR - Jameson's Whisky and more... 320

ENGLISH ROSE - Whisky and Bailey's 300

VIVE LA REPUBLIQUE 400
Cognac & Grand Marnier

LIQUEURS & DIGESTIFS

Grappa - Barolo di Marchesi 345
- Ruffino Reserva Ducale 345

PORT
Taylor's Fine Ruby 195
Graham's Tawny Port 20 Years 500

POIRE WILLIAM - Gabriel Boudier 185
FRAMBOISE - Gabriel Boudier 185
CALVADOS - Roger Groult, 15 Ans 400
COGNAC - Hennessy VSOP 260
- Remy Martin VSOP 260
- Hennessy XO 550
- Remy Martin XO 550

Bailey's 190
Limoncello di Capri 190
Drambuie 190
Grand Marnier 220
Grey Goose Vodka 220
Hendrick's Gin 220
Glenlivet 15 Years 360
Glenlivet 18 Years 430
Chivas Regal 12 Years 225
Chivas Regal XV 15 Years 290
Chivas Regal 18 Years 390





YUMMY SOUP 110
CREAMY TOMATO SOUP
MUSHROOM SOUP



BANANA SPLIT 110



CRUNCHY SALAD
MINI CEASAR 140
MIXED SALAD 120
 with choice of dressing



TIRAMISU 110
ICE CREAM 95
FRESH FRUIT 95

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KID'S FILLET MIGNON 430
with grilled vegetable, mashed potato and choice of sauce



GRILLED CHICKEN 220
Chicken breast with grilled vegetable and mashed potato



SPAGHETTI MEATBALLS 210
Classic beef meat meatballs with spaghetti in rich tomato sauce



BUILD YOUR OWN BURGER 225
2 juicy burgers with salad garnish and French fries