

## 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)

<b>200, 250 gm Australian Best Fillet</b>	<b>1100, 1300</b>
<b>250, 300 gm Australian Rib Eye</b>	<b>1200, 1500</b>
<b>250 gm A4 Full Blood Wagyu Tenderloin</b>	<b>2300</b>
<b>300 gm A5 Full Blood Wagyu Ribeye</b>	<b>2600</b>
<b>300 gm Tajima Wagyu Ribeye</b>	<b>1950</b>
<b>300 gm Tajima Wagyu Sirloin</b>	<b>1950</b>
<b>220 gm Iwate Miyazaki Gyu A4 Beef Striploin</b>	<b>1900</b>
<b>400 gm Snow Pork Chop</b>	<b>900</b>
<b>Australian Lamb Chop 4 pcs.</b>	<b>1200</b>
<b>Surf &amp; Turf</b>	<b>2200</b>

200 gm Best Fillet, Half Phuket Lobster

### SPECIALITIES FOR TWO TO SHARE

<b>1 kg Australian Tajima Wagyu A4 Tomahawk</b>	<b>4200</b>
<b>500 gm Chateaubriand ( Australian )</b> Grilled and flavored with fresh rosemary and herbs	<b>2200</b>
<b>500 gm Prime Fillet Wellington ( Australian )</b> Baked in a puff pastry shell	<b>2400</b>

### Side Dish *Selection*

#### Sauce

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

#### 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

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## STARTERS

<b>Sam's Caesar</b>	
<b>Table side prepared</b>	
Plain	<b>300</b>
Add smoked chicken or duck	<b>340</b>
Add prawns	<b>380</b>
<b>Mandarin Apple Salad</b>	<b>250</b>
Mixed salad, dried cranberry, pecans balsamic vinaigrette	
<b>Gazpacho</b>	<b>280</b>
with crab meat, avocado	
<b>Avocado and Shrimps</b>	<b>400</b>
Half avocado, filled with shrimps, Mary Rose sauce	
<b>French style marinated salmon</b>	<b>380</b>
Served with fennel, rye bread croutons, sour cream-dill sauce, lemon oil	
<b>Andaman Essence</b>	<b>380</b>
Shrimps Carpaccio marinated Japanese ponzu, wasabi mayo, pomelo salad	
<b>Lobster Roll</b>	<b>440</b>
Lobster meat, cocktail sauce, pineapple slaw	
<b>Foie Gras Terrine</b>	<b>650</b>
Served with fig compote, balsamic reduction and briocheo	
<b>Pan-fried French Foie Gras (120g)</b>	<b>1150</b>
Brioche toast, mango salsa and raspberry sauce	
<b>Beef Tartare AUS</b>	<b>590</b>
Dijon mustard cream, soft quail egg	
<b>Scallop and Shrimps</b>	<b>580</b>
Seared scallops and shrimps, pomelo salad	

## SOUP & PASTA

<b>Cream of Broccoli Soup</b>		<b>280</b>
Served in a crusty brawn bread shell		
<b>Lobster Bisque Soup</b>		<b>330</b>
Lobster bisque with Seafood Ravioli		
<b>Trofie Pasta</b>	<b>Starter</b>	<b>340</b>
Homemade Trofie		
with slow - cooked Oxtail	<b>Main Course</b>	<b>450</b>
topped with truffle		

## SAM'S SIGNATURE DISHES

<b>Prime Beef Stroganoff</b>	<b>760</b>
Sautéed beef tenderloin, capsicum, mushroom, cream, tagliatelle	
<b>6 Hour Beef Rib</b>	<b>760</b>
Slow cooked beef rib with mashed potato and Jus	
<b>Duck Breast</b>	<b>560</b>
Served with potato Pave, Sautéed Spinach, Honey - orange glaze sauce	
<b>Arabic Lamb Shank</b>	<b>780</b>
Braised spiced lamb shank with Qabili Palao Rice	
<b>Phuket Lobster</b>	<b>1850</b>
Grilled or light curry and apple flavor	
<b>Norway Salmon</b>	<b>580</b>
Grilled salmon with mashed potatoes and cream sauce	
<b>Snow Fish</b>	<b>1100</b>
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.

# Sam's Special 3 Courses

1,500 If choose Best Fillet or Lamb Chop

1,300 If choose 6 H Beef Ribs, Salmon or Pork Chop

200 Plus If choose Foie Gras Terrine

## Amuse Bouche

Special amuse bouche of the day

## STARTERS

**Sam's Caesar Salad**  
Romaine Lettuce with  
bacon and croutons

**Beef Tartare**  
Dijon mustard cream, soft quail egg

**Foie Gras Terrine**  
Served with fig compote,  
balsamic reduction and briocheo

**French style marinated salmon**  
Served with fennel, rye bread  
croutons, sour cream-dill  
sauce, lemon oil

**Canadian Lobster Roll**  
Fresh lobster meat with cocktail sauce

**Cream of Broccoli Soup**  
Served in a crusty brown bread shell

## Sorbet

## MAIN COURSE

**300 gm Snow Pork Chop**  
Served with Sautéed  
potato, Caramelized Baby  
Carrot and pepper sauce

**Norway Salmon**  
Grilled salmon in white wine  
cream sauce, mashed potato

**Australian Lamb Chop 2 pcs.**  
Sautéed vegetable, butter  
garlic herb with red wine sauce

**6 Hour Beef Rib**  
Slow cooked beef rib with  
mashed potato and red wine jus

## 180 gm Australian Best Fillet

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

## DESSERTS

**New York Style  
Cheesecake**  
Cinnamon crumble,  
orange cremeux,  
natural yogurt &  
cream cheese

**Classic Caramel  
Chocolate Tart**  
Rich dark chocolate and  
cream in buttery tart  
shell

**Rum Baba, Passion Fruit Curd  
& Vanilla Sauce**  
Bread soaked in fragrant rum  
syrub, topped with vanilla cream  
and citrus zest

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## DESSERT



**Classic Caramel Chocolate Tart** 220  
Rich dark chocolate and cream in buttery tart shell

## DESSERT



**Crêpes Suzette** 320  
Freshly-cooked crepe with thick, caramelized citrus sauce, and Grand Marnier



**Pavlova** 240  
Crispy meringue with fresh cream and fresh mixed berries



**Crème Brûlée** 200  
Rich and creamy baked vanilla custard topped with a thick layer of crisp caramel

## SIMPLY ICE CREAM

**Chocolate**                      **Vanilla**  
**Truly Strawberry**  
**Coconut**    **Mint**    **Rum Raisin**  
**Per scoop 95**

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## DESSERT



### Rum Baba, Passion Fruit Curd & Vanilla Sauce 240

Bread soaked in fragrant rum syrup, topped with vanilla cream and citrus zest



### New York Style Cheesecake 220

Cinnamon crumble, orange cremeux, natural yogurt & cream cheese



### Warm Mango Fondant 320

Mango sauce, raspberry coulis, raspberries sherbet

## FLAMBEED LIQUEUR COFFEE

**IRISH FLAIR** - Jameson's Whisky and more... 360

**ENGLISH ROSE** - Whisky and Bailey's 360

**VIVE LA REPUBLIQUE** 430

Cognac & Grand Marnier

## LIQUEURS & DIGESTIFS

### GRAPPA

NONINO IL Merlot 220

NONINO IL Moscato 220

### PORT

Taylor's Fine Ruby 190

Graham's Tawny Port 20 Years 420

**FRAMBOISE** - Gabriel Boudier 220

**CALVADOS** - Roger Groult, 8 Ans 280

**COGNAC** - Hennessy VSOP 280

- Remy Martin VSOP 280

- Hennessy XO 590

- Remy Martin XO 590

Ron Barceló Imperial Rum 280

Bailey's 190

Limoncello di Capri 190

Drambuie 190

Chambord Black Raspberry 190

Haymans London Sloe Gin 200

### Coffee

Long Black, Espresso, Ice Coffee 95

Cappuccino, Latte, Cappuccino Frappe 110

Hot Chocolate 110

**Selection of Tea** 60

Earl Grey, English Breakfast, Jasmine, Mint

Chamomile, Oolong, Iced Tea

## DESSERT WINE

Valdivieso Éclat Botrytis Sémillon	Glass	Bottle
Central Valley 2020	280	2200



**YUMMY SOUP**  
**CREAM OF BROCCOLI SOUP**

**110**



**BANANA SPLIT**

**110**



**CRUNCHY SALAD**  
**MINI CEASAR**  
**MIXED SALAD**  
with choice of dressing

**140**

**120**



**FRESHFRUIT**

**95**

**ICE CREAM**

**95**

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# SAM'S KIDS MENU



**KID'S FILLET MIGNON** 430  
with Steak Fried, grilled vegetable, choice of sauce

# SAM'S KIDS MENU



**FISH AND CHIPS** 195  
Deep fried white fish fillet served with chips



**MAC 'N' CHEESE** 190  
Macaroni pasta and Cheese sauce



**BEEF BURGER** 225  
juicy burgers with salad garnish and French fries



## The Unforgettable Cocktails

**Phuket Paradise** 250  
Gin, whisky, blue and pineapple juice

**Mojito** 250  
White rum, lime juice, soda and mint

**Pina Colada** 250  
White rum, malibu, pineapple juice  
with coconut cream

**Long Island Iced Tea** 250  
Vodka, Gin, White rum, Tequila, Triple sec,  
Lime juice and cola

**Margarita** 250  
Tequila, triple sec and lemon juice

**Mocktails** 110  
Coco Star  
Cuban Light  
Fruit Punch

**Soft Drinks**  
Coke, Coke Zero, Sprite Fanta Red/Orange 100  
Tonic, Ginger ale 100

**Fruit Juice** 100  
Orange, pineapple, coconut,  
lemon, guava, apple

**Freshly crunch** 250  
Orange

**Water**  
Acqua Panna 500 ml 140  
Acqua Panna 750 ml 190  
San Pellegrino 500 ml 140  
San Pellegrino 750 ml 220

**Beers**  
Heineken, San Miguel, 140  
Tiger Singha, Chang 130  
Corona 220  
Hofbräu Munich 500ml 250  
Heineken 0.0% 100

**Gins**  
Beefeater 180  
Bombay Sapphire 210  
Hendrick's 240  
Hendrick's Nepttunia 220

**Vodkas**  
Absolut 180  
Grey Goose 220

**Rums**  
Bacardi 180  
Captain Morgan 180  
Havana Club 7 Years 220  
Phraya Gold Rum 220  
Ron Barceló Imperial Rum 280

**Tequilas**  
Patrón Silver 290  
Patrón El Alto 490

**Blended Whisky**  
KWV Finest Blend 3 Yrs 180  
Canadian Club 180  
Johnie Walker Red Lable 180  
Johnie Walker Black Lable 220  
Chivas Regal 12 Yrs 220  
Chivas Regal 15 Yrs 280  
Chivas Regal 18 Yrs 330

**Single Malt Whisky**  
Glenfiddich 15 Yrs 330  
Suntory Hakushu Distillers Reserve 420



## House Selection

		Glass	Bottle
<b>WHITE</b>			
19 Crimes Hard Chard South Eastern Australia 2024	Chardonnay	300	1500
ILauri Tavo delle Venezie IGP, Italy 2024	Pinot Grigio	320	1600
Clearwater Cove, Marlborough 2024	Sauvignon Blanc	340	1700
Domaine Delaporte Sancerre, Loire Valley 2022	Sauvignon Blanc	700	3500
Breganze Prosecco Extra Dry	Prosecco	340	1700
<b>RED</b>			
St Hallett Gamekeeper's, Barossa 2023	Shiraz	340	1700
Villa Maria Private Bin Marlborough 2022	Pinot Noir	340	1700
Clarendelle Bordeaux AOC 2016	Merlot Cabernet	380	1900
G d' Estournel By Chateau Cos d' Estournel Saint-Estèphe 2020	Cabernet Merlot	680	3400
First Press Napa Valley 2020	Cabernet Sauvignon	720	3600
Prunotto Barolo DOCG 2021	Nebbiolo	780	3800
Nicolis Ambrosan Amarone della Valpolicella Classico 2013	Corvina Blend	1100	5200
<b>SPARKLING</b>			
Anna de Codorniu Blanc de Blancs Reserva N.V. ( Cava )			1500
Sandiliano Moscato Spumante Dolce ( Italy )			1600
Ferrari Maximum Blanc de Blancs Traditional Method Brut NV ( Italy )			3400
Marchese Antinori Cuvée Royale Franciacorta DOCG Brut N.V. ( Italy )			3200
<b>ROSÉ</b>			
Domaine L'ostal Cazes Estibals Minervois France 2024	Syrah, Grenache		1600
<b>CHAMPAGNE</b>			
De Venoge Cordon Bleu Brut Rosé N.V.		4500	
Moët & Chandon Impérial Brut N.V.		4900	
<b>GERMANY</b>			
A. Chrismann Aus Den Lagen Pfalz 2021	Riesling		2700
<b>NEW ZEALAND</b>			
Oyster Bay Marlborough 2023	Sauvignon Blanc		2300
Oyster Bay Marlborough 2021	Piont Noir		2300

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### ITALY WHITE

Kellerei St. Pauls Trentino-Alto Adige DOC 2023	Pinot Grigio	1500
Kellerei St. Pauls Trentino-Alto Adige DOC 2023	Sauvignon Blanc	1500
Kellerei St. Pauls Plötzner Trentino-Alto Adige DOC 2022	Pinot Bianco	1800
Pio Cesare L' Altro Langhe 2021	Chardonnay	2400

### ITALY RED

Masseria Altemura Sasseo Salento IGT 2021	Primitivo	1600
Velenosi Prope Montepulciano d'Abruzzo DOC 2022	Montepulciano	1500
La Spinetta Langhe DOC 2022	Nebbiolo	2300
Machese Antinori Pian delle Vigne Rosso di Montalcino DOC 2023	Sangiovese	2400
Castello di Bossi Toscana Corbaia IGT 2021	Sangiovese Cabernet	3600
Antinori Chianti Classico Riserva T. Tignanello 2021	Sangiovese	3700
Gaja Angelo Sito Moresco Langhe DOP 2021	Nebbiolo Merlot Cabernet	4700
La Spinetta Vigneto Barolo Garretti DOCG 2020	Nebbiolo	4600
Renieri Brunello di Montalcino DOCG 2018	Sangiovese	4800
Nicolis Ambrosan Amarone della Valpolicella Classico DOCG 2013	Corvina Blend	5200
Tenuta Luce delle Vite "Luce" Toscana IGT 2019	Merlot Sangiovese	5300
Bolgheri Le Serre Nuove dell'Ornellaia Toscana DOC 2020	Cabernet, Merlot, Cabernet Franc	5700
Marchese Antinori Tignanello, Toscana IGT 2021	Sangiovese	9500

### FRANCE WHITE

Domaine Delaporte Sancerre, Loire Valley 2023	Sauvignon Blanc	3500
Christian Moreau Pere & Fils Chablis 1er Cru 'Vaillon' Cuvée 2022	Chardonnay	4500

### FRANCE & OUR BORDEAUX SELECTION

Domaine Jaume Référence Côtes-du-Rhône-Villages 2020	Syrah, Grenache, Mourvèdre	2500
Brotte Châteauneuf-du-Pape Les Hauts de Barville Rouge 2020	Syrah, Grenache, Mourvèdre	4500
Château Pey La Tour Bordeaux AOC 2022	Merlot Cabernet Cabernet Franc	2100
G d' Estournel By Chateau Cos d' Estournel Saint-Estèphe 2020	Cabernet Sauvignon	3400
Château Moulin Riche, Saint-Julien Bordeaux 2018	Cabernet Cabernet Franc Merlot	4400
La Dame de Gaffelière Saint-Émilion Grand Cru 2017	Cabernet Sauvignon	4500
Château Ducru-Beaucaillou Croix de Beaucaillou Saint-Julien 2016	Cabernet Sauvignon	5600
Château Giscours, Margeaux Bordeaux 2014	Cabernet Merlot	5600
Château d'Armailhac Pauillac Grand Cru Classé AOC 2015	Cabernet Merlot Cabernet Franc	6500

### SPAIN RED

Marqués De La Concordia Rioja 2022	Tempranillo	2100
Vegalfaro Pago de los Balagueses 2021	Syrah	2600
Tres Picos, Borsao Bodegas Campo de Borja Aragón 2020	Garnacha	2800
Muga Reserva Rioja DOC 2020	Tempranillo	3200

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## AUSTRALIA WHITE

Miles from Nowhere Margaret river 2024	Chardonnay	1700
Miles from Nowhere Margaret river 2023	Sauvignon Blanc Sémillon	1800

## AUSTRALIA RED

Langmeil Valley Floor Barossa Valley 2021	Shiraz	1700
Langmeil Three Gardens, Barossa Valley 2020	Shiraz Mourvedre Grenache	1700
Stella Bella Margaret river 2019	Cabernet Sauvignon	1900
Torbreck Woodcutter's Barossa Valley 2022	Shiraz	1950
Mollydooker The Maitre D' McLaren Vale 2021	Cabernet Sauvignon	3200
TorbreckThe Steading Barossa Valley 2021	Grenache Shiraz Mataro	3800
Mollydooker The Boxer McLaren Vale 2021	Shiraz	3800
Stella Bella Suckfizzle Margaret River 2019	Cabernet Sauvignon	3900
The Mathematician, Wrattobuly, South Australian 2016	Cabernet Sauvignon	3900

## USA

J. Christopher Basalte Willamette Valley Oregon 2018	Pinot Noir	2950
1924 Double Black Bourbon Barrel Aged Lodi 2022	Cabernet Sauvignon	2800
Bedrock Wine Co. Old Vine Sonoma County 2019	Zinfandel	2900
Starmont Napa Valley 2021	Cabernet Sauvignon	3400
Freemark Abbey Napa Valley 2019	Merlot	3600
First Press Napa Valley 2020	Cabernet Sauvignon	3600

## CHILE WHITE

Casas del Bosque La Cantera Casablanca 2022	Sauvignon Blanc	1700
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## CHILE RED

Montes Winemaker's Choice, Casablanca Valley 2022	Merlot	1500
Montes Classic, Colchagua Valley 2022	Malbec	1600
Montes Alpha Colchagua Valley 2022	Cabernet Sauvignon	1900
Lapostolle Cuvée Alexandre Caménère Alpata Valley 2023	Carménère	2500
Lapostolle Le Petit Clos de Clos Apalta 2020	Carménère, Cabernet Merlot	4100
Baronesa P. Maipo Valley 2019	Shiraz, Cabernet, Cabernet Franc	5500

## ARGENTINA RED

Susana Balbo Signature Malbec, Uco Valley 2022	Malbec	1800
Catena Zapata, Mendoza 2020	Cabernet Sauvignon	2100
Catena Zapata Malbec Argentino, Uco Valley 2022	Malbec	7500

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