



THE CHAPTERS BY SAM'S

A curated three-act culinary narrative featuring Sam's signature dishes
and time-honored grill house traditions
THB 1,300 per person

Amuse Bouche

Special amuse bouche of the day

CHAPTER 1: THE PRELUDE

Your choice of opening chapter:

Sam's Caesar Salad

Romaine lettuce with bacon
and croutons

French-Style Marinated Salmon

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

Beef Tartare

Dijon mustard cream and
soft quail egg

Canadian Lobster Roll

Fresh lobster meat with
cocktail sauce

Foie Gras Terrine (+THB 200)

Served with fig compote,
balsamic reduction and brioche

Cream of Broccoli Soup

Served in a crusty brown
bread shell

Sorbet

CHAPTER 2: THE SIGNATURE

The centerpiece of the evening:

300 gm Slow Pork Chop

Served with sautéed potato,
caramelized baby carrot
and pepper sauce

180 gm Australian Beef Fillet (+THB 200)

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

Norway Salmon

Grilled salmon in white wine
cream sauce and mashed potato

6-Hour Beef Rib

Slow-cooked beef rib with mashed
potato and red wine jus

Australian Lamb Chop 2 pcs (+THB 200)

Sautéed vegetables, garlic herb butter
and red wine sauce

CHAPTER 3: THE EPILOGUE

The concluding reflection:

New York Style Cheesecake

Cinnamon crumble,
orange crèmeux, natural
yogurt and cream cheese

Snitch Chocolate

Warm chocolate lava
and golden leaf

Lime Tart

Creamy lime baked in egg tart
with crispy meringue



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

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|--|-------|
| 500 gm Chateaubriand, Australian Grilled and flavored with fresh rosemary and herbs | 2,200 |
| 500 gm Prime Fillet Wellington, Australian Baked in a puff pastry shell | 2,400 |
| 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 | |
| <i>Tablesides prepared</i> | |
| Plain | 300 |
| Add smoked chicken or duck | 340 |
| Add prawns | 380 |
| Beef Tartare AUS | 590 |
| Dijon mustard cream and soft quail egg | |
| Lobster Roll | 440 |
| Lobster meat, cocktail sauce and pineapple slaw | |
| Scallop and Shrimp | 580 |
| Seared scallop and shrimp and pomelo salad | |
| French Style Marinated Salmon | 380 |
| Served with fennel, rye bread croutons, sour cream-dill sauce and lemon oil | |
| Avocado and Shrimps | 400 |
| Half avocado, filled with shrimp and Mary Rose sauce | |
| Pan-fried French Foie Gras, 120g | 1,150 |
| Brioche toast, mango salsa and raspberry sauce | |
| Foie Gras Terrine | 650 |
| Served with fig compote, balsamic reduction and brioche | |
| Mandarin Apple Salad | 250 |
| Mixed salad, dried cranberry, pecans balsamic vinaigrette | |

SOUP & PASTA

| | |
|---|-----|
| Cream of Broccoli Soup | 280 |
| Served in a crusty brown bread shell | |
| Lobster Bisque Soup | 330 |
| Lobster bisque with seafood ravioli | |
| Trofie Pasta | |
| Homemade trofie with slow-cooked oxtail topped with truffle | |
| Starter | 340 |
| Main Course | 450 |

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 or light curry and apple flavor | |
| 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.

DESSERTS



Snitch Chocolate 180
Warm chocolate lava and golden leaf



Crêpes Suzette 320
Freshly cooked crêpe 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



Lime Tart 160
Creamy lime baked in egg tart with crispy meringue



New York Style Cheesecake 220
Cinnamon crumble, orange crèmeux, natural yogurt and cream cheese



Warm Mango Fondant 320
Mango sauce, raspberry coulis and raspberry sherbet

Simply Ice Cream (per scoop) 95
Choice of ice cream: Chocolate, vanilla, coconut, mint, rum raisin or truly strawberry

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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

Rémy Martin VSOP 280

Hennessy XO 590

Rémy Martin XO 590

Ron Barceló Imperial Rum 280

Baileys 190

Limoncello di Capri 190

Drambuie 190

Chambord Black Raspberry 190

Hayman's London Sloe Gin 200

FLAMBÉED LIQUEUR COFFEE

Irish Flair 360

Jameson whisky and more...

English Rose 360

Whisky and Baileys

Vive La République 430

Cognac & Grand Marnier

COFFEE

Long Black, Espresso, Iced Coffee 95

Cappuccino, Latte, 110

Cappuccino Frappé

Hot Chocolate 110

TEA

Selection of Tea 60

Earl Grey, English Breakfast,

Jasmine, Mint, Chamomile,

Oolong, Iced Tea

DESSERT WINE

Valdivieso Éclat Botrytis Sémillon,

Central Valley 2020

Glass 280

Bottle 2,200