



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	2,500
250 gm USA TENDERLOIN	1,400	(SCORE 6)	

FILLET CHEF CHANTAPORN 1,350
Australian best fillet with bone marrow, Roesti potatoes and red wine reduction

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
- Onion rings
- Stuffed zucchini
- Pan-fried Chiang Mai mushroom

Choose a steak sauce

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

Choose a starch

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

SEAFOOD TOWER (FOR TWO) 1,990
Steamed New Zealand black mussels, imported oysters, Andaman prawns, blue crab fins, Phuket rock lobster and Boston lobster served with three sauces

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 and Australia

COFFIN BAY (AUSTRALIA) 170 per piece
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	290
Caesar salad (plain)	350
Add grilled chicken	390
Add smoked duck, salmon or prawns	390
GRILLED HALLOUMI CHEESE SALAD	280
With Mixed fresh salad, lemon oil dressing	
AVOCADO CRAB SALAD	390
Half avocado, fresh crab meat and capsicum with pomegranate, rocket and fresh orange	
CHEF ROONGTHIP SALAD	380
Cured salmon, beet root, fresh sprouts and lemon oil dressing	

APPETIZER

SAM'S DELUXE (FOR TWO)	490
Foie gras terrine, smoked salmon on filo cup with artichoke mousse and eggplant with grilled halloumi cheese	
CRISPY PAN-FRIED FOIE GRAS	750
Apple glaze and balsamic reduction	
FOIE GRAS TERRINE	860
Apple-Moscato jelly and brioche toast	
CRAB & SHRIMP COCKTAIL	420
Fresh shrimp, crab and spicy cocktail sauce	
SMOKED SALMON	360
On filo pastry shells with artichoke cream	
GRILLED ASPARAGUS WITH SERRANO HAM	390
With poached egg topped with hollandaise sauce	
WAGYU BEEF TARTARE	690
Dijon mustard cream and soft quail egg	
DUO OF SCALLOPS AND MUSSELS	850
Steamed scallop and mussels With leek cream sauce	
BEEF CARPACCIO	410
With rocket, avocado and walnuts rolls	
ESCARGOTS	530
Snails in the shell with garlic herb butter	
SCALLOPS & SHRIMPS FLAMBÉ (FOR TWO)	960
With mango, tomato salsa and micro greens	

SEAFOOD

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

MEAT

OSSO BUCO A LA MILANESE	690
Braised Australian beef shin in rich gravy with gremolata and saffron mashed potatoes	
GRILLED CHICKEN BREAST CRISPY BUBBLE	650
Stuffed with mashed potato wild mushroom sauce	
AUSTRALIAN RACK OF LAMB	1,280
Served with Roesti potato, stuffed tomato and garlic-balsamic jus	
PORK CHOP	720
With sautéed potatoes, steamed organic vegetables and a duo of café de Paris and mixed berry sauce	
PAN-FRIED DUCK BREAST	750
Served with triple bell pepper, mashed potato orange grain and mustard sauce	

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.



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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SAM'S KIDS MENU



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

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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



BOMBE ALASKA 340
Fresh strawberry ice cream, cake topped with browned meringue and Grand Marnier



CHEESE PLATE 520
Emmental, Brie, Gruyere, Edam, Blue cheese with dried fruits and crackers

SIMPLY ICE CREAM...

	Per scoop 95
Kaffee Almond Fudge	Vanilla Bean
Rookie Rocky	Fresh 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 Cognac & Grand Marnier	400

LIQUEURS & DIGESTIFS

Grappa - Amarone di Castagner	345
- Ruffin° 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	220
Grand Marnier	220
Grey Goose Vodka	220
Hendrick's Gin	220
Glenlivet 15 Years	360
Glenlivet 18 Years	430
Chivas regal XV 15 Years	430



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