

Sam's Steaks & Grill

Sam's Special 3 Courses

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

Smoked Duck Carpaccio & Rillete
Cornichons and Garlic Crostini,
organic leaves orange salad

Salmon Rosette
Home Smoked Salmon, Gravlax,
horseradish, microgreens

Canadian Lobster Roll
Fresh Lobster meat with cocktail sauce

Cream of Broccoli Soup
Served in a crusty brown bread shell

Sorbet

MAIN COURSE

180 gm Australian Best Fillet
With mashed potato, steamed local
seasonal vegetables and red
wine reduction

Prime Beef Stroganoff
Sautéed Australian beef tenderloin,
capsicum, onion, eryngii mushroom
and fettuccine pasta

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

6 Hour Beef Rib
Slow cooked beef rib, red wine jus,
polenta or mash potato

Pan-Roasted Salmon
Served with sweet potato fries,
tropical fruits salsa, grilled asparagus

DESSERTS

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

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

Simply Ice Cream (2 Scoop)
Vanilla, Mint, Strawberry,
Chocolate, Rum Raisin,
Pistachio

1,400 per person plus 10% service charge
and 7% government tax.