

WHERE PROVENANCE MEETS PERFECTION

Dining at Sir Samuel's Steakhouse & Grill is more than a meal. It's an extraordinary gastronomic experience led by the simplicity of exceptional ingredients – with impeccable provenance. Our dishes celebrate the ingredients in their purest form, allowing their natural splendour to shine through.

SIR·SAMUEL'S

STEAKHOUSE & GRILL

SIR·SAMUEL'S

 Vegetarian  Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that all bar purchases are subject to a 15% service charge.

FRESH AND CHILLED

CAVIAR*

Served with triple-cooked chips, crème fraîche,
warm herb blinis, egg, shallot, and lemon

Oscietra Caviar* (30g tin) us\$40

Beluga Caviar* (30g tin) us\$95

OYSTERS*

Served with mignonette, Tabasco, lemon,
black pepper, and accoutrements

Poole Bay, Dorset

(depending on availability)

6 oysters* us\$12.50

12 oysters* us\$25.00

APPETISERS

Sir Samuel's Jumbo Lump Crab Cakes

Cajun tartare sauce and lime

Steak Tartare*

Wagyu beef dripping sourdough toast,
gherkin, and confit egg yolk

Caesar Salad

served tableside

(Add hot smoked salmon*)

Boston-Style Clam Chowder

home-smoked bacon saltines

Roasted Marrowbone

roasted garlic, crisp shallot,
and sourdough toast

Grilled Asparagus

crispy poached hen's egg
and smoked hollandaise ✓

SIR·SAMUEL'S

FROM THE GRILL

Aubrey Allen, Warwickshire, UK Beef, Minimum of 21-Day Dry Aged
Selected from Angus, Hereford, and Devon Reds. Grass-fed and Bred
Using Clean, Green, and Ethical Methods for Flavour*

Sirloin	Rib Eye	Fillet
10oz (300g)	10oz (300g)	6oz (170g)



Signature Bone-In Porterhouse
for Two to Share*
27oz (750g)



Westholme Wagyu, Queensland Kedaka, Fujioshi, and Tajima Pedigrees
Pure-Bred Wagyu, Beef Sirloin Marble Score 5-6*
7oz (200g)
us\$22.50



Aberdeen Black
Queensland, 120-Day Grain-Fed
MSA Grade Sirloin*
10oz (300g)

ADD TO THE CUTS

- Foie Gras Royale us\$15.00
- Crab Oscar us\$12.50
- Half Lobster Tail us\$15.00
- Fried Hens Egg • Roasted Bone Marrow
- Roasted Garlic

SAUCES

- Sir Samuel's Steak Butter • Red Wine Bordelaise
- Béarnaise • Sauce au Poivre
- Argentine Chimichurri • Creamed Horseradish

MORE THAN STEAK ENTRÉE

Dover Sole

à la meunière, or simply grilled, served with lemon and parsley



Jumbo Grilled Tiger Prawns, NSW, Australia

with red chilli and mango salsa 🌱



Organic Salt Marsh Double-Cut Lamb Rack

Rhug Estate, Wales* 🌱



Cauliflower Steak

chimichurri, and home-smoked and spiced almonds 🌱 🍷

FROM THE SMOKER

House-Smoked Irish Short Rib

prepared low and slow, with spiced coffee
and almond crumb, and caramelised shallots

GRAND PLATTER

FRUITS DE MER

FOR TWO

Lobster, Langoustine, King Crab,
Jumbo Tiger Prawn, Oysters*, and Crevettes

served with mignonette, garlic aioli,
and Bloody Mary dip
(Served over ice)

US\$20.00



Add a glass of Laurent-Perrier La Cuvée

US\$18.00pp

SIR · SAMUEL'S

SIDES

VEGETABLES

- Tenderstem broccoli ✓ ④
- Sautéed garlic mushrooms ✓ ④
- Beer-battered onion rings
with onion salt ✓
- Creamed spinach
with roasted shallots ✓
- Chargrilled hispi cabbage
with smoked ranch dressing ✓
-

SALADS

- Iceberg wedge
- House salad ✓ ④
- Green leaf and herb ✓ ④
-

POTATOES

- Triple-cooked chips
(add truffle and Lyburn Old Winchester) ✓ ④
- Red-skin potato gratin ✓ ④
- Yukon Gold mash ✓ ④
- Sweet potato fries with house-smoked salt ✓

Should you wish to order an additional dish, the following supplemental charges apply:

us\$15.00 appetisers, us\$35.00 entrées
us\$5.00 vegetarian entrées, us\$6.00 desserts.

DESSERT

Dark Chocolate Fondant

Amarena cherry ripple ice cream ✓



Sherry Trifle



New York-style Baked Vanilla Cheesecake ✓



'Your' Rum Baba

lime marmalade, and Chantilly cream
(rum to be selected and prepared at the table) ✓



Selection of Artisan Cheese

crackers, and condiments

SIR · SAMUEL'S

WINE

CHAMPAGNE AND SPARKLING

	125ml (US\$)	Bottle (US\$)
Cunard Cellar Reserve Prosecco, Le Couture, Veneto, Italy (2)	9.5	45
Laurent-Perrier Cuvée Rosé, Champagne, France (2)	23	110
Laurent-Perrier Héritage, Champagne, France (3)	23	110
Laurent-Perrier La Cuvée, Champagne, France (2)	18	86
Laurent-Perrier Ultra Brut, Champagne, France (1)	22	105

WHITE WINE

	175ml (US\$)	Bottle (US\$)
Chablis, Domaine Millet, Burgundy, France (1)	17.5	64
Chardonnay, Cakebread Cellars, Napa Valley, USA (2)	31	115
Chardonnay HdV, Hyde de Villaine, Carneros, USA (2)	54	200
Chardonnay, The Lane, Adelaide Hills, Australia (2)	13.5	50
Château La Fleur des Graves Blanc, Graves de Vayres, France (2)	13.5	50
Cunard Cellar Reserve, White Burgundy, Maison Auvigue, Burgundy, France (2)	15.5	55
Mâcon-Verzé, Domaines Leflaive, Burgundy, France (2)	27	100
Montagny 1er Cru Les Coères, Domaine Albert Sounit, Burgundy, France (2)	23.5	86
Pinot Grigio, Tunella, Colli Orientali del Friuli, Italy (2)	13.5	50
Ribolla Gialla, Rjgialla, Tunella, Colli Orientali del Friuli, Italy (2)	15.5	56

WINE

ROSÉ WINE

	175ml (US\$)	Bottle (US\$)
Cunard Cellar Reserve, Château la Tour de l'Évêque, AOC Côtes de Provence, France (3)	13	45
Whispering Angel, Caves d'Esclans, Côtes de Provence, France (2)	13.5	50

RED WINE

	175ml (US\$)	Bottle (US\$)
Cabernet Sauvignon, Bakestone, California, USA (D)	19	70
Château Barrail du Blanc, Grand Cru St Émilion, France (C)	19	70
Château de Crouseilles, Madiran, France (E)	13.5	50
Château Hosanna, Bordeaux, France (C)	71.5	265
Cunard Cellar Reserve Rioja Reserva, Bodegas Zugober, Spain (D)	17.5	62
Malbec Reserve, Kaiken, Argentina (D)	12	42
Psi, Bodegas y Viñedos Alnardo, Ribero del Duero, Spain (D)	20	74
Shiraz Reunion, The Lane, Adelaide Hills, Australia (D)	20	74
Syrah, Clos de Gat Har'el, Judean Hills, Israël (D)	16.5	60
Tignanello IGT, Marchesi Piero Antinori, Tuscany, Italy (E)	97	360
Ulysses, Napa Valley, California, USA (D)	76.5	285
Volnay, Vieilles Vignes, Maison Roche de Bellene, France (C)	31	115

WINE TASTING GUIDE



SIR·SAMUEL'S

SWEET WINE

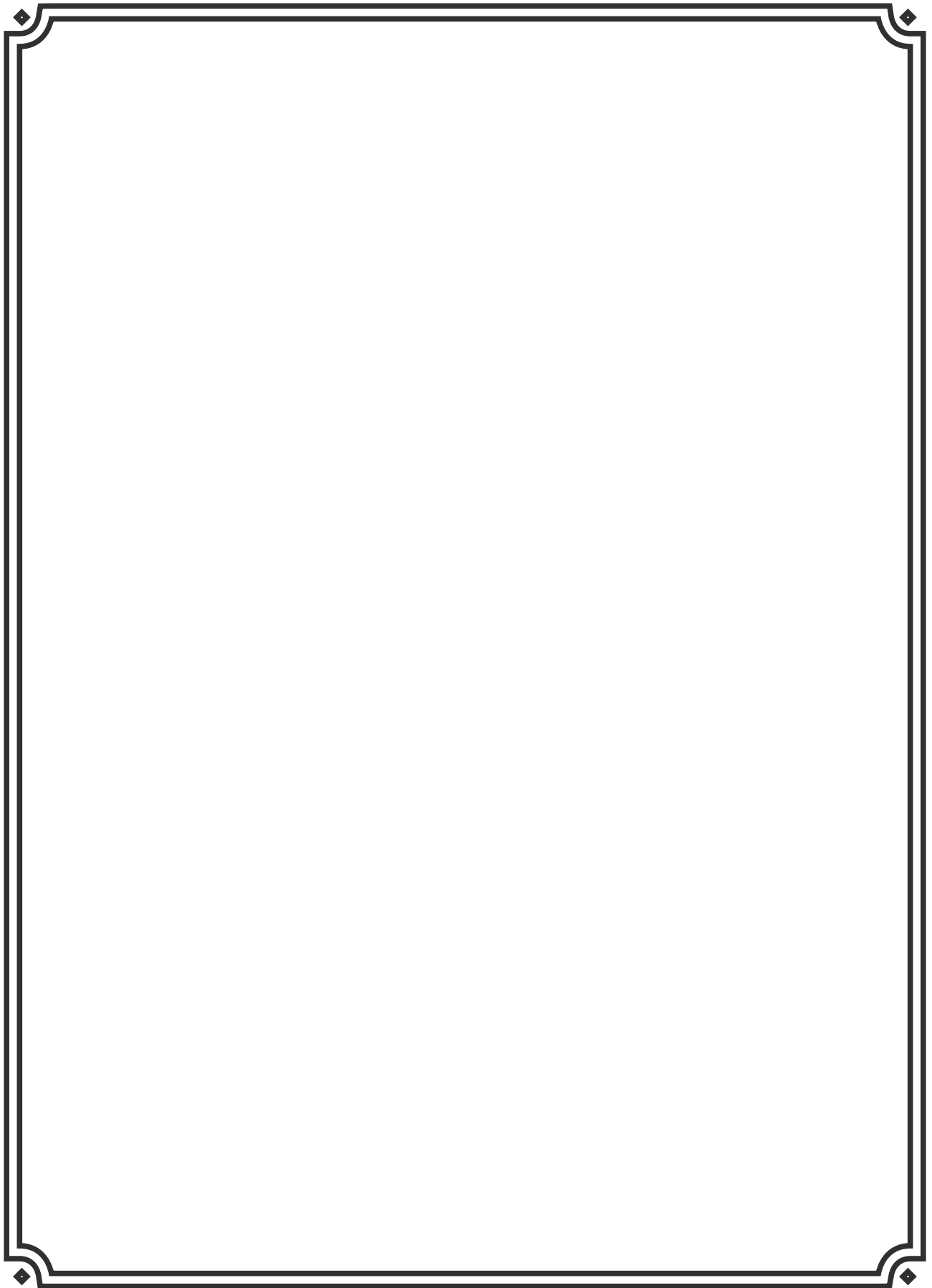
	75ml	bottle
Cabernet Franc Icewine, Peller Estates, Ontario, Canada - 375ml	18.5	80
Château d'Yquem, Sauternes, France - 750ml	80.5	700
Cunard Cellar Reserve, Barrique D'Or, Pacherenc du Vic-Bilh, Gascony, France - 750ml	11.5	100
Le 2 de Château Romer du Hayot, Sauternes, France - 375ml	10.5	45
Vin de Constance, Klein Constantia, South Africa - 500ml	18.5	105

PORT

	75ml
10 Year Old Tawny, Sandeman	10
20 Year Old Tawny, Sandeman	11
30 Year Old Tawny, Sandeman	16
40 Year Old Tawny, Sandeman	26.50
Late Bottled Vintage, Graham's	8.5
Niepoort Bioma Crusted 1st Edition	15

SHERRY

	75ml
Dry Amontillado 12 Year Old, Williams & Humbert	8.5
Dry Sack Sweet Oloroso 15 Year Old, Williams & Humbert	13
Pedro Ximénez 15 Year Old, Williams & Humbert	8.5



SIR · SAMUEL'S

