

# Sails Restaurant

## MENU



### SMALL BITES 小食

- Marinated Thai Chicken Satay** 250  
Spicy Peanut Sauce 泰式鸡肉沙爹·辣花生酱
- Crispy Vegetable Spring Rolls** 300  
脆皮蔬菜春卷
- Seared Tuna Tataki** 380  
Avocado, Citrus, Soy 烤金枪鱼塔塔基·牛油果、柑橘、大豆
- Blackened Steak Quesadilla** 380  
Pico De Gallo, Pickled Jalapeno, Sour Cream  
墨西哥油炸玉米粉饼·墨西哥莎莎酱·腌墨西哥辣椒·酸奶油
- Spicy Tandoori Chicken Tikka** 400  
辣坦杜里鸡丁卡·玛莎拉
- Acai Bowl** 350  
Smooth Amazonian Acai Berries with Greek Yoghurt, Honey, Fresh Berries, Banana & Kiwi  
巴西紫莓冰霜·亚马逊巴西莓配希腊酸奶、蜂蜜、新鲜莓果、香蕉和猕猴桃
- Crispy Calamari** 350  
Lightly Breaded Andaman Squid with garlic Aioli and Pomodoro Sauce  
脆炸鱿鱼·轻裹麵包屑的安达曼鱿鱼佐大蒜蒜泥蛋黄酱和番茄酱

### SOUP 汤

- Southern Mulligatawny Soup** 250  
Mixed Garden Vegetable, Yellow Curry  
南马里加塔尼汤·田园蔬菜、黄咖喱
- San Marzano Tomato Bisque** 250  
Thai Basil, Crème Fraîche 圣马扎诺番茄浓汤·泰式罗勒、法式酸奶油
- Creamy Seafood Chowder** 320  
Smoked Bacon, Potato, Prawn, French Mussels  
奶油海鲜汤·烟熏培根、土豆、虾肉、法国贻贝

### SALAD 沙拉

- Traditional Caesar Salad** 300  
Local Romaine Lettuce, Aged Parmesan, Sour Dough Croutons, Anchovies  
传统凯撒沙拉·当地生菜、陈年帕尔马干酪、酸面团面包丁、凤尾
- Roasted Red Beet Salad** 350  
Navel Orange, Arugula, Almond, Champagne, Pickled Red Onion, Citrus Vinaigrette  
烤红甜菜沙拉·脐橙、芝麻菜、杏仁、腌红洋葱、香槟酒、柑橘醋
- Mediterranean Quinoa Salad** 400  
Cucumber, Baby Tomato, Kalamata Olives, Spinach, Pomegranates, Feta Cheese, Jerez Sherry Vinaigrette  
地中海藜麦沙拉·黄瓜、小番茄、卡拉马塔橄榄、菠菜、石榴、羊乳酪、赫雷斯雷利酒油醋汁
- Som Tam Salad** 400  
Phuket Blue Crab Meat, Long Beans, Green Papaya, Sweet & Sour Sauce 青木瓜沙拉·普吉岛蓝蟹肉、豆芽、青木瓜、糖醋酱

### ADDITIONAL TREATS 开胃菜 250 EACH

- Grilled Boneless Chicken Breast** 烤鸡胸肉
- Smoked Scottish Salmon** 烟熏苏格兰三文鱼
- Grilled Andaman Tiger Prawns** 烤安达曼虎虾
- Seared Tuna Loin** 烤金枪鱼腰肉
- Crumbled Lump Crab Meat** 蟹肉碎块
- Tandoori Chicken Tikka** 坦杜里烤鸡块

### ANDAMAN FRESH CATCH 安达曼新鲜渔获

- Poached Pink Snapper Fillet** 550  
Brown Rice, Steamed Asparagus, Citrus Vinaigrette  
焗粉红鲷鱼片·糙米、蒸芦笋、柑橘油醋汁
- Steamed Wild-Caught Sea bass Fillet** 600  
Spinach, Marinated Artichoke, Baby Sweet Corn, Lemon, Extra Virgin Olive Oil  
清蒸鲈鱼·菠菜、腌朝鲜蓟、小甜玉米、柠檬、特级初榨橄榄油

### TRADITIONAL 泰式菜

- Tom Jeed Tao Hoo Gai Sub** 280  
Clear Soup, Soft Tofu, Minced Chicken  
蛋豆腐鸡肉末汤·清汤、嫩豆腐、鸡碎
- Gai Pad Preaw Wan** 450  
Fried Free-Range Chicken, Sweet & Sour Sauce  
糖醋鸡肉·炸土鸡、糖醋酱
- Phad Thai Goong** 450  
Stir Fried Thai Noodle, Shrimp, Tamarind, Peanuts  
泰式鲜虾炒粿条·泰式古口味炒粿条加鲜虾、豆腐、豆芽、菜脯与炒花生(含有蟹肉、坚果与麸质)
- Tom Yam Goong** 500  
Thai Hot & Sour Shrimp Soup, Lime, Lemongrass, Chili  
冬荫功汤·冬荫功汤加柠檬、香茅、南姜、皱皮柠檬叶、辣椒与泰式辣酱(含有蟹肉)
- Pla Krapong Nueng Manao** 500  
Sea Bass, Lemon, Thai Chili Sauce  
清蒸鲈鱼·柠檬、泰式辣椒酱
- Khao Phad Poo** 510  
Crab Fried Rice, Lemon, Thai Chili Sauce  
炒饭炒饭加蟹肉
- Near Pad Nam Man Hoy** 580  
Stir Fried Broccoli, Australian Beef, Ginger, Oyster Sauce  
牛肉炒蚝油·炒西兰花、澳大利亚牛肉、生姜、蚝油



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Sign up for free now and receive a scoop of ice cream or a cup of coffee on the house!



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ACCOR · LIVE LIMITLESS

Vegetarian Shellfish Fish/Seafood Nut Pork Spicy Gluten Free Signature Celery Contains Dairy Eggs Healthy

# Sails Restaurant

## MENU



### STEAKS & CHOPS 牛排 & 排骨

**WE WORK WITH SMALL FARMS THAT PRODUCE M5 GRADE GRAIN FED PREMIM CUTS OF BEEF AND LAMB**

ALL STEAKS ARE SERVED WITH CRYING TIGER AND HICKORY BBQ SAUCES. SERVED WITH A CHOICE OF GRILLED ASPARAGUS, TUFFLE FRIES

所有海洋湾俱乐部的牛排均配有哭泣的老虎和山核桃烧烤酱, 可选择烤芦笋、糙米或松露薯条

**Black Angus New York Strip Steak (220 gr)** 990  
 外公农纽约黑安格斯西冷牛排 (220 克)

**M5 Grade Beef Tenderloin Fillet (220 gr)** 1,900  
 牛裡肌肉 (220 克)

**Black Angus Rib Eye (250 gr)** 2,200  
 黑安格斯肋眼牛排 (250 克)

**New Zealand Lamb Rack with Juniper** 2,000  
 新西兰羊架配杜松子

### BURGERS & WRAPS 汉堡 & 卷饼

**Steamed Spicy Pork Bao** 300  
 Pork Char Siu, Hoisin Barbecue Sauce, Bean Sprouts, Pickled Chili, Shrimp Chips  
 蒸香辣肉丝包子: 猪肉叉烧、海鲜酱、豆芽、泡椒、炸虾片

**Crispy Avocado Chicken Wrap** 380  
 Avocado, Crispy Wonton, Tomato Salsa, Siracha, Greek Yoghurt, Mixed Green Salad  
 脆皮牛油果鸡肉卷: 牛油果、脆皮饺子、番茄莎莎酱、是拉差辣椒酱、希腊酸奶、混合蔬菜沙拉

**Wagyu Beef Burger** 450  
 Brioche Bun, Smoked Bacon, Tomato, Onion Jam, White Cheddar Cheese, French Fries  
 和牛牛肉汉堡: 奶油蛋卷面包、烟熏培根、番茄、洋葱酱、白切达奶酪、炸薯条

**Impossible Burger** 450  
 100% Vegan, Avocado, Spicy Tomato Jam, French Fries  
 不可能的汉堡: 100% 纯素、牛油果、辣番茄酱、炸薯条

**Croque Monsieur** 400  
 French Toast Style Ham & Gruyere Sandwich with Pineapple Mostarda, Served with French Fries

### PASTAS 意大利面

**Authentic Carbonara** 450  
 Crispy Guanciale, Pecorino Romano, Egg Yolk  
 正宗的意大利培根蛋面: 意式腌猪脸颊肉、佩科里诺羊奶酪、蛋黄

**Seafood Linguine** 650  
 French Mussels, Tiger Prawn, Spinach, Cherry Tomatoes, Garlic, White Wine  
 海鲜扁面条: 法国贻贝、虎虾、菠菜、樱桃番茄、大蒜、白葡萄酒

**Maine Lobster Fettuccini** 650  
 Roasted Cold water Lobster, Fettuccini Pasta, baby spinach, Lobster velouté  
 缅因州龙虾意式宽面: 烤龙虾、意大利面、嫩菠菜、龙虾浓汤

**Paccheri Pasta with Porcini Mushroom** 550  
 Wild mushroom, aged parmesan, Porcini Cream  
 意大利面配牛肝菌: 野蘑菇、陈年帕尔玛干酪、牛肝菌奶油

**Pumpkin Ravioli** 450  
 Toasted Pine Nuts, Brown Butter & Sage  
 南瓜意大利饺子: 轻微烤过的松子, 焦黄油, 鼠尾草

### PIZZA 比萨饼

**Margherita** 450  
 Mozzarella, Tomato, Fresh Basil  
 玛格丽特: 马苏里拉奶酪、番茄、新鲜罗勒

**Diavola** 550  
 Dry Cured Salami, Black Olives, Thai Chili Flakes  
 迪亚沃拉: 干腌萨拉米、黑橄榄、泰式辣椒粉

**Capricciosa** 550  
 Mozzarella, Italian Ham, Mushroom, Artichoke, San Marzano Tomato  
 卡布里乔莎: 马苏里拉奶酪、意大利火腿、蘑菇、朝鲜蓟、圣马

**Phuket Seafood** 600  
 Prawn, Squid, Mussels, San Marzano Tomato, Fresh Basil  
 普吉岛海鲜: 大虾、鱿鱼、贻贝、圣马扎诺番茄、新鲜罗勒

**Quattro Formaggi** 600  
 Gorgonzola, Mozzarella, Fontina, Aged Parmesan  
 四种起司披萨: 戈贡佐拉奶酪、马苏里拉奶酪、芳提娜奶酪、陈年帕尔马森奶酪

**ADD MORE VEGGIES** PER ITEM 100  
 Chili Peppers, Mushrooms, Spinach, Artichokes, Olives, Heirloom Tomatoes

**NEED MORE MEAT ?** PER ITEM 150  
 Dry Cured Salami, Grilled Chicken, Pork Char Sui, Chicken Tikka, Poached Egg

**SEEKING MORE SEAFOOD** PER ITEM 200  
 Smoked Salmon, Mussels, Grilled Salmon, Squid, Tiger Prawn

### TASTE OF INDIA 印度的味道

**Charcoal Dahi Ke Kebab** 220  
 Hung Curd, Cottage Cheese, Dry Fruit Relish  
 木炭达希烤肉串: 印度酸奶、茅屋奶酪、干果

**Paneer Tikka** 250  
 Marinated Cottage Cheese Skewers  
 芝士蒂卡: 腌制干酪串

**Achari Murgh Tikka** 300

Yoghurt Marinated Chicken Thighs, Pickling & Indian Spices  
 阿查里穆尔格季卡

**Rum Ki Boti** 450  
 New Zealand Lamb, Red Chilli Gravy  
 朗姆酒基博蒂

**Paneer Lababdar** 250  
 Indian style cottage cheese with spicy cashew and tomato  
 帕内尔拉巴布达尔

**Butter Chicken** 280  
 Tandoor-Cooked Chicken, Sweet & Sour Tomato Sauce  
 黄油鸡: 印度唐多里烤鸡、糖醋番茄酱

**Meen Moilee** 300  
 Kerala Style Fish Curry, Coconut Milk  
 鱼肉莫柯利: 喀拉拉邦式咖喱鱼、椰奶

**Bhuna Subz Masala** 350  
 Vegetables with Blended Spices  
 布纳苏布兹马斯萨拉

**Pani Puri** 300  
 Tamarind Sauce, Onions, Sweet Chutney & Chickpeas  
 脆酥球: 罗望子酱, 洋葱, 甜辣酱和鹰嘴豆

Vegetarian 
 Shellfish 
 Fish/Seafood 
 Nut 
 Pork 
 Spicy 
 Gluten Free 
 Signature 
 Celery 
 Contains Dairy 
 Eggs 
 Healthy

Please let us know if you have any allergies or dietary requirements | Prices are in Thai Baht and exclude 7% VAT and 10% service charge.

# Sails Restaurant MENU



## FLAVORS FROM THE MIDDLE EAST 中东风味

Small Plates 风味 | All Accompanied with warm pita Bread 均搭配热皮塔饼 🍞

**Hummus** 🌱 280  
 Chickpeas, Tahini, Lemon, Baby Tomatoes  
 素鹰嘴豆泥: 鹰嘴豆, 芝麻酱, 柠檬, 小番茄

**Mouhammara** 🌱 280  
 A Mash Blended from Crushed Walnuts, Capsicum, Pomegranate and Olive Oil  
 穆哈马拉: 由碎核桃、辣椒、石榴芥橄榄油混合而成的蘸酱

**Lebneh** 🌱 280  
 Fresh Made Whole Milk Yoghurt with Garden Vegetables  
 脱乳清酸奶: 新鲜的全脂酸奶与田园蔬菜

**Baba Ghanoush** 🌱 280  
 Eggplant, capsicum, Onion Extra Virgen Olive  
 中东茄子泥: 茄子, 辣椒, 洋葱特级初榨橄榄油

## ENTRÉE 主菜

**Falafel Wrap** 🌱 320  
 Chick Pea, Tahini, Herbs, Hummus, Garden Salad  
 沙拉三明治包: 鹰嘴豆, 芝麻酱, 香草, 鹰嘴豆泥, 田园沙拉

**Farrush Makinah** 380  
 Whole Roasted Baby Chicken with Herbs,  
 Lemon and & Sea Salt Served with Garlic Sauce  
 中东烤鸡: 整只小烤鸡配香草, 柠檬和海盐搭配蒜蓉酱

**Bahmiya saluna** 🌱 250  
 Tender okras cooked Egyptian Style with Saffron Rice  
 中东烤鸡: 整只小烤鸡配香草, 柠檬和海盐搭配蒜蓉酱

**Samak Harra** 🌱🌶️ 380  
 Andaman Silver Snapper with braised Capsicum & Chili  
 中东烤鸡: 整只小烤鸡配香草, 柠檬和海盐搭配蒜蓉酱

# Saills Restaurant MENU



## DESSERT 甜品

**Coconut Crème Brûlée** ①  
 Baked Custard, Toasted Coconut  
 椰子焦糖布丁: 蛋奶冻布丁、烤椰子 200

**Profiterole** ② ③  
 Chocolate Sauce, Vanilla Cream  
 泡芙罗: 巧克力酱、香草奶油 250

**Pineapple Upside Down Cake** ④ ⑤  
 Vanilla Sauce, Caramel  
 菠萝翻转蛋糕: 香草酱、焦糖 250

**Mango Sticky Rice**  
 Coconut Sauce, Sesame  
 芒果糯米饭: 椰子酱、芝麻 250

**Seasonal Phuket Fruit Platter** ⑥  
 普吉岛时令水果拼盘 250

**LA VANILLE ICE CREAM 冰淇淋** ⑦ 150

**Madagascar Vanilla Beans**  
 马达加斯加香子兰豆

**Dark 72% Belgian Chocolate**  
 比利时72% 黑巧克力

**Strawberry**  
 草莓

**"Nam Dok Mai" Mango**  
 水仙芒果

**Thai Tea**  
 泰式奶茶



# Sails Restaurant

## KIDS MENU



<p><b>Crispy Chicken Nuggets</b> 🌿 🍗 🥔</p> <p>French fries, Barbecue Sauce</p> <p>脆皮鸡块: 炸薯条、烧烤酱</p>	250
<p><b>Spaghetti Bolognese</b> 🍝 🍖 🍅</p> <p>Ground Beef, Tomato Sauce</p> <p>肉酱意大利面: 碎牛肉、番茄酱</p>	280
<p><b>Not So Spicy Chicken Pad Thai</b> 🍜 🌿 🥜</p> <p>Bean Sprouts, Tamarind, Peanuts</p> <p>不太辣的泰式鸡肉炒河粉: 豆芽、罗望子、花生</p>	280
<p><b>The Little Smasher</b> 🍔 🍗 🍅</p> <p>Smash Burger, Cheddar Cheese, Tomato, Salad or French Fries</p> <p>儿童汉堡: 砸碎的汉堡、切达奶酪、番茄、沙拉或炸薯条</p>	300
<p><b>Garden Vegetable Fried Rice</b></p> <p>田园蔬菜炒饭</p>	250
<p><b>Cheesy Ravioli</b> 🍝 🧀 🍅</p> <p>Parmesan, Basil, Tomato Sauce</p> <p>意大利芝士饺子: 帕尔马森奶酪、罗勒、番茄酱</p>	300
<p><b>Fish &amp; Chips</b> 🐟 🍗 🥔</p> <p>Wild Snapper, Lemon, Tartare Sauce, French Fries</p> <p>炸鱼&amp;薯条: 红鲷鱼、柠檬、塔塔酱、炸薯条</p>	350
<p><b>Margherita Pizza</b> 🍕 🍅 🌿</p> <p>Mozzarella, Basil, Tomato Sauce</p> <p>玛格丽特比萨: 马苏里拉奶酪、罗勒、番茄酱</p>	350



🌿 Vegetarian 🍗 Shellfish 🐟 Fish/Seafood 🥜 Nut 🐖 Pork 🌶️ Spicy 🍷 Gluten Free 🍷 Signature 🌿 Celery 🥛 Contains Dairy 🍳 Eggs 🌿 Healthy

# Sails Restaurant

## WINE LIST



### WINES BY THE GLASS

#### SPARKLING

**Belleville Brut**  
 Clairette, Marsanne – Rhone Valley, France



295



1,300

#### WHITE

**Belleville**  
 Chardonnay, Viognier – Rhone Valley, France

295

1,300

**Paolo E Noemia D'amico**  
 Seiano Bianco Lazio I.g.p. 2021, Italy

375

1,725

**Wither Hill**  
 Sauvignon Blanc – Marlborough, New Zealand

350

1,650

**Bottega**  
 Pinot Grigio – Venezia, Italy

375

1,725

#### ROSÉ

**Le Rosé de la Chapelle**  
 Shiraz, Grenache, Mourvedre – Pays d'Oc, France

350

1,650

#### RED

**Belleville**  
 Grenache, Shiraz – Rhone Valley, France

295

1,300

**Hardys**  
 Shiraz – South-Eastern, Australia

325

1,575

**Luccarelli Primitivo**  
 Primitivo – Puglia, Italy

350

1,650

**Velenosi Montepulciano d'Abruzzo Prope**  
 Montepulciano – Abruzzo, Italy

375

1,725

### WINES BY THE BOTTLE

#### CHAMPAGNE & SPARKLING

**Bottega Brut Rosé**  
 Pinot Noir - Lombardia, Italy



1,700

**Torresella Prosecco Extra Dry**  
 Glera, Pinot Nero - Veneto, Italy

1,890

**Chandon Brut**  
 Pinot Noir, Pinot Meunier – Victoria, Australia

1,990

**Lanvin Brut, Champagne**  
 France

3,590

**G.H. Mumm Cordon Rouge**  
 Pinot Noir, Pinot Meunier, Chardonnay – Champagne, France

5,900

**G.H. Mumm Cordon Rosé**  
 Pinot Noir, Pinot Meunier, Chardonnay – Champagne, France

5,900

**Moet Chandon Imperial Brut**  
 France

7,900

**Moet Chandon Dom Perignon**  
 France

18,000



# Sails Restaurant

## WINE LIST



### WINES BY THE BOTTLE

#### WHITE WINE

<b>Verdicchio Dei Castelli</b> Verdicchio - Staffolo, Italy	1,650
<b>Hardys</b> Chardonnay – South-Eastern, Australia	1,690
<b>San Pedro Gato Negro</b> Sauvignon Blanc – Central Valley, Chile	1,690
<b>Reservado</b> Chardonnay – Central Valley, Chile	1,790
<b>PunTi Ferrer</b> Sauvignon Blanc – Central Valley, Chile	1,890
<b>Costamolino Vermentino di Sardegna</b> Vermentino - Sardinia, Italy	1,990
<b>Montes Classic</b> Chardonnay – Central Valley, Chile	1,990
<b>Cape Mentelle Georgiana</b> Sauvignon Blanc – Margaret River, Australia	2,090
<b>Fa Road</b> Sauvignon Blanc - Marlborough, New Zealand	2,090
<b>Pighin Collio Pinot Grigio Doc,</b> Italy	2,390
<b>Paolo E Noemia D'amico</b> Calanchi Di Vaiano Lazio I.g.p. 2018 Italy	2,525
<b>Michel Lynch Sauv Blanc Bordeaux,</b> France	1,750
<b>Arneis Langhe Doc</b> Cordero Di Montezemolo, Italy	2,890
<b>Gavi Di Gavi Doc</b> Monchiero Carbone, Italy	2,525
<b>Domaine Tinel-blondelet</b> Pouilly Fume-genetin, France	2,890
<b>Domaine Tinel-blondelet</b> Sancerre, France	2,990
<b>Domaine Natalie Fevre Chablis,</b> France	3,295
<b>ROSÉ WINE</b>	
<b>L'Ostal Rosé - Domaines Cazes</b> France	1,750
<b>Jacob's Creek Le Petit Rosé</b> Pinot Noir, Mataro, Grenache - South-Eastern, Australia	1,790

# Sails Restaurant

## WINE LIST



### WINES BY THE BOTTLE



#### RED WINE

<b>Chianti, La Piuma</b> Sangiovese – Toscana, Italy	1,650
<b>San Pedro Gato Negro</b> Cabernet Sauvignon – Central Valley, Chile	1,690
<b>Renmano, Chairman's Selection</b> Shiraz – Sout-Eastern, Australia	1,890
<b>Cape Mentelle</b> Cabernet, Shiraz - Margaret River, Australia	1,990
<b>Costera Cannonau di Sardegna</b> Cannonau – Sardinia, Italy	2,090
<b>Montes</b> Merlot – Valle de Colchagua, Chile	2,090
<b>Pa Road</b> Pinot Noir - Marlborough, New Zealand	2,090
<b>PunTi Ferrer</b> Cabernet Sauvignon– Central Valley, Chile	2,090
<b>Paolo E Noemia D'amico</b> Notturmo Dei Calanchi Umbria I.g.p, Italy	4,290
<b>Domaine De Senechaux</b> Chateauneuf - Du - Pape, France	5,590
<b>Barbera D'alba Doc Cordero</b> Di Montezemolo, Italy	3,390
<b>Chianti Classico</b> Brolio Docg Ricasoli, Italy	2,890
<b>Amarone Della</b> Valpolicella Doc Bottega, Italy	4,890
<b>Bruello Di Montalcino</b> La Mannella Cortonesi, Italy	5,090
<b>Chateau Fonroque Cote De Fonroque Bordeaux</b> Saint - Emilion Bio, France	3,590

# Sails Restaurant

## DRINK LIST



<b>SIGNATURE COCKTAILS</b>	280	<b>MOCKTAILS</b>	150
<b>OBC Sangria</b> Red Wine, Mekhong Rum, Orange Juice and Sliced Fruits		<b>Virgin Mojito</b> Mint Leaves, Raw Sugar, Lime Juice, Topped with Ginger Ale	
<b>Arcadia Twilight</b> Absolut Vodka, Lemonade, Cranberry Juice, Lime Juice, Fresh Lime, Soda		<b>Safe Sex on the Beach</b> Cranberry Juice, Grapefruit Juice & Peach Juice	
<b>Karon Beach House</b> Mekhong Thai Rum, Fresh Mangoes, Fresh Lime, Syrup, Topped with Soda		<b>Virgin Piña Colada</b> Pineapple Juice, Coconut Milk, Lemon Juice & Syrup	
<b>Andaman Wave</b> Mekhong Thai Rum, Blue Curacao, Pineapple Juice, Apple Juice, Lime Juice, Fresh Lemon		<b>SHOOT'EM!</b>	280
<b>Phuket Smile</b> Absolut Vodka, Chalong Bay Rum, Passion Fruit Juice, Syrup, and Fresh Lime Juice, Topped with Soda		<b>B-52</b> Kahlua, Baileys, Cointreau	
<b>CLASSIC COCKTAILS THE LATIN WAY</b>	280	<b>Tequilazo</b> Tequila, Lemon Soda	
<b>Piña Colada</b> Havana Club 3YRS, Malibu, Coconut Milk & Pineapple Juice		<b>Lemon Drop</b> Absolut Citron Vodka, Fresh Lemon	
<b>Mai Tai</b> Havana Club 3YRS, Captain Morgan Rum, Orange Curacao, Pineapple Juice, Grenadine & Orange, Lemon Juice		<b>BEERS</b>	
<b>Mojito</b> Havana Club 3YRS, Peppermint Leaves, Lemon Twist & Soda		<b>Singha / Tiger / Chang</b>	170
<b>Strawberry or Mango Daiquiri</b> Havana Club 3YRS, Triple Sec, Lemon Juice, Strawberry Syrup		<b>Heineken</b>	175
<b>AND IF YOU'RE BRITISH</b>	280	<b>Menabrea Bionda, Italy</b>	250
<b>Singapore Sling</b> Beefeater Dry Gin, Cherry Herring, Grenadine, Sweet & Sour, Topped With Soda		<b>Corona Extra, Mexico</b>	290
<b>Gin Fizz</b> Beefeater Dry Gin, Lemon Juice, Sugar & Soda		<b>APERITIFS</b>	
<b>Long Island Ice Tea</b> Beefeater Dry Gin, Absolute Vodka, Rum, Triple Sec, Lemon Juice Topped With Coke		<b>Pimm's No 1</b>	190
<b>SOME MEXICAN FAVORITES</b>	280	<b>Campari</b>	190
<b>Margarita</b> Tequila, Triple Sec, Lemon Juice & Salt		<b>Martini Bianco</b>	190
<b>Tequila Sunrise</b> Tequila, Orange Juice, Grenadine & Lemon Juice		<b>Martini Rosso</b>	190
<b>Strawberry Margarita</b> Tequila, Strawberry Monin Syrup		<b>GINS</b>	
		<b>Beefeater</b>	190  1,900
		<b>Gordon's</b>	190  1,990
		<b>Beefeater Pink</b>	190  2,100
		<b>Bombay Sapphire</b>	210  2,900
		<b>Tanqueray</b>	210  2,900
		<b>Beefeater 24</b>	220  3,000



# SAILS RESTAURANT DRINK LIST

Open Daily 7:00 am to 11:00 pm

## Sails Restaurant DRINK LIST



### VODKAS

	30ml	Bottle
Smirnoff	190	1,800
Absolut	190	1,900
Absolut Raspberry	190	2,200
Absolut Citron	190	2,200
Absolut Vanilla	190	2,200
Absolut Mandarin	190	2,200
Absolut Berri Açai	190	2,200
Cîroc	190	4,200
Ketel One	250	3,700
Belvedere	250	4,200
Absolut Elyx Single Estate Handcrafted	280	4,500

### RUMS

	30ml	Bottle
Meakhong Thai Rum	120	1,200
Havana Club 3YRS Blond	190	1,900
Bacardi Bianco	190	2,100
Chalong Bay Craft 'Pure'	190	2,200
Captain Morgan Dark	190	2,500
Chalong Bay Craft	190	2,700
Havana Club 7YRS	210	2,700
Ron Zacapa Gran Reserva 23YRS	290	4,700

### TEQUILAS

	30ml	Bottle
OSierra Bianco or Gold	190	1,900
Olmecca Reposado	210	2,500
Don Julio	295	4,500

### COGNACS

	30ml	Bottle
Martell VSOP	295	3,500
Hennessy VSOP	295	3,500
Martell XO	650	15,000
Martell Cordon Bleu	650	15,000
Hennessy XO	650	15,000

### PORT & SHERRY

	30ml	Bottle
Tio Pepe Sherry	190	2,100
Fine Tawny Port	190	3,200

### WHISKEYS

	30ml	Bottle
Ballantines	190	1,900
Johnnie Walker Red Label	190	1,900
Jim Beam	190	2,200
Canadian Club	190	2,700
Southern Comfort	190	2,700
John Jameson	190	2,900
Jack Daniels	210	2,900
Chivas Regal 12YRS	190	3,500
Johnnie Walker Black Label	210	3,500
Glenfiddich 12YRS Single Malt	255	3,800
Singleton 12YRS Single Malt	235	4,200
Glenmorangie 10YRS Single Malt	190	4,500
Johnnie Walker Gold Label	250	4,500
Glenlivet Founders Reserve Single Malt	320	5,000
Glenlivet 15YRS Single Malt	380	5,500
Chivas Regal 18YRS	390	5,700
Glenlivet 18YRS Single Malt	520	12,000
Glenlivet 21YRS Single Malt	650	15,000
Royal Salute 21YRS	600	15,000
Johnnie Walker Blue Label	600	15,000
Chivas Regal 25YRS	750	17,000

### LIQUEURS

	30ml	Bottle
Malibu	190	2,100
Kahlua	190	2,700
Grand Marnier	190	2,700
D.O.M. Benedictine	170	2,700
Cointreau	190	2,700
Grappa	190	2,700
Amaretto	190	2,700
Baileys Irish Cream	190	2,700
Sambucca	190	2,700
Tia Maria	190	2,700
Drambuie	190	3,200

### DIGESTIVES

	30ml	Bottle
Pernod	190	
Ricard	190	
Fernet Branca	190	2,700
Jagermeister	190	2,700



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### FRESH FRUIT SHAKES

Raspberry	130	150
Mixed Berry	130	150
Strawberry	130	150
Orange	130	150
Blueberry	130	150
Peach	130	150
Mango	130	150
Lychee	130	150
Watermelon	130	
Lemon or Pineapple	130	
Fresh young coconut	130	
Banana Oreo	130	
Banana Choco	130	

### FRUIT JUICES

Chilled Orange Juice	105
Chilled Pineapple Juice	105
Chilled Lemon Juice	105
Chilled Mango Juice	105
Chilled Apple Juice	105
Fresh Young Coconut	110
Fresh Orange Juice	180

### SOFT DRINKS

Red Bull, Coke, Coke Light, Fanta, Sprite, Tonic, Bitter Lemon, Ginger Ale	80
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### MINERAL WATERS

Singha Still Water	50
Soda Water	80
Aqua Panna Still 500 ml	190
San Pellegrino Sparkling 500 ml	190
Aqua Panna Still 1000ml	295
San Pellegrino Sparkling 1000 ml	295

With Yoghurt

### COFFEES

	Hot	Iced
Espresso	115	
Americano	115	125
Cappuccino	115	135
Tea	115	125
Café Latte	125	135
Mocha	125	135
Chocolate	125	135
Irish Coffee	290	

### DILMAH GOURMET TEAS

Black Tea	115
English Breakfast	
Darjeeling	
Oolong	
Flavoured Black Tea	
Earl Grey Tea	
Peach	
Lemon	
Strawberry	
Green Tea	
Green Tea with Jasmine	
Sencha Green	
Herbal Infusion Tea	
Chamomile Flowers	
Peppermint Leaves	

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