

SAILLS RESTAURANT MENU
 Open Daily 7:00 am to 11:00 pm

Saills 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

Organic 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, Sustainably Farmed Australian 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 Organic 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、赫雷斯雪利酒油醋汁

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

ANDAMAN FRESH CATCH 安达曼新鲜渔获

Poached Pink Snapper Fillet 550
 Brown Rice, Steamed Asparagus, Citrus Vinaigrette
 焯粉红鲷鱼片·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

YOUR NEXT MEAL COULD BE FREE.*

Be an **Accor Live Limitless** member for free and elevate your everyday moments with a myriad of benefits

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



SCAN THIS QR CODE



@pullmankaronbeach



ACCOR · LIVE LIMITLESS



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🌿 Vegetarian 🍤 Shellfish 🐟 Fish 🥜 Nut 🐖 Pork 🌶️ Spicy 🌾 Gluten Free 🍷 Signature 🌱 Celery 🐠 Seafood
 🥛 Contains Dairy 🥚 Eggs 🥗 Healthy 🚫 Lactose Free 🌿 Mustard 🍷 Alcohol 🌱 Local Product 🌱 Vegan 🌱 Sustainably Farmed

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Sails Restaurant

MENU



STEAKS & CHOPS 牛排 & 排骨

WE WORK WITH SMALL FARMS THAT PRODUCE M5 GRADE GRAIN FED PREMIUM 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

所有海洋海滩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

Plant based 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 280
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、陈年帕尔玛森奶酪

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
布纳苏兹马萨拉

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

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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

<p>Hummus   </p> <p>Chickpeas, Tahini, Lemon, Baby Tomatoes 素鹰嘴豆泥: 鹰嘴豆, 芝麻酱, 柠檬, 小番茄</p>	280
<p>Mouhammara   </p> <p>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</p>	280
<p>Lebneh  </p> <p>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</p>	280
<p>Baba Ghanoush  </p> <p>Eggplant, capsicum, Onion Extra Virgen Olive 中东茄子泥: 茄子, 辣椒, 洋葱特级初榨橄榄油</p>	280

ENTRÉE 主菜

<p>Falafel Wrap  </p> <p>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</p>	320
<p>Farrush Makinah</p> <p>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</p>	380
<p>Bahmiya Saluna  </p> <p>Tender okras cooked Egyptian Style with Saffron Rice 巴米亚 萨鲁纳: 鲜嫩的埃及秋葵配藏红花饭</p>	250
<p>Samak Harra  </p> <p>Andaman Silver Snapper with braised Capsicum & Chili 沙马·哈拉: 安达曼银鲷鱼配红烧辣椒</p>	380

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-  Vegetarian
  Shellfish
  Fish
  Nut
  Pork
  Spicy
  Gluten Free
  Signature
  Celery
  Seafood
 Contains Dairy
  Eggs
  Healthy
  Lactose Free
  Mustard
  Alcohol
  Local Product
  Vegan
  Sustainably Farmed

Sails Restaurant MENU



DESSERT 甜品

Coconut Crème Brûlée (V) (D) (GF) 200
Baked Custard, Toasted Coconut
椰子焦糖布丁: 蛋奶冻布丁、烤椰子

Profiterole (V) (D) (GF) 250
Chocolate Sauce, Vanilla Cream
泡芙罗: 巧克力酱、香草奶油

Pineapple Upside Down Cake (V) (D) (GF) (V) 250
Vanilla Sauce, Caramel
菠萝翻转蛋糕: 香草酱、焦糖

Mango Sticky Rice (V) (GF) 250
Coconut Sauce, Sesame
芒果糯米饭: 椰子酱、芝麻

Seasonal Phuket Fruit Platter (V) (GF) 250
普吉岛时令水果拼盘

LA VANILLE ICE CREAM 冰淇淋 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

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(V) Vegetarian (S) Shellfish (F) Fish (N) Nut (P) Pork (Sp) Spicy (GF) Gluten Free (S) Signature (C) Celery (S) Seafood
(D) Contains Dairy (E) Eggs (H) Healthy (L) Lactose Free (M) Mustard (A) Alcohol (LP) Local Product (V) Vegan (SF) Sustainably Farmed

SAILS RESTAURANT KIDS MENU

Open Daily 7:00 am to 11:00 pm

Sails Restaurant KIDS MENU



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



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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

Breton & Fils Traditon 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

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

Sails Restaurant

WINE LIST



WINES BY THE BOTTLE



RED WINE

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

Sails Restaurant

DRINK LIST



SIGNATURE COCKTAILS

280

OBC Sangria

Red Wine, Mekhong Rum, Orange Juice and Sliced Fruits

Arcadia Twilight

Absolut Vodka, Lemonade, Cranberry Juice, Lime Juice, Fresh Lime, Soda

Karon Beach House

Mekhong Thai Rum, Fresh Mangoes, Fresh Lime, Syrup, Topped with Soda

Andaman Wave

Mekhong Thai Rum, Blue Curacao, Pineapple Juice, Apple Juice, Lime Juice, Fresh Lemon

Phuket Smile

Absolut Vodka, Chalong Bay Rum, Passion Fruit Juice, Syrup, and Fresh Lime Juice, Topped with Soda

CLASSIC COCKTAILS THE LATIN WAY

280

Piña Colada

Havana Club 3YRS, Malibu, Coconut Milk & Pineapple Juice

Mai Tai

Havana Club 3YRS, Captain Morgan Rum, Orange Curacao, Pineapple Juice, Grenadine & Orange, Lemon Juice

Mojito

Havana Club 3YRS, Peppermint Leaves, Lemon Twist & Soda

Strawberry or Mango Daiquiri

Havana Club 3YRS, Triple Sec, Lemon Juice, Strawberry Syrup

AND IF YOU'RE BRITISH

280

Singapore Sling

Beefeater Dry Gin, Cherry Herring, Grenadine, Sweet & Sour, Topped With Soda

Gin Fizz

Beefeater Dry Gin, Lemon Juice, Sugar & Soda

Long Island Ice Tea

Beefeater Dry Gin, Absolute Vodka, Rum, Triple Sec, Lemon Juice Topped With Coke

SOME MEXICAN FAVORITES

280

Margarita

Tequila, Triple Sec, Lemon Juice & Salt

Tequila Sunrise

Tequila, Orange Juice, Grenadine & Lemon Juice

Strawberry Margarita

Tequila, Strawberry Monin Syrup

MOCKTAILS

150

Virgin Mojito

Mint Leaves, Raw Sugar, Lime Juice, Topped with Ginger Ale

Safe Sex on the Beach

Cranberry Juice, Grapefruit Juice & Peach Juice

Virgin Piña Colada

Pineapple Juice, Coconut Milk, Lemon Juice & Syrup

SHOOT'EM!

280

B-52

Kahlua, Baileys, Cointreau

Tequilazo

Tequila, Lemon Soda

Lemon Drop

Absolut Citron Vodka, Fresh Lemon

BEERS



Singha / Tiger / Chang 170

Heineken 175

Menabrea Bionda, Italy 250

Corona Extra, Mexico 290

APERITIFS



Pimm's No 1 190

Campari 190

Martini Bianco 190

Martini Rosso 190

GINS



Beefeater 190 1,900

Gordon's 190 1,990

Beefeater Pink 190 2,100

Bombay Sapphire 210 2,900

Tanqueray 210 2,900

Beefeater 24 220 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



SAILS RESTAURANT DRINK LIST

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Sails Restaurant DRINK LIST



FRESH FRUIT SHAKES

Raspberry	130
Mixed Berry	130
Strawberry	130
Orange	130
Blueberry	130
Peach	130
Mango	130
Lychee	130
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

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

150
150
150
150
150
150
150
150
150
150
150
150

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

	115
Black Tea	
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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