

SAILS RESTAURANT MENU

Open Daily 7:00 am to 11:00 pm

# 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
- 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  
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

### 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!



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@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

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



### 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  
布纳苏布兹马萨拉

**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

🌿 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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## 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><b>Hummus</b>   </p> <p>Chickpeas, Tahini, Lemon, Baby Tomatoes<br/>素鹰嘴豆泥: 鹰嘴豆, 芝麻酱, 柠檬, 小番茄</p>   | 280 |
| <p><b>Mouhammara</b>   </p> <p>A Mash Blended from Crushed Walnuts, Capsicum, Pomegranate and Olive Oil<br/>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><b>Lebneh</b>  </p> <p>Fresh Made Whole Milk Yoghurt with Garden Vegetables<br/>脱乳清酸奶: 新鲜的全脂酸奶与田园蔬菜</p>   | 280 |
| <p><b>Baba Ghanoush</b>  </p> <p>Eggplant, capsicum, Onion Extra Virgen Olive<br/>中东茄子泥: 茄子, 辣椒, 洋葱特级初榨橄榄油</p>   | 280 |

### ENTRÉE 主菜

|   |     |
|---|-----|
| <p><b>Falafel Wrap</b>  </p> <p>Chick Pea, Tahini, Herbs, Hummus, Garden Salad<br/>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><b>Farrush Makinah</b></p> <p>Whole Roasted Baby Chicken with Herbs, Lemon and &amp; Sea Salt Served with Garlic Sauce<br/>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><b>Bahmiya Saluna</b>  </p> <p>Tender okras cooked Egyptian Style with Saffron Rice<br/>巴米亚 萨鲁纳: 鲜嫩的埃及秋葵配藏红花饭</p>    | 250 |
| <p><b>Samak Harra</b>  </p> <p>Andaman Silver Snapper with braised Capsicum &amp; Chili<br/>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) (GF) (DF) 200  
Baked Custard, Toasted Coconut  
椰子焦糖布丁: 蛋奶冻布丁、烤椰子

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

Pineapple Upside Down Cake (V) (GF) (DF) (GF) 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



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



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**SAILS RESTAURANT WINE LIST**  
Open Daily 7:00 am to 11:00 pm

# Sails Restaurant WINE LIST



## WINES BY THE GLASS

### SPARKLING

- Belleville Brut**  
Clairette, Marsanne – Rhone Valley, France
- Bottega Prosecco DOC Rosé**  
Veneto, Italy

### WHITE

- Belleville**  
Chardonnay, Viognier – Rhone Valley, France
- Paolo E Noemia D'amico**  
Seiano Bianco Lazio I.g.p. 2021, Italy
- Wither Hill**  
Sauvignon Blanc – Marlborough, New Zealand

- Bottega**  
Pinot Grigio – Venezia, Italy

### ROSÉ

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

### RED

- Belleville**  
Grenache, Shiraz – Rhone Valley, France
- Hardys**  
Shiraz – South-Eastern, Australia
- Luccarelli Primitivo**  
Primitivo – Puglia, Italy
- Velenosi Montepulciano d'Abruzzo Prope**  
Montepulciano – Abruzzo, Italy

## WINES BY THE BOTTLE

### CHAMPAGNE & SPARKLING

- Bottega Prosecco DOC**  
Veneto, Italy 1,800
- 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

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

# Sails Restaurant

## WINE LIST



### WINES BY THE BOTTLE



#### RED WINE

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

30ml

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

Open Daily 7:00 am to 11:00 pm

## Sails Restaurant DRINK LIST



### FRESH FRUIT SHAKES

|                     |     |              |     |
|---------------------|-----|--------------|-----|
| Raspberry           | 130 | With Yoghurt | 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 |
|--|----|

### 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 |

### 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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