

STARTERS

Seafood Tom Yum soup	1,200/-
Thai Style Seafood Broth with Prawns, Fish, Calamari & Crab	
Beetroot Carpaccio	900/-
Rocket, Feta Cheese, Cashew Nuts, Balsamic Dressing & Olive Oil	
Sesame Fried Feta	1,100/-
Served with a Fennel, Cucumber & Pomegranate Salad Finished with Honey	
Crispy Calamari	1,100/-
Parsley & Chilli, Served over Mixed Leaves with Chilli Mayo & Ranch Dressing	
Smoked Malindi Sailfish	1,200/-
Dill Sauce, Pickled Onions & Capers	
Tuna Carpaccio	1,200/-
Ginger, Chilli, Coriander, Sesame & Soy Sauce	
Beef Carpaccio	1,200/-
Capers, Rocket, Nigela Seeds, Parmesan & Balsamic Reduction	
Coconut Crusted Prawns	1,300/-
With Chilli Mayo, Lime Zest, Toasted Coconut & Coriander	

SAILS

BEACH BAR & RESTAURANT

KILIFI OYSTERS

1 Doz. Chilled	800/
Natural with Onion Vinaigrette or Sweet Chilli & Soy	
1 Doz. Baked	900/-
Garlic & Herb Butter Breadcrumb Crust	
1 Doz. Baked	900/-
Wasabi Butter & Coconut Crust	

PASTA & SALADS

From The Earth Tagliatelle	1,200/-
Mushroom, Sundried Tomato, Spinach, Cream & Parmesan	
Zucchini & Cherry Tomato Spaghetti	1,200/-
Garlic, Chilli, Zucchini ribbons, Balsamic Cherry Tomato, Parsley, Lemon & Parmesan	
Prawn & Vodka Penne	1,600/-
Prawns, Vodka, Sundried Tomatoes in a Creamy Tomato Sauce & Dill	
Crab Spaghetti	1,700/-
Garlic, Chilli, Fennel, Cherry Tomato, Capers, Parsley & White Wine	
Grilled Sweet Potato & Halloumi Salad	1,300/-
Mixed Leaves, Caramelised Cashews & Balsamic Dressing	
Mexican Chicken Salad	1,400/-
Mixed Leaves, Tomato, Peppers, Sweet Corn, Jalapenos, Avocado Dressing, cheddar cheese and crispy nacho	
Mixed Seafood Salad	2,100/-
Poached Prawns, Dressed Crab, Grilled Calamari, Mixed Salad & Seafood Dressing	

MAIN COURSE

GRILLED

Grilled Snapper a la Meunière	1,400/-	Grilled Chicken	1,500/-	Grilled Prawns	3,000/-
Served with Braised Spinach & Lemon, Parsley Butter Sauce		Served on a Spinach, Sundried Tomato & Cream Sauce		Sails Mango Kachumbari & Garlic Lemon Butter	
Grilled Thai Spiced Snapper	1,400/-	Grilled Fillet Steak	2,000/-	Grilled Mixed Seafood Platter	4,500/-
Thai Oyster Sauce Marinade, Mango & Cherry Tomato Salsa & Balsamic Reduction		Onions Jam, Balsamic Roast Tomato, Red Wine Reduction & Choice of Sauce: 'See below'		Grilled Lobster, Prawns, Snapper, Calamari, Crab Claws & Garlic Lemon Butter	
Traditional Fish & Chips	1,400/-	Baked Crab Au Gratin	2,700/-	Sauces	
Beer Battered Fish, Mushy Peas & Tartare Sauce		Crab meat, White Wine Cream Sauce & Parmesan		Black Pepper, Blue Cheese, Mushroom, BBQ, Béarnaise, Sweet Chilli Soy, Garlic Lemon Butter or Wasabi Butter	
Zanzibar Snapper	1,500/-	Sails Surf & Turf	3,000/-	Side Orders	
Cashewnut, Chilli & Ginger Crust with a Coconut Tomato Sauce & Coriander		Fillet Steak, Crab Cake, Crab Claws, Grilled Prawns, Crispy Onion, Red Wine Reduction & Choice of Sauce: 'See below'		Mashed Potato, French Fries, Mixed Salad, Seasonal Vegetables, Coconut Rice or Onion Rings	
King Prawn Curry	2,300/-	Lobster Thermidor	5,000/- (Upon Availability)	Additional Sauces are Charged at	300/-
Kachumbari, Mango Chutney, Coconut Yoghurt & Poppadum		(40 + Min Preparation) Lobster, Mushroom, White Wine & Creamy Parmesan Sauce all Gratinated in the Shell		Additional Side Orders are Charged at	400/-
Ginger Chilli Crab	2,700/-				
Crab meat steamed with Ginger & Chilli served with Wasabi Butter					

All prices are inclusive of VAT, catering levy & service charge