



SARKIES BAR
AT THE STRAND HOTEL
92 STRAND ROAD YANGON

Weekdays from 6:00pm to 9:00pm

SARKIES BAR
AT THE STRAND HOTEL
92 STRAND ROAD YANGON

SOCIAL HOUR

**BUY
GET 1**

SPIRITS		WINES	
Jose Cuervo Gold Tequila	7	Sparkling Wine	
Beefeater Gin	6	Chevalier Brut	9
Absolut Vodka	6		
Bacardi Superior Rum	5	White Wine	
Jameson Irish Whiskey	6	Sanama Sauvignon	8
Chivas 12 years Whisky	6	Blanc - 2023	
Martell VSOP Cognac	12		
DRAUGHT BEER		Red Wine	
Heineken (L)	5	Sanama Reserva	8
Heineken (S)	3	Carmenere	
Carlsberg (S)	3		

COCKTAILS

Uncle Gyi Sour ABV 13%	8
Bloody Mary Martini ABV 14.81%	8
White Mary ABV 10%	8
Mojito	7
Cosmopolitan	7
Old Fashion	7
Aperol spritz	7
007 Martini	7
Strand Sour 2.0 ABV 10.5%	6

Menu price are in USD and subject to 3% tax and 10% Service charge

BARREL AGED COCKTAILS 8

Martin (1852)

White Rum, Sweet Vermouth, Dry
Vermouth, Peychaud's Bitter

Tigran (1861)

Bourbon Whiskey, DOM

Aviet (1862)

Gin, Campari, Sweet Vermouth,
Chocolate Bitters

Arshak (1868)

Homemade Lemoncello, Campari,
Nirvana Clarified Choco

BURMESE HISTORICAL COCKTAILS 6

Pegu Club (1920)

Gin, Cointreau, Lime Juice, Angosture
Bitter, Orange Bitter

Strand Sour (1968)

Mandalay Rum, Citron Juice, Sugar
Syrup, Angostura Bitter

SARKIES SIGNATURE COCKTAILS

Caesar Martini 8

ABV 14.75%

Caesar Dressing washed Vodka, Parmesan
Cheese infused Dry Vermouth, Roasted
Sesame Oil, Romaine Lettuce

Jalapeno Margarita 8

ABV 19.25%

Jalapeno Macerated Tequila, Cointreau,
Banana peel Syrup, Lemon Juice

Sarkies Banana 8

ABV 9.72 %

White Rum, Banana Pickle Juice, Banana
Peel Syrup, Citrus Acid, Egg White

Uncle Gyi Sour 8

ABV 13 %

Mandalay Dark Rum, Fresh Tamarind Paste,
Palm sugar syrup, Lime Juice, Angostura
Bitter

Strand Sour 2.0 6

ABV 10.5%

Kaffir infused Rum, Fresh Kaffir Lime
Juice, 5 Spices Syrup, Egg White,
Angostura Bitter, Saline Solution

Strand Sling 2.0 6

ABV 13%

White Rum, Herbal Pineapple Pickle,
Coconut, Dry Vermouth

SARKIES SIGNATURE COCKTAILS

Truffle Banana Highball 12
ABV 11.07%

Black Truffle washed Bourbon
Whiskey, Banana Pickle Juice

Strawberry & Cigarettes 12
ABV 8.8%

Campari, Chamomile Tea Syrup, Wild
Strawberry, Elderflower Liqueur

Shiitake Pineapple Highball 12
ABV 10.58%

Shiitake infused Bourbon Whiskey,
Pineapple Pickle Juice

Bloody Mary Martini 8
ABV 14.81%

Bacon washed Vodka, Virgin Bloody
Mary Reduction

White Mary 8
ABV 10%

Gin, Lemon, Rosemary

Sarkies Espresso 6
ABV 9.2%

Vodka, Espresso Coffee, Stout Beer
Reduction

CLASSIC COCKTAILS

6

Mojito

White Rum, Fresh Mint, Lime Juice,
Sugar Syrup, Soda Water

Margarita

Tequila, Cointreau, Lime Juice

Moscow Mule

Vodka, Lime Juice, Ginger Beer

Singapore Sling

Gin, Benedictine, Cointreau, Cherry
Heering Liqueur, Grenadine Syrup,
Fresh Pineapple Juice, Lime Juice,
Angostura Bitter

Pinacolada

White Rum, Fresh Pineapple Juice,
Malibu, Coconut Cream

Long Island Iced Tea

Gin, Rum, Vodka, Tequila, Triple Sec,
Lime Juice, Sugar Syrup, Coke

Dry Martini

Gin, Dry Vermouth

Negroni

Gin, Campari, Sweet Vermouth

CLASSIC COCKTAILS

6

Boulevardier

Bourbon Whiskey, Campari, Sweet
Vermouth

Old Fashioned

Bourbon Whiskey, Orange Peel,
Brown Sugar, Angostura Bitter

Whiskey Sour

Bourbon Whiskey, Lime Juice Sugar
Syrup, Egg White, Angostura Bitter

Caipirinha

Cachaca Rum, White Sugar, Lime
Wedges

Cosmopolitan

Vodka, Cointreau, Cranberry Juice,
Lime Juice

Manhattan

Bourbon Whiskey, Sweet Vermouth,
Angostura Bitter

HIGHLAND WHISKY

Dalmore18	60
Dalmore12	20
Aberfeldy12	12
Glenmorangie Original	12

SPEYSIDE WHISKY

Macallan 18 yrs	80
Macallan 12 yrs	25
Glenfiddich 18 yrs	25
The Balvenie 12 yrs	18
The Glenlivet 15 yrs	18
The Glenlivet 12 yrs	15
Cragganmore 12 yrs	15
Glenfiddich 12 yrs	12
Singleton 12 yrs	12

ISLAY WHISKY

Lagavulin 16	25
Highland Park 12 yrs	12
Glenmorangie Original	12
Islay Mist	7

BLENDED SCOTCH WHISKY

Johnny Walker Blue Label	30
Chivas Salute 21	25
Chivas Regal 18	15
Monkey Shoulder	9
Johnny Walker Gold Reserve	8
Johnny Walker Black Labels	6
Chivas Regal 12	6
Ballantine's Finest	6
Lauders	6
Scotch Glory	6

TENNESSEE WHISKEY

Gentleman Jack	8
Markers Mark 8	7
Jack Daniel's	7

CANADIAN WHISKY

Canadian Club	7
---------------	---

IRISH WHISKEY

John Jameson	7
--------------	---

BOURBON WHISKEY

Jim Beam White	7
----------------	---

JAPAN WHISKEY

Yamazaki	35
Nikka Barrel	20
Chita	15

APERITIFS

Campari	5
Pernod	5
Pimm's No 1	5
Ricard	5
Martini Extra Dry	5
Martini Rosso	5
Martini Bianco	5

COGNAC

Hennessy XO	25
Martell Cordon Blue	25
Remy Martin V S O P	12
Martell V S O P	12
Hennessy V S O P	12

VODKA

Belvedere	9
Grey Gosse	8
Ciroc	8
Ketel One	6
Absolute Blue Vodka	6
Russian Standard	5
Sky	5
Stolichnaya	5
Smirnoff	5

GIN

Tanqueray Ten	10
Hendrick's	10
Akori	8
Tanqueray	8
Tann's	7
Fever Island	7
Bombay Sapphire	7
Beefeater	6
Gordon's	6

RUM

Zacapa XO	22
Havana Club	7
Sagatiba	5
Bacardi Superior	5
Bacardi Gold	5
Captain Morgan Gold	5
Myers	5

TEQUILA

Patron XO	14
Patron Silver	12
Espolon	9
1800 Tequila reserve	9
Patron Gold	7
Jose Cuervo Gold	7

LIQUEUR

Cointreau	4
Grand Marnier	4
Midori	4
Sambuca	4
Drambuie	4
Kahlua	4
D.O.M Benedictine	4
Southern comfort	4

DRAUGHT BEER

Heineken (Big)	5
Heineken (Small)	3

BEER BOTTLE

Corona	5
Budweiser	5
Carlsberg	4
Tiger Crystal	4
Heineken	3

FRESH JUICE

Fresh Juice (Green Apple / Sunkist)	7
Fresh Juice (Water M / Papaya / Pineapple)	5

SOFT DRINK

Ginger Ale	4
Tonic Water	4
Coca Cola	3
Diet Coke or Coke Zero	3
Sprite	3
Red Bull	3
Soda Water	3

COFFEE & TEA

Milkshakes	4
Coffee	4
Cappuccino	4
Café Latte	4
Double Espresso	4
Decaffeinated Coffee	4
American	4
Tea	4
Espresso	3

NATURAL & SPARKLING WATER

S.Pellegrino Sparkling	9
Acqua Panna	7
Dasani	1

MOCKTAILS

Lychee & Citrus	4
Lychee, Lime Juice, Ginger, mint, soda water	
Ginger Pineapple	4
Pineapple Juice, Simple Syrup, Lime, Homemade Ginger	
Apple Shape	4
Kiwi, Lime, Green Apple Syrup, Mint,	
Kiwi Colada	4
Coconut Cream, Kiwi Puree, Lime	

SNACKS

Homemade Cold Cuts P	25
Pork Lonzo, Pork Collar Copa, Pork Chorizo, Pork Ham, Eye round ham served with pickled vegetables, Bread and Chili jam	
Cheese Platter D,N	22
4 kinds of cheeses, nuts, toasted brioche and dried fruits	
Cheesy Fries D	10
Crispy fries smothered in a decadent layer of melted cheese	
Masala Fries D,P	10
Loaded masala fries with tomato salsa, bacon, cheese and yogurt sauce	
BBQ Lotus Chips seasoning V	6
Crispy lotus root slices, with chili, onion and garlic powder	
Charred lemongrass Edamame V	6
Tender edamame pods, charred lemongrass, soy sauce and red chili	
Cheese Mont Lin Mayar D Book	6
Crispy golden-brown pancake, creamy cheese center, sweet corn and chili jam	

SALAD

Gin, Pomelo, Shrimp Cocktails S	12
Marinated Shrimp with gin, pomelo, chili, cucumber and herbs	
Roasted Cabbage Salad N	10
Red cabbage, lime and chili, roasted peanuts, fresh mint	
Grilled Smoky Eggplant Dip N	6
Fire-roasted eggplant tahini, lemon juice and spices Serves with Homemade Flat Bread	
Tea Leaves Salad in Grand Pa Way N,S	6
Sweet corn and tender tea leaves, dried fish, mutton floss, cabbage, garlic, chili	

D = Dairy, P = Pork, N = Seed & Nuts, G = Gluten, V = Vegetarian, S = Seafood

Menu price are in USD and subject to 3% tax and 10% Service charge

SMALL BITES

Wagyu Tataki

39

Thinly sliced Wagyu, served with a tangy ponzu sauce, garnished with fresh herbs, garlic chips, and finely chopped scallions

Salmon Tataki - S

20

Fresh salmon is prepared with a tangy, ponzu sauce that blends citrus, soy, and chili garnish with cucumber, scallions

Asian Spices Crispy Chicken Collagen

12

crispy, golden-brown chicken knee, ginger, garlic, sichuan pepper and chili

Salted Egg Prawns - D,S

12

prawns are coated in a rich, creamy salted egg yolk sauce with chili and curry leaves

Calamari Fritti - D,G

12

Crispy calamari rings coated with flour and semolina service with Tar Tar Sauce and lime

Enoki Tempura - V

6

Tender enoki mushroom clusters are lightly coated in a tempura batter

D = Dairy, P = Pork, N = Seed & Nuts, G = Gluten, V = Vegetarian, S = Seafood

Menu price are in USD and subject to 3% tax and 10% Service charge

GRILLED

Quick Spiced Beef (A mae tar kin) - D 12
Beef marinade with yogurt and spices served with mint relish

Shao Khao Mutton Skewer 12
Mutton marinated in a rich mixture of spices such as cumin, chili powder, garlic, ginger, soy sauce, and a touch of Sichuan pepper oil

Grilled Kayan Sausage - P 12
Kayan Sausage serving with velvety cream mash and roasted peppers

Grilled Fish Brochettes 9
Fish marinated in a mixture of fish sauce, lemongrass, garlic, shallots, turmeric, sugar and grounded peanut

Shao Khao Pork Collar Skewer - P 7
Pork collar marinated in a rich mixture of spices such as cumin, chili powder, garlic, ginger, soy sauce, and a touch of Sichuan pepper oil

Shao Khao Chicken Skewer 7
Chicken marinated in a rich mixture of spices such as cumin, chili powder, garlic, ginger, soy sauce, and a touch of Sichuan pepper oil

Thai Larb Grilled Chicken Wing 7
The wings are marinated with fish sauce, lime juice, garlic, lemongrass, lime leaves and chili served with homemade chili sauce

GRILLED

Mixed Grilled Platter 25
Shao khao mutton skewers, pork collar skewers, chicken skewers, fish skewers and kayan pork sausage

BBQ Pork Ribs 12
Marinated the pork ribs with paprika, garlic powder, brown sugar, chili powder, cumin serving with corn salsa and Homemade Sauce

D = Dairy, P = Pork, N = Seed & Nuts, G = Gluten, V = Vegetarian, S = Seafood

Menu price are in USD and subject to 3% tax and 10% Service charge