



**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	<b>Sparkling Wine</b>	
Beefeater Gin	6	Chevalier Brut	9
Absolut Vodka	6		
Bacardi Superior Rum	5	<b>White Wine</b>	
Jameson Irish Whiskey	6	Sanama Sauvignon	8
Chivas 12 years Whisky	6	Blanc - 2023	
Martell VSOP Cognac	12		
DRAUGHT BEER		<b>Red Wine</b>	
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

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## SARKIES SIGNATURE COCKTAILS

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**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

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## **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

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Dalmore18	60
Dalmore12	20
Aberfeldy12	12
Glenmorangie Original	12

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# SPEYSIDE WHISKY

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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

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# ISLAY WHISKY

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

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# BLENDDED SCOTCH WHISKY

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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

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# TENNESSEE WHISKEY

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

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# CANADIAN WHISKY

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Canadian Club	7
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# IRISH WHISKEY

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John Jameson	7
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# BOURBON WHISKEY

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Jim Beam White	7
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# JAPAN WHISKEY

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Yamazaki	35
Nikka Barrel	20
Chita	15

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# APERITIFS

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

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# COGNAC

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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

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

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## GIN

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

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## RUM

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

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## TEQUILA

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

## LIQUEUR

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

## DRAUGHT BEER

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Heineken ( Big )	5
Heineken ( Small )	3

## BEER BOTTLE

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Corona	5
Budweiser	5
Carlsberg	4
Tiger Crystal	4
Heineken	3

## FRESH JUICE

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

## SOFT DRINK

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

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## COFFEE & TEA

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

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## NATURAL & SPARKLING WATER

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S.Pellegrino Sparkling	9
Acqua Panna	7
Dasani	1

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## MOCKTAILS

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

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## SNACKS

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**Homemade Cold Cuts P**

Pork Lonzo, Pork Collar Copa, Pork Chorizo, Pork Ham, Eye round ham served with pickled vegetables, Bread and Chili jam

25

**Cheese Platter D,N**

4 kinds of cheeses, nuts, toasted brioche and dried fruits

22

**Cheesy Fries D**

Crispy fries smothered in a decadent layer of melted cheese

10

**Masala Fries D,P**

Loaded masala fries with tomato salsa, bacon, cheese and yogurt sauce

10

**BBQ Lotus Chips seasoning V**

Crispy lotus root slices, with chili, onion and garlic powder

6

**Charred lemongrass Edamame V**

Tender edamame pods, charred lemongrass, soy sauce and red chili

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**Cheese Mont Lin Mayar D Book**

Crispy golden-brown pancake, creamy cheese center, sweet corn and chili jam

6

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## SALAD

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**Gin, Pomelo, Shrimp Cocktails S**

Marinated Shrimp with gin, pomelo, chili, cucumber and herbs

12

**Roasted Cabbage Salad N**

Red cabbage, lime and chili, roasted peanuts, fresh mint

10

**Grilled Smoky Eggplant Dip N**

Fire-roasted eggplant tahini, lemon juice and spices  
Serves with Homemade Flat Bread

6

**Tea Leaves Salad in Grand Pa Way N,S**

Sweet corn and tender tea leaves, dried fish, mutton floss, cabbage, garlic, chili

6

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

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## SMALL BITES

### **Wagyu Tataki**

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

39

### **Salmon Tataki - S**

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

20

### **Asian Spices Crispy Chicken Collagen**

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

12

### **Salted Egg Prawns - D,S**

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

12

### **Calamari Fritti - D,G**

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

12

### **Enoki Tempura - V**

Tender enoki mushroom clusters are lightly coated in a tempura batter

6

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## GRILLED

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<b>Quick Spiced Beef ( A mae tar kin ) - D</b>	12
Beef marinade with yogurt and spices served with mint relish	
<b>Shao Khao Mutton Skewer</b>	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	
<b>Grilled Kayan Sausage - P</b>	12
Kayan Sausage serving with velvety cream mash and roasted peppers	
<b>Grilled Fish Brochettes</b>	9
Fish marinated in a mixture of fish sauce, lemongrass, garlic, shallots, turmeric, sugar and grounded peanut	
<b>Shao Khao Pork Collar Skewer - P</b>	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	
<b>Shao Khao Chicken Skewer</b>	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	
<b>Thai Larb Grilled Chicken Wing</b>	7
The wings are marinated with fish sauce, lime juice, garlic, lemongrass, lime leaves and chili served with homemade chili sauce	

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## GRILLED

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<b>Mixed Grilled Platter</b>	25
Shao khao mutton skewers, pork collar skewers, chicken skewers, fish skewers and kayan pork sausage	
<b>BBQ Pork Ribs</b>	12
Marinated the pork ribs with paprika, garlic powder, brown sugar, chili powder, cumin serving with corn salsa and Homemade Sauce	

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