



SARKIES BAR AT THE STRAND HOTEL 92 STRAND ROAD YANGON

SOCIAL HOUR

SPIRITS WINES Jose Cuervo Gold Tequila **Sparkling Wine** 7 Ornella Molon -Prosecco Beefeater Gin 6 9 Lauders whisky 6 **White Wine** 5 Skyy Vodka Marcelito Moscato Bacardi Superior Rum 5 Frizzante 8

Red Wine

Sauvignon

Marcelito Cabernet

8

DRAUGHT BEER

Heineken (L) 5 Heineken (S) 3

COCKTAILS

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

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, Lemon Juice

Sarkies Banana 8 ABV 9.72 %

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

Uncle Gyi Sour 8 ABV 13 %

Mandalay 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 ABV 11.07%

12

Black Truffle washed Bourbon Whiskey, Banana Pickle Juice

Strawberry & Cigarettes 12 ABV 8.8%

Vodka, 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 ABV 10% 1. Lemon. Rosemary

Gin, Lemon, Rosemary

Sarkies Espresso ABV 9.2% A Espresso Coffee Stout Beer

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

HICHI AND WHI	ISKV	TENNESSEE WHIS	KFV
Dalmore18	60	Gentleman Jack	8
Dalmore12	20	Markers Mark 8	7
Aberfeldy12	12	Jack Daniel's	7
Glenmorangie Original	12		07/7/
SPEYSIDE WHISI	XY	CANADIAN WHI	SKY
Macallan 18 yrs	80	Canadian Club	7
Macallan 12 yrs	25	IRISH WHISKEY	,
Glenfiddich 18 yrs	25	IKISII WIIISKEI	
The Balvenie 12 yrs	18	John Jameson	7
The Glenlivet 15 yrs	18		
The Glenlivet 12 yrs	15 15	BOURBON WHIS	KEY
Cragganmore 12 yrs Glenfiddich 12 yrs	15 12	Jim Beam White	7
Singleton 12 yrs	12		
		JAPAN WHISKEY	<i>-</i>
ISLAY WHISKY		Yamazaki	35
Lagavulin 16	25	Nikka Barrel	20
Highland Park 12 yrs	12	Chita	15
Glenmorangie Original	12	APERITIFS	
Islay Mist	7		
DI ENDED COOT		Campari	5
BLENDED SCOT	CH	Pernod	5
WHISKY		Pimm's No 1 Ricard	5
Johnny Walker Plue Lehr	7 30		5 5
Johnny Walker Blue Labe Chivas Salute 21		Martini Rosso	5
Chivas Regal 18	15	Martini Rosso Martini Bianco	5
Monkey Shoulder	9	Martin Dianco	5
Johnny Walker Gold	O	COGNAC	
Reserve	8		
Johnny Walker Black		Hennessy XO	25
Labels	6	Martell Cordon Blue	25
Chivas Regal 12	6	Remy Martin V S O P	12
Ballantine's Finest	6	Martell V S O P	12
Lauders	6	Hennessy V S O P	12
Scotch Glory	6	1101111000y V O O 1	14
Menu price are in US	D and subi	ect to 3% tax and 10% Service charge	
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1	VODKA		BOLSLIQUEUR	
\mathcal{Y}	Belvedere	9	Triple Sec	4
1 /	Grey Gosse	8	Lychee Liqueur	4
	Ciroc	8	Sour apple Liqueur	4
\mathcal{Y}	Ketel One	6	Créme De Cacao Brown	4
	Absolute Blue Vodka	6	Créme De Cassis Cherry Brandy	4 4
\mathcal{A}	Russian Standard	5	Créme De Violette	4
Y	Skyy	5	Apricot Brandy	4
	Stolichnaya	5 5	Peppermint Green	4
\mathcal{A}	Smirnoff	5	Blue Curacao	4
	GIN	_	DRAUGHT BEER	Helmeren
	Tanqueray Ten	10		
Y.	Hendrick's	10	Heineken (Big) ** Heineken (Small) **	5 3
	Akori	8	Helliekell (Sillall)	٥
	Tanqueray	8 7	BEER BOTTLE	1
	Tann's Fever Island	7 7		
	Bombay Sapphire	7	Corona	₅ l
	Beefeater	6	Budweiser	5 4
	Gordon's	6	Carlsberg	4
			Tiger Crystal	4
$\langle \cdot \rangle$	RUM		FRESH JUICE]
	Zacapa XO	22	Freeh Ivies	[
	Havana Club	7	Fresh Juice (Green Apple / Sunkist)	7 ì
Υ	Sagatiba	5	Fresh Juice	′
	Bacardi Superior Bacardi Gold	5 5	(Water M / Papaya /	
	Captain Morgan Gold	5 5	Pineapple)	5
Υ	Myers	5		
$\int \int$			SOFT DRINK	
\searrow	TEQUILA		Ginger Ale	4
	Patron XO	14	Tonic Water	4
\checkmark	Patron Silver	12	Coca Cola	
\searrow	Espolon	9	Diet Coke or Coke Zero	3 3 3
	1800 Tequila reserve	9	Sprite	3
\checkmark	Patron Gold	7	Red Bull	3
$\langle \rangle$	Jose Cuervo Gold	7		ĺ
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COFFEE & TEA	
Milkshakes Coffee Cappuccino Café Latte Double Espresso Decaffeinated Coffee American Tea Espresso	4 4 4 4 4 4 4 3
NATURAL & SPARKLING WATER	
S.Pellegrino Sparkling Acqua Panna Dasani	9 7 1
MOCKTAILS	
Lychee & Citrus Lychee, Lime Juice, Ginger, mint, soda water	4
Ginger Pineapple Pineapple Juice, Simple Syrup, Lime, Ginger, Homemade ginger	4
Apple Shape Kiwi, Lime, Green Apple Syrup, Mint, Sprite top-up	4
Kiwi Colada Coconut Cream, Kiwi Puree, Lime	4
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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	
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	
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	6
Cheese Mont Lin Mayar D Book Crispy golden-brown pancake, creamy cheese center, sweet corn and chili jam	6
SALAD	
Gin, Pomelo, Shrimp Cocktails A,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 eggplan 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

Wagyu Tataki Thinly sliced Wagyu, served with a tangy ponzu sauce, garnished with fresh herbs, garlic chips, and finely chopped scallions
Salmon Tataki - S Fresh salmon is prepared with a tangy, ponzu sauce that blends citrus, soy, and chili garnish with cucumber, scallions
Asian Spices Crispy Chicken Collagen crispy, golden-brown chicken knee, ginger, garlic, sichuan pepper and chili
Salted Egg Prawns - D,S prawns are coated in a rich, creamy salted egg yolk sauce with chili and curry leaves
Calamari Fritti - D,G Crispy calamari rings coated with flour and semolina service with Tar Tar Sauce and lime
Enoki Tempura - V Tender enoki mushroom clusters are lightly coated in a tempura batter

Book : D = Diary, 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