

STARTERS

Watermelon Gazpacho	1,000/-
<i>A Coastal Twist on a classic Gazpacho Soup finished with Chilli Oil</i>	
Beetroot Carpaccio	1,100/-
<i>Rocket, Feta Cheese, Cashew Nuts, Balsamic Dressing & Olive Oil</i>	
Sesame Fried Feta	1,300/-
<i>Served with Fennel, Cucumber & Pomegranate Salad Finished with Honey</i>	
Crispy Calamari	1,300/-
<i>Parsley & Chilli, Served over Mixed Leaves with Chilli Mayo & Ranch Dressing</i>	
Sails Seafood Broth	1,400/-
<i>Asian & Swahili Inspired Coconut Seafood Broth, Prawns, Fish, Calamari & Crab</i>	
Sails Smoked Catch Of The Day	1,400/-
<i>Seasonal Fish Smoked In-House, served with a Mango, Avocado, Rocket & Tomato Salsa, finished with Cracked Black pepper & Olive Oil</i>	
Tuna & Avocado	1,400/-
<i>Ginger, Chilli, Coriander, Sesame, Balsamic Soy & Chilli Oil</i>	
Beef Carpaccio	1,400/-
<i>Capers, Rocket, Parmesan & Balsamic Reduction</i>	
Coconut Crusted Prawns	1,500/-
<i>With Chilli Mayo, Lime Zest, Toasted Coconut & Coriander</i>	
Thai Style Prawns	1,500/-
<i>Ginger, Chilli, Garlic, Spring Onion, Thai Paste, Soy Sauce & Coriander</i>	
Tuna Carpaccio	1,500/-
<i>Ginger, Chilli, Coriander, Sesame & Soy Sauce</i>	

SAILS

BEACH BAR & RESTAURANT

KILIFI OYSTERS

1 Doz. Chilled	900/-
<i>Natural with Onion Vinaigrette or Sweet Chilli & Soy</i>	
1 Doz. Baked	1,000/-
<i>Garlic & Herb Butter Breadcrumb Crust</i>	
1 Doz. Baked	1,000/-
<i>Wasabi Butter & Coconut Crust</i>	
1 Doz. Baked	1,000/-
<i>Cajun Butter & Parmesan</i>	

PASTA & SALADS

From The Earth Tagliatelle	1,500/-
<i>Mushroom, Sundried Tomato, Spinach, Cream & Parmesan</i>	
Zucchini & Cherry Tomato Spaghetti	1,500/-
<i>Garlic, Chilli, Zucchini ribbons, Balsamic Cherry Tomato, Parsley, Lemon & Parmesan</i>	
Prawn & Vodka Penne	2,000/-
<i>Prawns, Vodka, Sundried Tomatoes in a Creamy Tomato Sauce & Dill</i>	
Crab Spaghetti	2,200/-
<i>Garlic, Chilli, Fennel, Cherry Tomato, Capers, Parsley & White Wine</i>	
Lobster Tagliatelle	2,500/-
<i>Sauteed lobster, White Wine , Creamy Bisques Sauce, Dill & Tomato Concassé</i>	
Beetroot & Feta Salad	1,400/-
<i>Mixed Leaves, Tomato, Cucumber, Beetroot & Feta with a Balsamic Dressing</i>	
Grilled Sweet Potato & Halloumi Salad	1,600/-
<i>Mixed Leaves, Tomato, Cucumber, Peppers, Avocado, Caramelised Cashews & Balsamic Dressing</i>	
Cajun Chicken Salad	1,600/-
<i>Mixed Leaves, Tomato, Cucumber, Peppers, Spring Onion, Avocado, Feta, Roasted Seeds & Balsamic Chimichuri Dressing</i>	
Mixed Seafood Salad	3,500/-
<i>Mixed Leaves, Tomato, Cucumber, Peppers, Poached Prawns, Dressed Crab, Crab Claws, Grilled Calamari & Seafood Dressing</i>	

MAIN COURSE

GRILLED

Grilled Fish a la Meunière	1,600/-
<i>Served with Braised Spinach & Lemon, Parsley Butter Sauce</i>	
Grilled Thai Spiced Snapper	1,600/-
<i>Thai Oyster Sauce Marinade, Mango & Cherry Tomato Salsa & Balsamic Reduction</i>	
Grilled Chicken	1,700/-
<i>Served on a Spinach, Sundried Tomato & Cream Sauce</i>	

Fillet Medallions	2,600/-
<i>21 Day Dry Aged Beef Served with Balsamic Roast Tomato, Grilled Courgette Ribbons, Crispy Onion, Herby Salsa & Choice of Sauce: 'See below'</i>	
Black Steer Cut Of The Day	Market Price/-
<i>21 Day Dry Aged South African Beef Served with Balsamic Roast Tomato, Grilled Courgette Ribbons, Crispy Onion, Herby Salsa & Choice of Sauce</i>	

Grilled Prawns 'Simply Marinated or Pili Pili Style'	3,400/-
<i>Sails Mango Kachumbari & Garlic Lemon Butter</i>	

Grilled Mixed Seafood Platter	5,500/-
<i>Grilled Lobster, Prawns, Snapper, Calamari, Crab Claws & Garlic Lemon Butter</i>	

Traditional Fish & Chips	1,600/-
<i>Beer Battered Fish, Mushy Peas & Tartare Sauce</i>	
Zanzibar Snapper	1,600/-
<i>Cashewnut, Chilli & Ginger Crust with a Coconut Tomato Sauce & Coriander</i>	
Swahili Prawn Curry	2,500/-
<i>Kachumbari, Mango Chutney, Coconut Yoghurt & Poppadum</i>	
Ginger Chilli Crab	3,000/-
<i>Crab meat steamed with Ginger & Chilli served with Wasabi Butter</i>	

Breaded Chicken Escalope	1,700/-
<i>Served with a Cacciatore Sauce & Rocket Salad</i>	
Baked Crab Au Gratin	3,200/-
<i>Crab meat, White Wine Cream Sauce & Parmesan</i>	
Sails Surf & Turf	4,200/-
<i>Fillet Steak, Crab Claws, Grilled Prawns, Crispy Onion, Chimichurri & Choice of Sauce</i>	
Lobster	6,500/- (Upon Availability)
<i>Grilled or Thermidor (40+ Min Preparation)</i>	

Asian Inspired Coconut Stir-Fry	
• Chicken 1,800/- • Beef 2,000/- • Prawn & Calamari 2,300/-	
<i>Carrot, Courgette, Peppers, Secret Red Curry Paste, Coriander & Crispy Coconut</i>	

Sauces	Additional Sauces 300/-
<i>Black Pepper, Blue Cheese, Mushroom, BBQ, Béarnaise, Sweet Chilli Soy, Cajun Butter, Garlic Lemon Butter or Wasabi Butter</i>	

Side Orders	Additional Sides 400/-
<i>Mashed Potato, French Fries, Mixed Salad, Seasonal Vegetables, Coconut Rice or Onion Rings</i>	

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