

sandals
Restaurant & Bar



SAILING CLUB
— NHA TRANG —





Welcome to **PARADISE**

The beauty of the beach by day, the salt in the air, the sand in your hair, and the sun kiss on your skin. There's nothing better than soaking it all in with some good food and drinks.

At Sandals - Sailing Club, we've picked a selection of dishes from international cuisines, including Vietnamese, French, Indian, Italian and Continental. Pair these dishes with our balanced & comprehensive wine list, exotic juices, delicious smoothies, classic cocktails or just aromatic freshly ground coffee. It only gets better knowing that our ingredients are not only fresh but sourced for the best quality.

So whether you seek a feast for the family, a snack to share with your friend or loved one, or a smoothie to sip on after your swim, our menu has something unique just for you.



SAILING CLUB
— NHA TRANG —

STARTERS

and SNACKS

BRUSCHETTA 180,000

Tomato / Olives / Red Onions / Buffalo Mozzarella

BEEF / CHICKEN OR VEG NACHOS 350,000

Tortilla Chips / Cheese / Sour Cream /
Guacamole / Pico De Gallo / Spicy Sriracha
Sauce

CHEESE AND CHARCUTERIE BOARD 440,000

Selection of Imported Cheeses and Cured Meat /
Caramelized Onions / Grape Compote / Olives /
Artichokes / Selection of Bread

BBQ CHICKEN WINGS 185,000

Chicken Wings Basted In Homemade BBQ Sauce
Served With a Blue Cheese Dressing

CRAB & FISHCAKES 280,000

Crispy Crab and Fishcake / Wilted Asparagus /
Savory Remoulade

TOM YUNG GOONG 200,000

Tiger Prawn / Mushroom / Cherry Tomato / Herbs
/ steamed rice

CREAMY PUMPKIN SOUP 90,000

Cream / Ciabatta / Olive Oil

SPRING ROLLS COMBO 140,000

Fresh Prawn Rolls / Deep-Fried Pork Rolls / Sweet
Chili and Soya Sauce

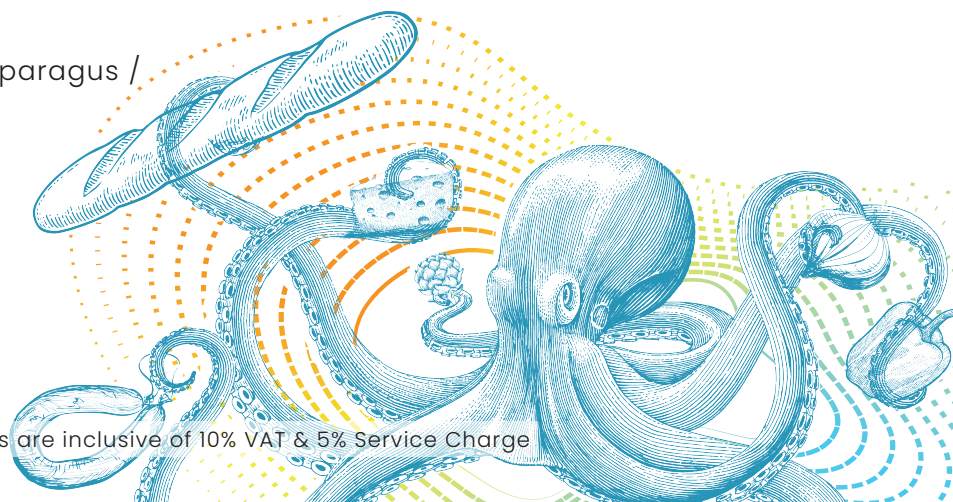
BANH XEO 150,000

Traditional Savory Pancake / Fresh Seafood /
Light Dipping Sauce

SAMOSAS 85,000

Choice of Chicken / Lamb / Vegetable

All prices are inclusive of 10% VAT & 5% Service Charge



SALADS

SMOKED SALMON SALAD 290,000

New Baby Potatoes / Watercress / Quail Eggs / Capers / Cream
Cheese and Chive Dressing

POKE BOWL 230,000

Soya and Lime Marinated Ahi Tuna Tartar / Hawaiian Style Salad /
Mango / Dalat Greens / Palm Sugar Vinaigrette

TIGER PRAWN AND GREEN MANGO SALAD 230,000

Grilled Tiger Prawns / Green Mango / Chili and Coriander Salad /
Thai Dressing

VEG BUDDHA BOWL 250,000

Roasted Sweet Potato / Pumpkin / Beetroot / Mushrooms / Onions
/ Spinach / Chili lime chickpea / Toasted almond / Cilantro /
Tahini dressing

BEEF TENDERLOIN SALAD 220,000

Thyme Marinated beef / Dalat Greens / Goats Cheese / Walnuts /
Shallot Raspberry Vinaigrette

QUINOA SALAD BOWL 240,000

Mixed Greens / Black Quinoa / Shitake Mushrooms / Spinach / Feta
Cheese Topped With a Fried Egg



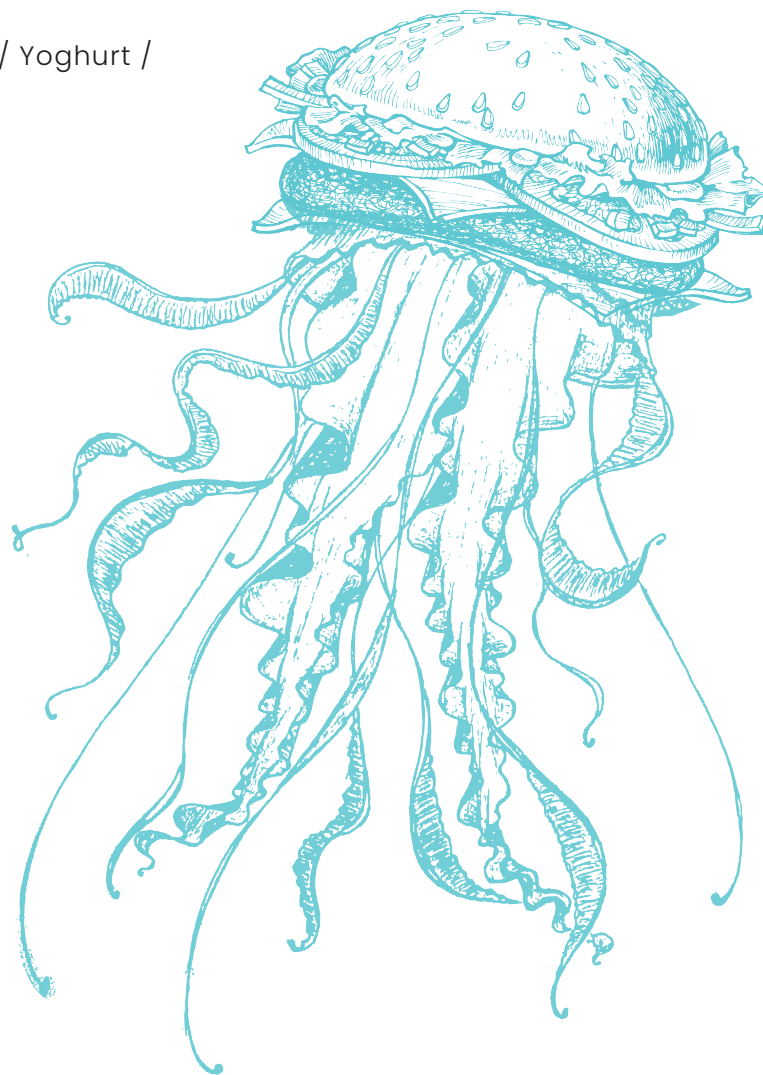
BURGERS

SAILING CLASSIC BURGER 285,000

Angus & Wagyu Blended Beef Patty / Roasted Garlic /
Bacon / Lettuce / Tomato / BBQ Sauce / Cheddar Cheese /
Butter Bun

KOREAN CHICKEN BURGER 255,000

Grilled Korean BBQ Chicken Breast / Kim Chi / Yoghurt /
Korean Chili Paste / Tomato / Lettuce



All prices are inclusive of 10% VAT & 5% Service Charge

SANDWICHES

SERVED WITH FRENCH FRIES WITH A CHOICE OF
CIABATTA / SOURDOUGH / WHOLEWHEAT BREAD

OPEN SMOKED SALMON SANDWICH 250,000

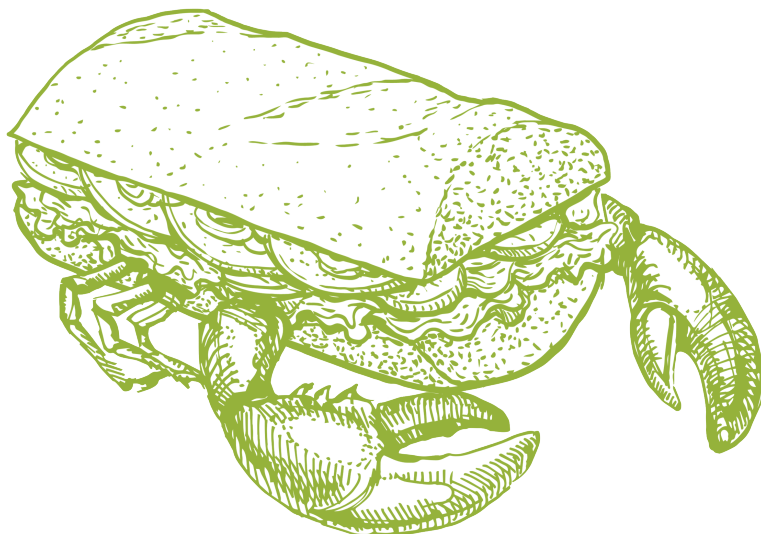
Smoked Salmon / Pickle / Cream Cheese / Watercress /
Dill Dressing

SANDALS CLUB SANDWICH 220,000

Grilled Chicken / Garlic Aioli / Bacon / Fried Egg /
Cheddar Cheese Served On Ciabatta

PULLED PORK SANDWICH 205,000

5-Spice Braised Pork Belly / Soya & Honey /
Grilled Pineapple



WRAPS

BURRITOS 260,000

Fresh Flour Tortillas Filled With a Choice of:
Sautéed Chicken / Braised Beef Brisket /
Roasted Pork Belly / Jalapenos / Tomato /
Sour Cream / Guacamole / Lettuce / Spicy
Sriracha Sauce

PUMPKIN AND CINNAMON WRAP 175,000

Cinnamon Roasted Pumpkin / Hummus /
Yoghurt / Baby Spinach / Feta Cheese

All prices are inclusive of 10% VAT & 5% Service Charge

ARTISANAL PIZZAS

HAND CRAFTED ON A THIN CRUST BASE

MARGHERITA 180,000

Tomato / Mozzarella / Basil

HAWAIIAN 195,000

Pineapple / Double Smoked Ham / Mozzarella

MARINARA 260,000

Squid / Tuna / Prawns / Onions / Garlic / Mozzarella

BBQ PORK 245,000

Braised Pulled Pork / Capsicums / Onions / Sailing

CARNIVORE 250,000

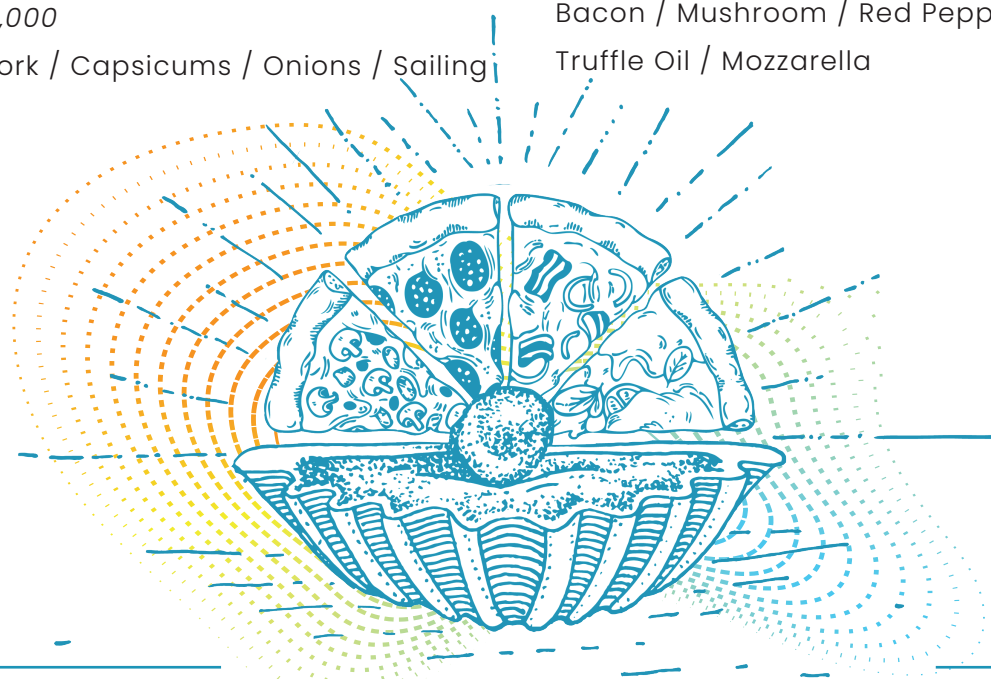
Beef Bolognese / Chorizo / Bacon / Honey Ham /
Straw Mushrooms / Onion / Capsicum /
Parmesan

HERBIVORE 195,000

BBQ Vegetables / Feta / Spinach / Tomato /
Mozzarella

BACON & MUSHROOM 210.000

Bacon / Mushroom / Red Pepper / Parmesan /
Truffle Oil / Mozzarella



All prices are inclusive of 10% VAT & 5% Service Charge

PASTA

and RISOTTO

SPAGHETTI BOLOGNESE 260,000

Classic Beef Braised In Tomatoes and Herbs
with Spaghetti

SPAGETTI CARBONARA 260,000

Ham Sautéed in Creamy Sauce / Egg Yolk /
Parmesan Cheese

LINGUINE WITH MUSSELS & CHORIZO 310,000

Atlantic Mussels / Spanish Chorizo / Roasted Vine
Tomatoes / Basil Tossed Linguini

LINGUINE MARINARA 320,000

Prawns / Mussels / Clams / Sea Bass / White Wine
/ Tomato & Basil Sauce

LINGUINE AL SALMONE 350,000

Scottish Smoked Salmon, Fresh Salmon / White
Wine Cream / Dill / Fennel / Crème Fraiche

OVEN BAKED CHICKEN AND MUSHROOM RISOTTO 320,000

Chicken Breast / Oriental Mushrooms / Risotto
Blanco / Parmesan Shavings

PRAWN & BACON PENNE 320,000

Tiger Prawns / Bacon and Cherry Tomatoes
Cooked In a Creamy White Wine Sauce Finished
With Parmesan and Basil

BRAISED BEEF SHORT

RIB PAPPARDELLE 345,000

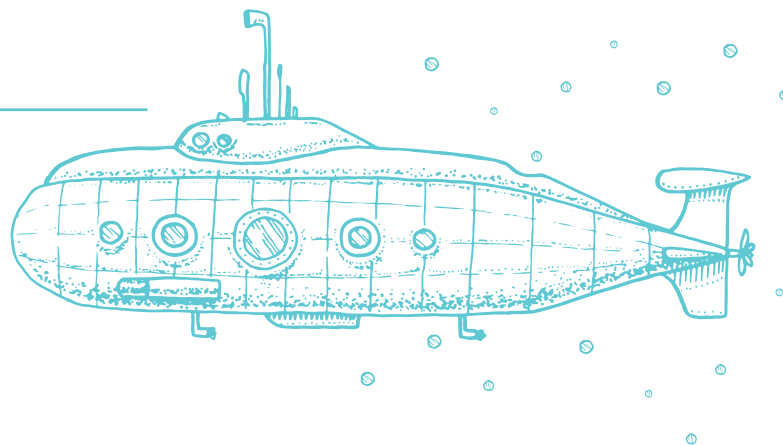
Beef Short Rib Slow Braised in Red Wine and
Aromatics / Served with Pappardelle Pasta
Capsicum, Broccoli and Pecorino Romano



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From the

SEA



SEARED YELLOW FIN TUNA 330,000

Soya and Honey Glazed Yellow Fin Tuna / Mashed Potato / Bok Choi / Pickled Ginger & Pineapple Salsa / Miso Sauce

THAI MUSSELS 360,000

New Zealand Mussels / Aromatic Thai Coconut Sauce / Garlic Bread

TERIYAKI GLAZED SALMON 380,000

Norwegian Salmon / Soba Noodles / Stir Fried Veg / Wasabi ice Cream

GRILLED WHOLE SEABASS 430,000

Kecap marinated whole Seabass / Wrapped in a banana leaf / Vietnamese peanut dipping sauce
(Please Allow 20-30 Minutes for Preparation)

CLASSIC FISH AND CHIPS 250,000

Deep Fried Seabass / French Fries / Coleslaw / Tartar Sauce

OVEN ROASTED SEBASS 290,000

Garlic Spinach / Crushed coconut cassava / served with saffron velouté

CA KHO TO 160,000

Fresh Mackerel in a Clay Pot / Chili / Lemongrass / Steamed Rice

LAU HAI SAN 300,000

Seafood Hot Pot with Fish / Squid / Clams / Shrimp / Vegetables / Fresh Noodles

TOM CHAY TOI 220,000

Fried Tiger Prawns / Butter / Garlic

SEAFOOD BBQ PLATTER 750,000

Scallops / New Zealand mussels / Cheddar gratinated oysters / Octopus / Seabass / Salmon / Tiger prawns / Fried rice / Salt / Chili & lemon dipping sauce / Salt and pepper squid

SEN SEAFOOD PLATTER 370,000

Whole Tilapia / Squid / Mussels / Prawns / Potato Wedges

All prices are inclusive of 10% VAT & 5% Service Charge

Carnivore

MAINS

AGED AUSTRALIAN BEEF TENDERLOIN

520,000

250 Grams

SIDES 75,000

*Roasted Sweet Potato / Sautéed Broccoli with Lemon /
Roasted Honey Pumpkin / Paprika potato wedges /
Roasted whole corn / Green salad / Kim chi / Pickle mix /
Vegetable fried rice*

SAUCE 70,000

Mushroom / Red Wine / Blue Cheese / Green Peppercorn / Garlic Aioli

BEEF BBQ PLATTER 1,200,000

Rump steak / Beef sirloin / Flank steak / Asian
sauce marinated beef ribs / Roasted corn with
spring onion oil / Paprika potato / Mixed pickle /
Mushroom sauce / Green peppercorn sauce /
Garlic aioli

PORK BBQ PLATTER 500,000

Honey glaze marinated pork ribs / Pork sausages /
Pork chops / Potato wedges / house made BBQ
sauce / Mustard

Extra Vegetables and Sauces Can Be Added at an Additional Cost

BRAISED LAMB SHANK 390,000

Slow Braised Lamb Shank in Red Wine and
Aromatics, served with root and seasonal

SLOW BRAISED PORK BELLY 350,000

Pork Belly in Asian Style Dark Sauce / Glazed Root
Vegetables / Sweet Chilly Jam / Fluffy Ginger Rice

CHICKEN & CASHEW NUTS 200,000

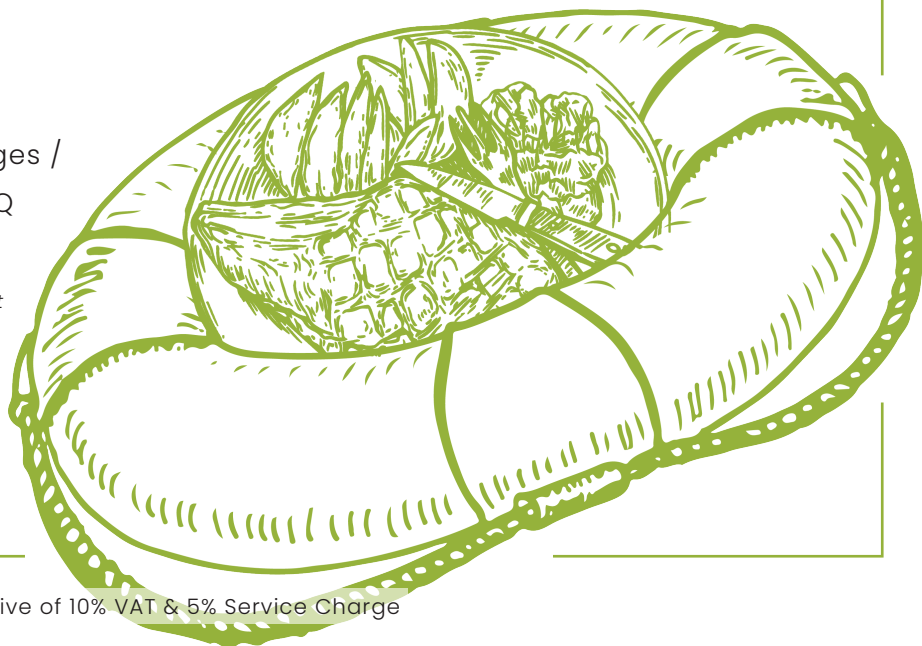
Pineapple / Steamed Rice

BO LUC LAC 200,000

Beef Tenderloin / Capsicum / Oyster Sauce /
French Fries

BUN CHA 180,000

Roasted Pork / Seafood Spring Rolls / Fresh
Noodles / Vietnamese Herbs / Light Dipping Sauce



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CURRIES

ALL SERVED WITH GARLIC NAAN & BASMATI RICE
CHOICE OF MILD OR SPICY

CHICKEN TIKKA MASALA 215,000

BBQ Boneless Chicken / Tomato / Creamy Sauce

LAMB ROGAN JOSH 230,000

Boneless Lamb Curry / Rare Herbs / Indian Spices

CHICKEN KORMA 215,000

Boneless Chicken / Creamy Curry / Cashew Nuts

PRAWN MANGO CURRY 220,000

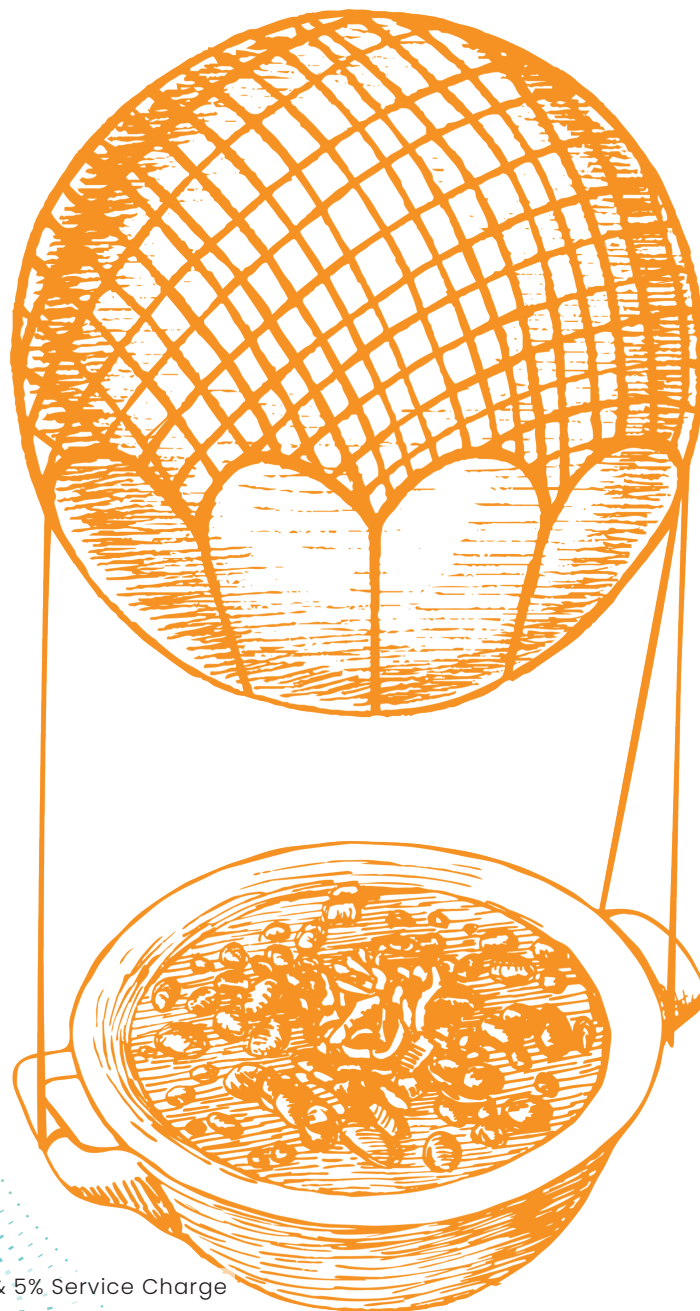
Special Blend of Spices / Rare Herbs

LAMB COCONUT CURRY 235,000

Special Blend of Spices / Rare Herbs

AFGHANI CHICKEN 225,000

Boneless Chicken / Tandoori Cream / Cashew Nuts



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DESSERTS

CHOCOLATE FONDANT 135,000

Chocolate Sponge / Chocolate Hot Runny Centre / Vanilla Ice Cream

(Please Allow 15-20 Minutes for Preparation)

BLUEBERRY CHEESECAKE 135,000

Blueberry / Passion Fruit Coulis

VIETNAMESE FRUIT PLATTER 150,000

Tropical Fruits / Shaved Coconut / Papaya-Lime Dipping Sauce

TIRAMISU 150,000

Italian Coffee / Cream Cheese / Condensed Milk / Kahlua / Vanilla Sponge

CARAMEL CRÈME BRULÉE 130,000

Egg / Cream / Vanilla / Caramel / Salted Caramel Ice Cream

SAILING FROZEN TRIO CAKE 125,000

Sponge Cake / Strawberry Ice Cream / Pistachio Ice Cream / Mango ice cream

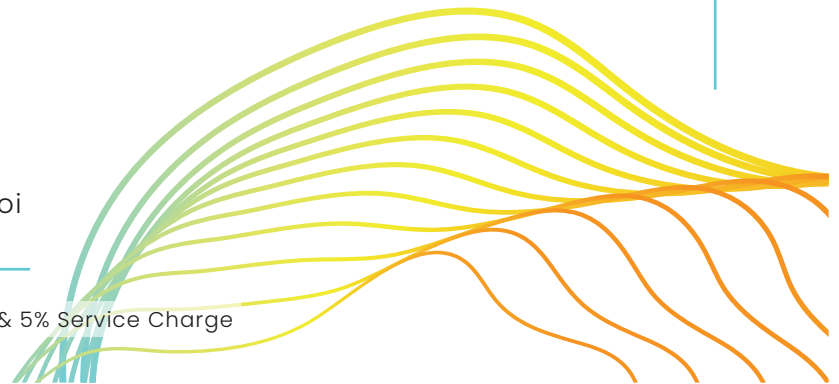
ICE-CREAM

45,000 PER SCOOP & 2 SCOOPS FOR 80,000

Vanilla / Cookies & Cream / Coconut / Salted Caramel / Chocolate Brownie / Strawberry / Chocolate / Kem Chuoi



All prices are inclusive of 10% VAT & 5% Service Charge





DRINKS

LIFESTYLE

& Naturals

EARTHY GOODNESS 110,00

Beetroot / Carrot / Ginger

HEALTHY LIVING 110,00

Dragon Fruit / Apple / Grape / Pineapple

JUNGLE ENERGY 110,00

Mango / Banana / Orange Juice / Honey / Yoghurt

LEMON BREEZE 110,00

Lemon / Pineapple / Apple / Mint / Yoghurt

PACIFIC PASSION 110,00

Passion Fruit / Pineapple / Banana /
Coconut / Yoghurt

MONKEY MANIA 110,00

Mango / Apple Juice / Coconut

EAST WEST 110,00

Fresh Mango / Cardamom / Fresh Milk / Frozen
Yoghurt / Date

COCONANA 110,00

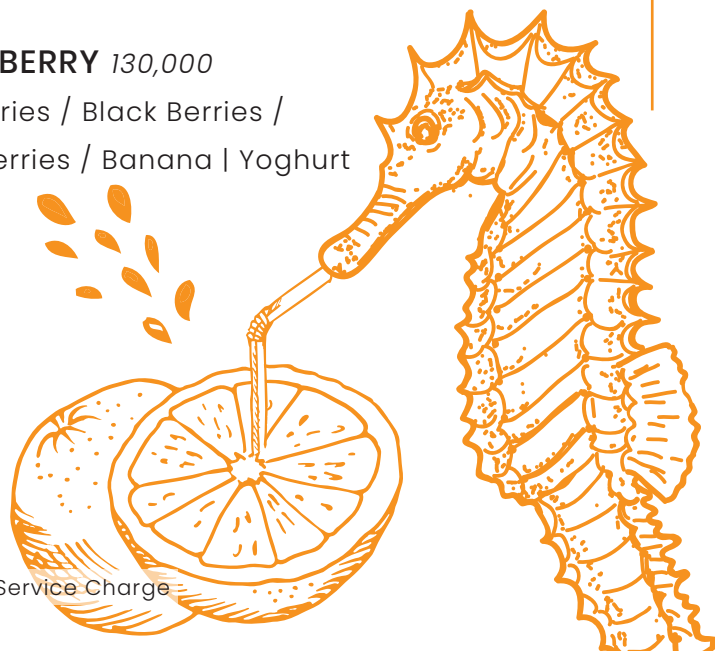
Coconut Cream / Banana / Frozen Yoghurt / Apple
Juice

PINK PANTHER 130,000

Strawberries / Banana / Yoghurt

YOGA BERRY 130,000

Blueberries / Black Berries /
Strawberries / Banana | Yoghurt



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FRESH JUICE

ORANGE / BEETROOT / CARROT / APPLE / WATERMELON 80,000

LEMON / FRESH COCONUT 60,000

MILK SHAKES

CHOCOLATE / STRAWBERRY / VANILLA / COCONUT /

MANGO / AFTER EIGHT

130,000

SOFT DRINKS

COKE / DIET COKE / SODA / TONIC /

RED BULL / 7UP

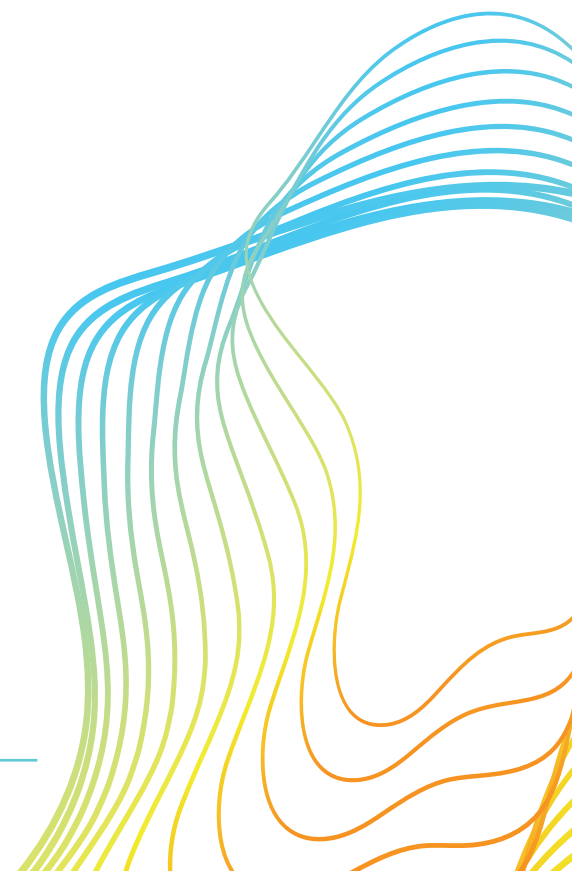
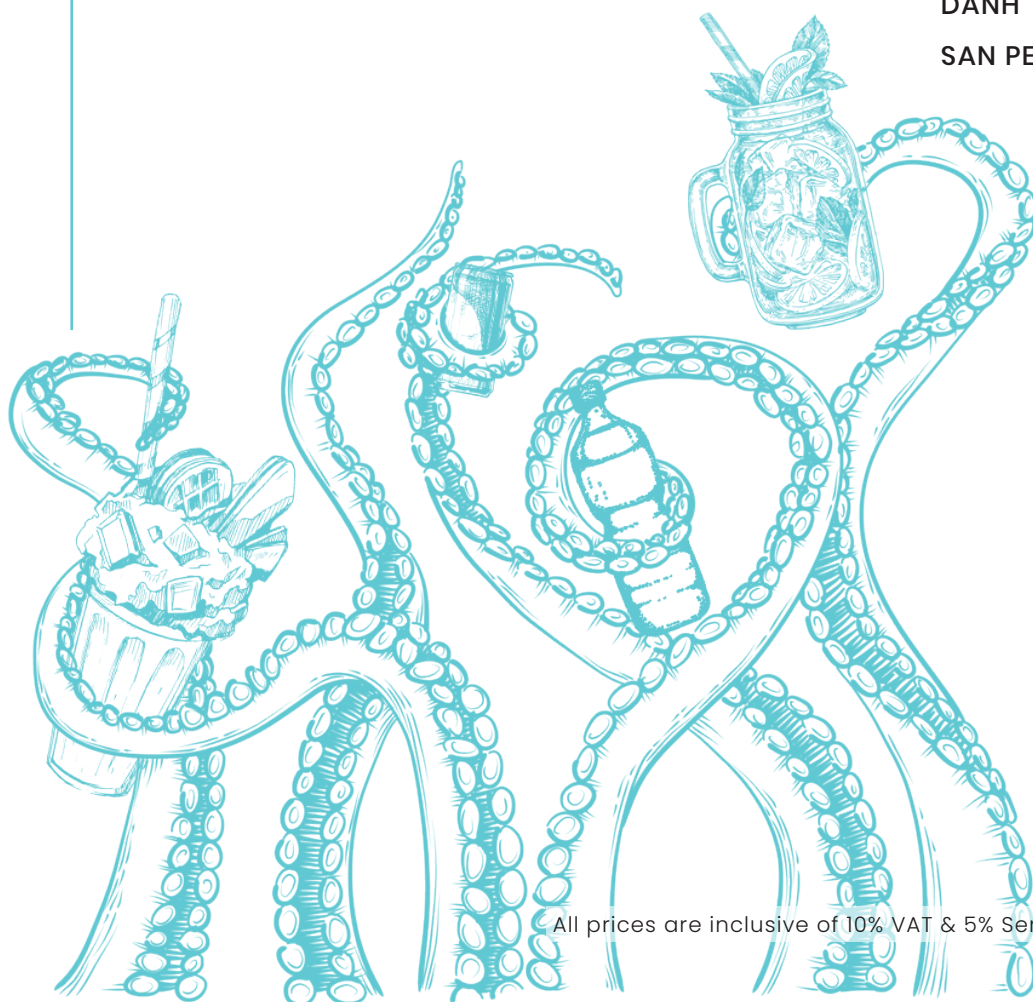
50,000

MINERAL WATER

LAVIE PREMIUM STILL 40,000 / 50,000

DANH THANH SPARKLING 40,000

SAN PELLEGRINO SPARKLING 100,000



All prices are inclusive of 10% VAT & 5% Service Charge

Vietnamese COFFEE 60,000

Iced White Coffee (Cà phê sữa đá)
Hot White Coffee (Cà phê nóng đá)
Iced Black Coffee (Cà phê đen đá)
Hot Black Coffee (Cà phê nóng đen)

Exclusive ROOIBOS Selection 90,000

WHY DRINK RED?

Made from 100% pure rooibos tea, red espresso® is rich in the plant's health benefits. In fact, as red espresso® is a finer grind and uses an espresso method of preparation, the health benefits of the tea are concentrated - meaning it is SUPER HEALTHY!

RED ESPRESSO
RED CUPPACINO
RED LATTE

Lavazza COFFEES

ESPRESSO / AMERICANO 70,000

CAFE LATTE / CAPPUCINO / ICED LATTE 80,000

CARAMEL MACCHIATO 90,000

Tea SELECTION 80,000

ENGLISH BREAKFAST

EARL GREY

JASMINE

GREEN MANGO

SWEET BERRY

CHAMOMILE

ROOIBOS



All prices are inclusive of 10% VAT & 5% Service Charge

SAILING SIGNATURE

Cocktails

Alcohol Strength: WEAK ● MEDIUM ●● STRONG ●●●

SAILING ESPRESSO MARTINI 180,000 ●●

CHOICE BLACK/WHITE

Vodka / Kahlua / Vietnamese Coffee (Choice>)

Condensed Milk

SAILING TIKI 160,000 ●●●

White Rum / Bianco Martini / Pineapple syrup / Lime

/ Honey / Ginger Beer / Bitters

SAILING X WINKING SEAL BELLINI 180,000 ●

Winking Seal Nam Nam Nam / Champagne /

Cointreau / Passion Fruit Puree

SAILING COCONUT COLADA 160,000 ●

White Rum / Malibu / Coconut Ice Cream /

Fresh Coconut / Pineapple

SC FRENCH INDOCHINA 180,000 ●●

Premium vodka / Lemongrass Syrup / Fresh Ginger

/ Ginger Beer / Lime

SAILING NEGRONI 180,000 ●●●

Gin / Dark Spiced Rum / Campari / Aperol / Cacao

SAILING X WINKING SEAL GIN SMASH 180,000 ●●

Winking Seal Dragonfruit IPA / Gin / Cucumber /

Cointreau / Raspberries / Lime / Simple Syrup

SAILING SEXY MARTINI 180,000 ●●

Vanilla Vodka / Fresh Passion Fruit / Passion Puree /

Vanilla Sugar / Side of bubbly

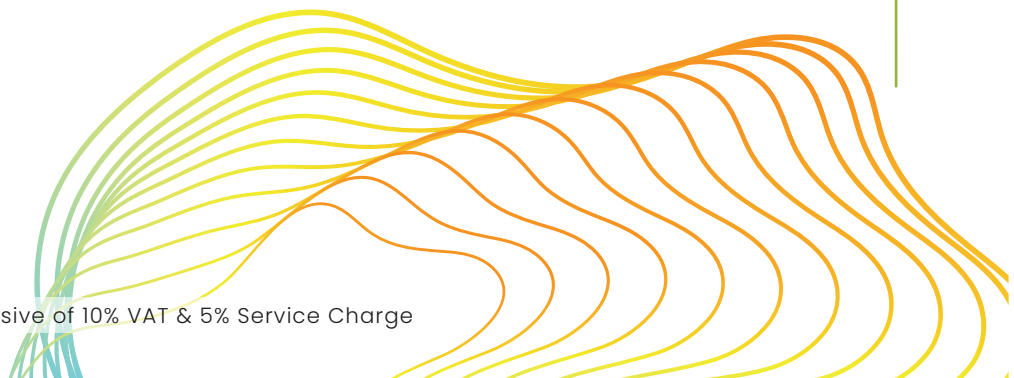
SAILING RISING DRAGON 180,000 ●●

Raspberry Vodka / Cointreau / Mixed berries / Fresh

Mango / Lime / Simple Syrup / Apple & Rose Foam



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BEERS & Cider

WINKING SEAL CRAFT BEER

Indochine-inspired craft beer adventures, which create that moment of lift off when atoms & art collide in a glass igniting a perfect storm. Made in Saigon.

110,000 (sml) 150,000 (lrg)

SAIGON 70,000

DESPERADOS / AMSTEL 80,000

TIGER BOTTLE / TIGER DRAUGHT SMALL /
TIGER CRYSTAL / HEINEKEN DRAUGHT 90,000

HEINEKEN ALU 150,000

HEINEKEN BOTTLE / APPLE CIDER 100,000

CORONA / TIGER DRAUGHT LARGE 130,000



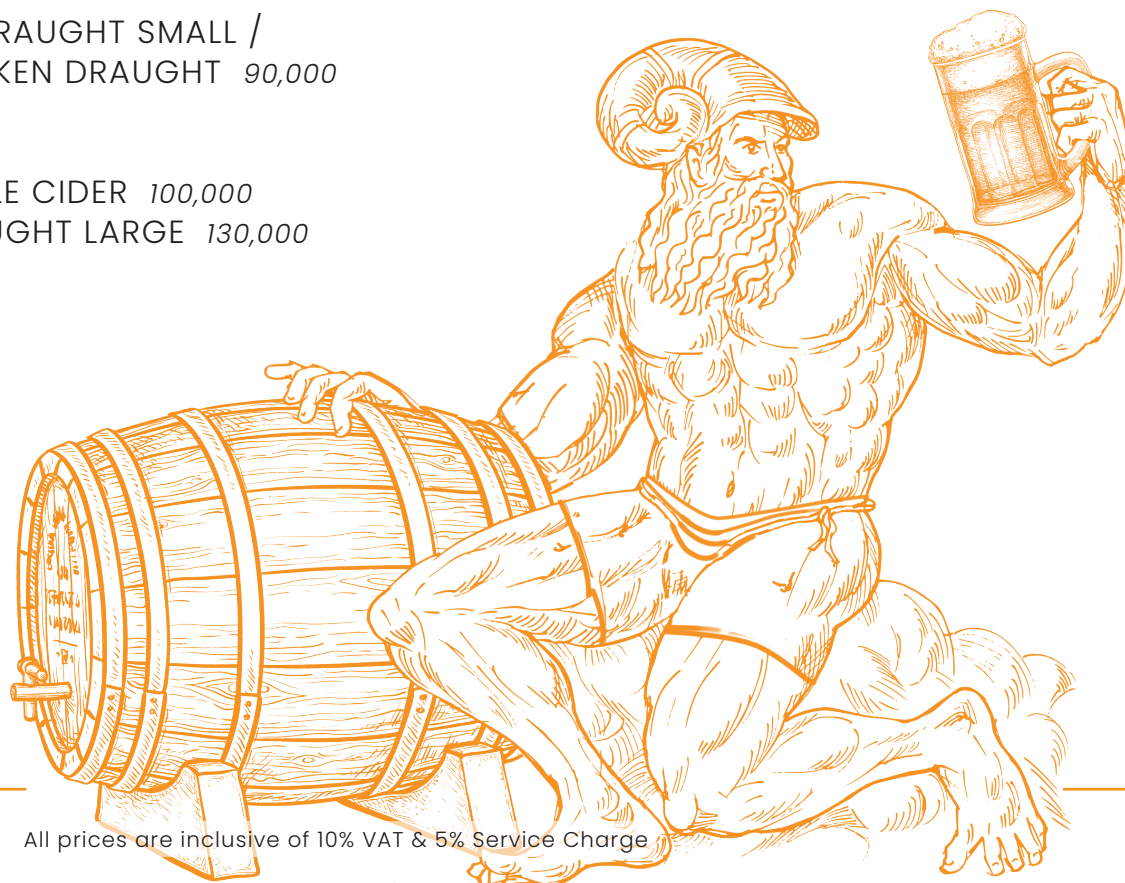
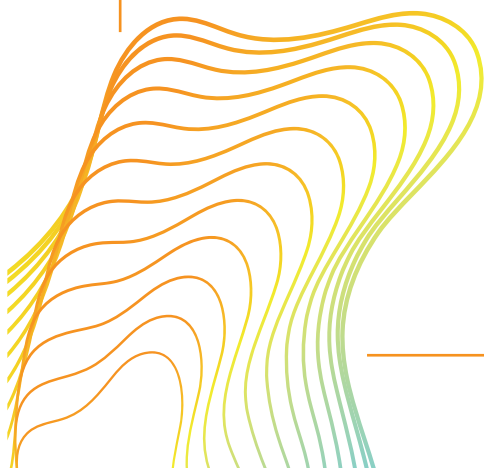
SAILING CLUB
DRAGON
FRUIT PALE ALE

Our flagship beer, especially made for us! Comes with a tenacious tinge to a well-balanced flavor profile



Năm Năm Năm
Cream Ale

Light, floral, and crisp with hints of fruit. Perfect beach side beer.



All prices are inclusive of 10% VAT & 5% Service Charge

Wines

BY THE GLASS

THE BEACH HOUSE WINE SELECTION

GLASS / BOTTLE

THE BEACH HOUSE WHITE

160,000 / 750,000

Sauvignon Blanc

Light and refreshing, tropical passion fruit and pineapple with a citrus twang

THE BEACH HOUSE ROSÉ

160,000 / 750,000

Pinotage

Pretty soft pink coloring, alluring ripe fruity and rose petal/floral influences

BEACH HOUSE RED

160,000 / 750,000

Shiraz / Mouverdre / Voigner

Smooth velvety tannin structure with loads of black fruits and elegant spices

CUVEE JEAN LOUIS BLANC DE BLANC BRUT

160,000 /

750,000

Pale golden color, delicate bubbles. Pear and apple bouquet. Clean and fresh



Wines

BY THE GLASS

GLASS / BOTTLE

SANAMA CHARDONNAY

170,000 / 700,000

Aromas of peach, ripe pineapple and pear. A balance on the palate with good acidity and a pleasant finish

Rapel Valley, Chile

ALLAN SCOTT SAUVIGNON BLANC

175,000 / 850,000

Tropical fruit with a fresh herbaceous character. Balanced with a zesty passionfruit influence and a dry finish

Marlborough, New Zealand

GERARD BERTRAND CABERNET SAUVIGNON

175,000 / 850,000

Intense red fruit aromas and subtle spices, offering perfect balance and good length on the palate

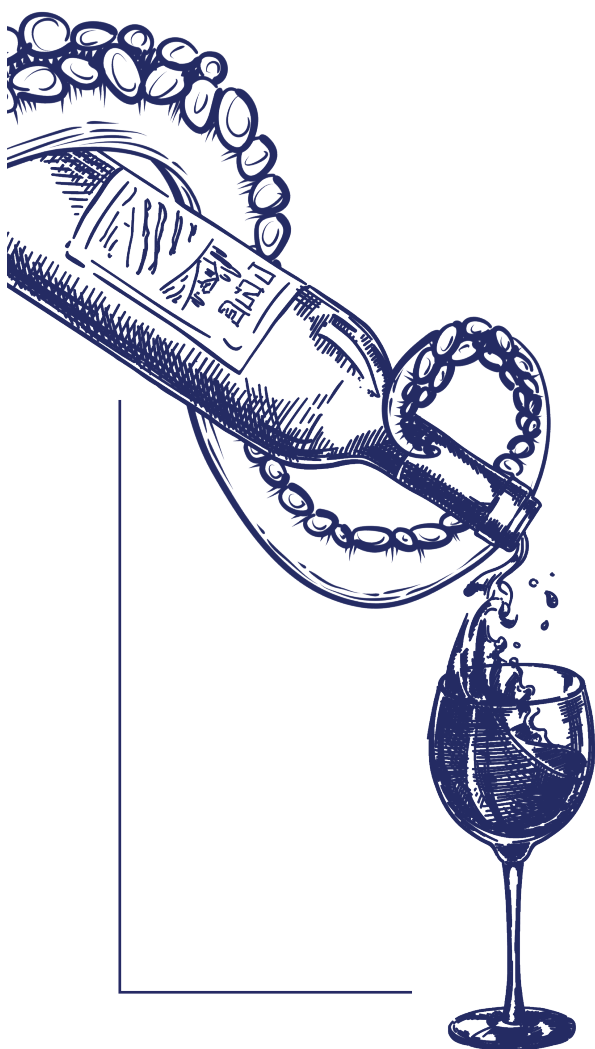
Pays d'Oc, France

ALLAN SCOTT PINOT NOIR

200,000 / 1,150,000

Sweet fruit character of cherries matched perfectly with the bitterness of pure cocoa

Marlborough, New Zealand



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BUBBLES

TOMMASI FILODORA PROSECCO 950,000

Clean and spicy and it has an elegant, floral nose with hints of acacia and wisteria flowers

Veneto, Italy

LOUIS ROEDERER 2,900,000

Harmonious and structured, elegant and lively, with a unique exuberance

Champagne, France

ROSÉ

CHATEAU DE PAMPELONNE 950,000

A supple, elegant rosé, with a complex, sharp bouquet and a powerful, fruity palate

Côtes de Provence, France



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WHITES

YALUMBA Y SERIES PINOT GRIGIO 850,000

Refreshing and lively. It opens with layers of baked apple and pear skin flavours that are complimented by a succulent acidity

Barossa Valley, Australia

CHATEAU LE GRAVIERE SEMILLON / SAUVIGNON BLANC / MUSCADEL 950,000

Flavors of honeysuckle, white peach, apricot and melon notes

Bordeaux, France

GEORGE DUBOEUF VIOGNIER 980,000

Lush, soft character, that include notes of peach, pears, violets and minerality

Ardeche, France

GLEN CARLOU HAVEN CHARDONNAY

1,000,000

Golden apples, baked pears and figs. On the palate, stone fruit and apple are balanced by clean and soft acidity

Paarl, South Africa

VINUM CHENIN BLANC 1,150,000

Bright and lively, this chenin refreshes with citrus intensity and delights with delicate pear and white peach

Stellenbosch, South Africa

NOBILO SAUVIGNON BLANC 1,200,000

Fresh, crisp and clean with zesty flavors of ripe tropical fruits, especially passion fruit and pineapple

Marlborough, New Zealand

CRAGGY RANGE SAUVIGNON BLANC

1,350,000

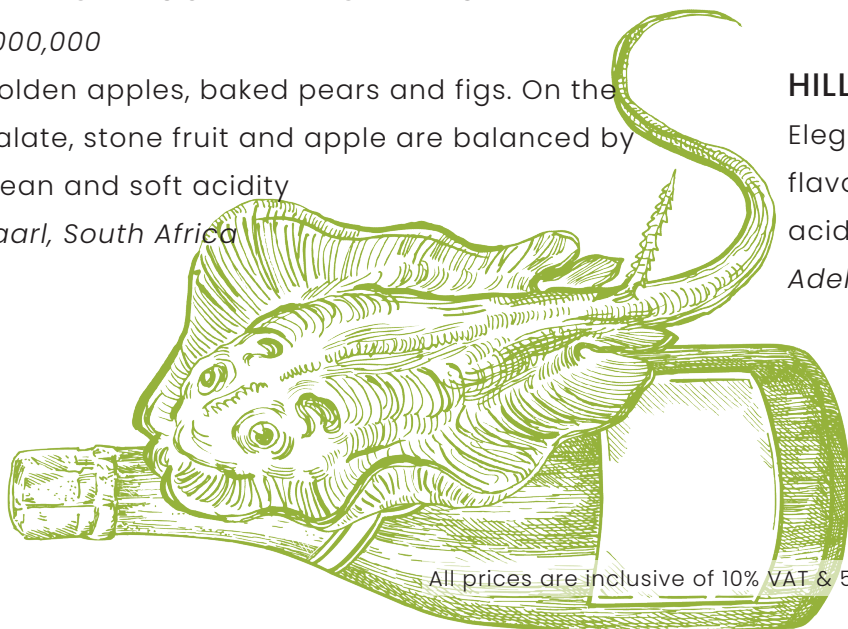
Harmonious and rich on the palate with ripe citrus and fresh apple and a layered, dry, textural feel

Marlborough, New Zealand

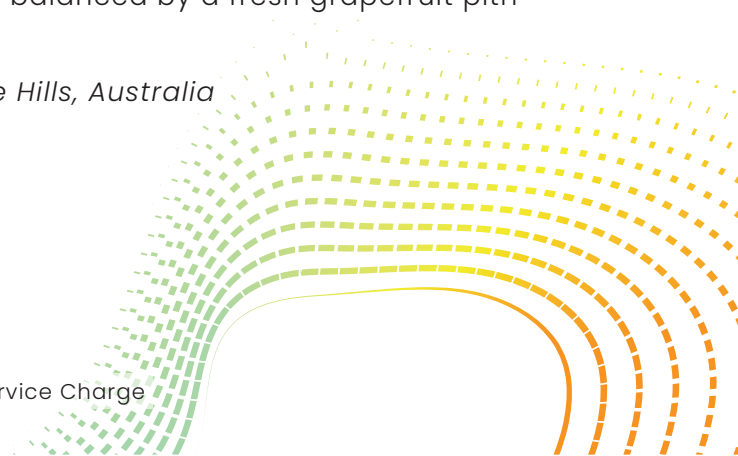
HILL-SMITH ESTATE CHARDONNAY 1,500,000

Elegant restraint with generous stone fruit flavours, balanced by a fresh grapefruit pith acidity

Adelaide Hills, Australia



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RED

LOS BOLDOS MERLOT 900,000

Warm and full-bodied red wine with an intense fruity taste of currants, blackberries and a hint of vanilla

Central Valley, Chile

AMPHORA COTES DE CASTILLON CAB FRANC / MERLOT 950,000

Fresh and juicy style of a perfectly ripe fruit. The maturation is made without oak to allow the expression of a ravishing fruit

Bordeaux, France

MARQUEZ DE CACERES CRIANZA 1,100,000

Red berry fruits, toasted bread and cocoa with a touch of spice in the mouth with notes of vanilla and succulent fruit

Rioja, Spain

YALUMBA THE SCRIBBLER CABERNET SAUVIGNON, SHIRAZ 1,150,000

Rich and dense with an inky plummy juiciness. Serious tannins flow to the finish

Barossa Valley, Australia

BARON PHILIPPE DE ROTHSCHILD MOUTON RESERVE CADET 1,300,000

Aromas of red berries with a hint of fine oak. Intense Crimson colour

Bordeaux, France

OPAWA PINOT NOIR 1,500,000

Elegant structure, silky texture and juicy acidity to give freshness

Marlborough, New Zealand

RADFORD DALE SHIRAZ 1,700,000

Fine black pepper and soy sauce notes over a dark fruit core form the focal point of the palate

Stellenbosch, South Africa

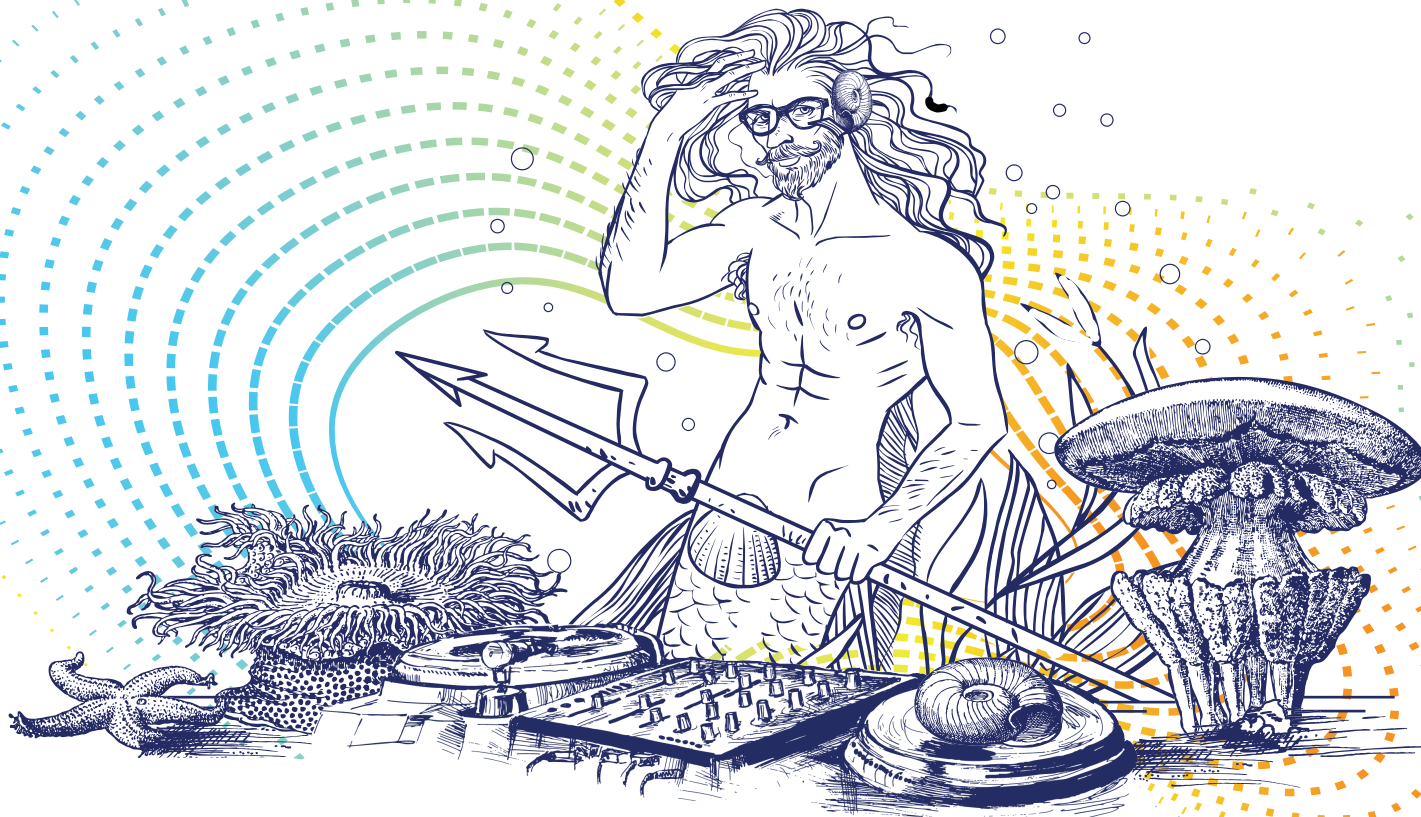
ANTINORI CHIANTI CLASSICO MERLOT SANGIOVESE 1,950,000

Fresh and savory with supple tannins

Tuscany, Italy



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Bring on THE NIGHT

This is where the fun begins. Once the sun sets, it's time to put on your dancing shoes (or stay barefoot – we don't mind either way).

This is when Sailing Club changes from beach restaurant and bar to night club, with a host of entertainment in the way of shows, live bands and DJ's, leaving room for nothing but family, friends, fun and of course frolicking on the dancefloor.



SAILING CLUB
— NHA TRANG —

