



sand

Grill & Lounge

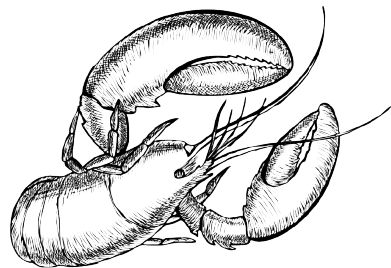
STARTER

- 188 **Slow-cooked octopus salad**
arugula , tomato avocado salsa
- 188 **Foie Gras G N**
terrine with mixed nuts, blackberry gel, raisin
-  228 **Duo of salmon**
avocado, coriander, sour cream, capers
- 268 **Pan-seared scallop**
Salmon roe, asparagus
-  258 **Char-grilled Wagyu slice N**
home-made soy sauce, arugula

MAIN COURSE

- 228 **Seafood pot**
mango clams, rainbow clams, black mussel, local prawn
- 338 **Char-grilled local prawn G**
homemade BBQ sauce
-  518 **Beef Wellington G**
pan-fry foie gras , truffle paste, black pepper sauce
- 368 **Lamb chops French cut 300g**
-  368 **Seafood Trio**
(Sous Vide cod, salmon, tuna)
vegetables, hollandaise sauce
- 258 **Grilled Hainan Wenchang chicken**
- 288 **BBQ Iberico pork short rib**
-  228 **The original Sand burger G**
tomato, caramelized onion, butter lettuce,
Bacon, cheddar cheese, french fries
- 188 **Grilled Wagyu beef skirt sandwich G**
ciabatta bread, tomato, butter lettuce,
mustard mayonnaise
- 168 **Deep-fried grouper taco G**
tomato salsa, Tartar sauce, flour tortilla

FROM THE OCEAN




- 488 **Grilled local grouper (whole or fillet)**
- 308 **Grilled seabass (whole or fillet)**
- 388 **Grilled turbot (whole)**
- 388/100g **Grilled spiny lobster**
- 268/100g **Grilled baby lobster**
- 528 **Grilled Boston lobster**



SOUP

- Tomato and strawberry Gazpacho V N**
coconut cheese, basil
88
- Creamy corn soup**
corn, crab
108
- Cappuccino mushroom G**
truffle milk foam, porcini powder
118

OYSTER & SEAFOOD PLATTER

- Irish Oysters 6/12 PCS**
398/768
- French Gillardeau oysters 6/12 PCS**
699/1299

-  **Sand's autograph seafood platter**
Maine lobster, Irish oysters,
black mussel, sea caught king prawns,
fresh salmon, fresh tuna, Hainan snails
888/1688


-  **White pandalus shrimps on the ice**
398/6 pic
-  **Red pandalus shrimps on the ice**
398/6 pic

SIDE DISHES

- Cheese & Macaroni G V**
68
- Cinnamon honey roasted mini carrot**
68
- French mashed potato**
68
- Sautéed Broccoli**
68
- Sautéed herb mushrooms**
68
- Truffle French fries
with Parmesan cheese G**
68
- Grilled asparagus**
88


SAUCE OF YOUR CHOICE

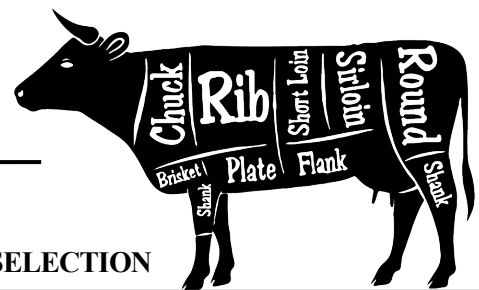
- Brandy green peppercorn sauce
- Red wine sauce
- Home-made BBQ sauce
- Lemon butter sauce

 Signature dish

(V) Vegetarian (G) Contains Gluten (N) Contains Nuts
Please highlight any specific food allergies or intolerances to our team before ordering.
We endeavor to source for local and sustainable ingredients whenever possible. All – inclusive price
The menu is supervised by Sanya pricing bureau and the complaint hot line is 12358

SALAD

- V N Arugula salad 98**
mix lettuce, cheese cream, nuts,
Balsamic orange dressing
- G Caesar salad 108**
romaine lettuce, anchovy, Parmesan cheese, croton
- Choices:**
- Wenchang chicken breast 58
- Wagyu beef slice 98
- King prawns 88
- V N Roasted zucchini and eggplant 98**
sundry cherry tomato, basil and ricotta cheese
- Asparagus salad 158 **
micro mix lettuce, parmesan cheese,
Prosciutto, balsamic
- N Char-grilled Mediterranean spice marinated prawn 188**
tropical fruit, mix lettuce



BUTCHERY SELECTION

- Rib eye**
- Black angus beef rib eye 250g • Marble grade3+ 398
Australian killara 250 days grain fed
- Wagyu beef rib eye 250g • Marble grade5+ 558 
Australian rangers valley 250 days grain fed
- Australian Mayura Wagyu rib eye 250g 1188
Mayura station Wagyu full-blood special feeding formula

- Sirloin**
- Beef striploin 250g 398
Australian 250 days grain fed
- Wagyu beef striploin 250g • Marble grade 5 588 
Australian rangers valley 250 days grain fed
- Australian Mayura Wagyu sirloin 250g 1188
Mayura station Wagyu full-blood special feeding formula

- Tenderloin**
- USDA chilled grain-fed tenderloin 200g 398
- Australian Wagyu M5 tenderloin 200g 558

- T – Bone**
- Australian T-Bone steak (Dry aged) 500g 738 

SHARING

- Beef rib eye Tomahawk 1200g 1368**
Australian 250 days grain fed
- Australian Wagyu rib eye Tomahawk 1200g 2988**
Mayura station Wagyu full-blood
special feeding formula