

Cocktails



SAND & KOAL



SIGNATURE

poor man's coffee | 65

toasted rice vodka, dry vermouth, bergamot rosolio

charred beets | 65

mezcal, charred beetroot, jalapeno cordial

sand & koal paloma | 75

tequila, lebanese white wine, citrus sherbet, activated charcoal

roasted rhapsody | 100

roasted bell pepper cognac, triple sec, cinnamon, lapsang tea

luminescence | 75

vodka, lychee, bitter orange caviar

green gala | 65

gin, green cordial, club soda

dawn pisco | 65

berries pisco, lavender, egg white

0% ALCOHOL

citrus eclipse | 60

gin, white wine, citrus sherbet, activated charcoal

garnet glow | 60

gin, pomegranate, egg white

sunset surfer | 60

lychee, lime cordial, club soda

lemongrass euphoria | 60

dark cane, lemongrass, ginger beer

Lounge Bites



SAND & KOAL



OYSTERS NO. 3

six raw oysters | 210
burnt scotch bonnet salsa & tomato ponzu

six grilled oysters | 210
seaweed butter & green yuzu kosho

CAVIAR

kaviari kristal (30g) | 600
smoked brioche feuilleté, cultured seaweed butter (* - R)

SNACKS

beef tartare | 140
smoked egg, bone marrow, anchovy, chives (♣ - *)

two stuffed chicken wings | 140
shrimp, chives (♣)

three lamb ribs arepas | 120
chimichurri, llajwa sauce

crispy layered potatoes | 75
add black truffle | 100

charred padrón peppers | 50
shishimi (VG - N)

SKEWERS (2 PIECES)

baby corn | 65
confit lemon aioli, espelette pepper (v)

octopus | 180
romesco, potato, xo sauce (N - *)

lobster | 140
yuzu kosho, kumquat

angus short ribs | 140
sesame, gochujang, caramelized onion (N)

wagyu | 180
kampot pepper, scallion, black truffle