



Miss  
Olive  
Oyl

POOL BAR





## ALL INCLUSIVE BEVERAGE

### POOL BAR

#### WATER

SAii Pure Still or Sparkling

\$ 0

#### HOT BEVERAGES

Espresso, Coffee, Cafe Latte, Mocha, Flat White, Cappuccino

\$ 5

#### BOTTLE BEER

Singha, Carlsberg, Lion Lager

\$ 6

#### SOFT DRINKS

Coka Cola, Coka Cola Light, Sprite, Fanta, Tonic Water, Soda Water, Bitter Lemon, Ginger Ale

\$ 4

#### LONGDRINKS

with our House Spirits (Vodka, Gin, Rum, Tequila, Brandy, Whisky)

\$ 7

#### DRAUGHT BEERS

Singha 360ml

\$ 6

Singha 500ml

\$ 9

#### SMOOTHIES

Banana, Mango, Strawberry, Kiwi

\$ 6

#### JUICES

Fresh Daily Pressed Juice

\$ 5

#### COLD BEVERAGES

Iced Coffee

\$ 5

Iced Tea

\$ 4

#### HOUSE WINES

NTIS Chardonnay/Chenin

INTIS Merlot/Malbec, INTIS Rose

BOTTLE \$ 30

GLASS \$ 7

#### SPARKLING WINE

Barton & Guestier Blanc de Blanc

BOTTLE \$ 40

GLASS \$ 8

## MOCKTAILS

### TROPICAL OASIS

Passion Fruit, Pineapple, Lime, Grenadine

\$ 6

### VIRGIN COLADA

Coconut, Pineapple

\$ 6

### SHIRLEY TEMPLE

Lime, Grenadine, Ginger ale

\$ 6

### ALMOND LEMONADE

Orgeat, Lime, Soda

\$ 6

### SAII BLUE LAGOON

Vodka, Blue Curacao, Malibu, Cream, Coconut, Pineapple Juice

\$ 7

### CARIBENO

White Rum, Agave Syrup, Lime Juice, Coconut Water

\$ 4

### SAII DESIRE

Vodka, Blue Curacao, Sweet & Sour, Cranberry Juice.

\$ 7

### SINGAPORE SLING

Gin, Cherry Brandy, Triple Sec, Pineapple Juice, Lime Juice, Grenadine, Angostura Bitters

\$ 7

### SANDS OF TIME

Gin, Elderflower, Lime Juice, Rosemary, Tonic Water

\$ 7

## ALL INCLUSIVE COCKTAIL

### BEAT THE HEAT

#### STRAWBERRY DAIQUIRI OR MARGARITA

White Rum or Tequila, Strawberry, Lime Juice, Agave Syrup

\$ 7

#### PASSION FRUIT DAIQUIRI OR MARGARITA

White Rum or Tequila, Passion Fruit, Lime Juice, Agave Syrup

\$ 7

#### MANGO DAIQUIRI OR MARGARITA

White Rum or Tequila, Mango, Lime Juice, Agave Syrup

\$ 7

### ALL TIME CLASSICS

#### NEGRONI

Gin, Martini Rosso, Campari

\$ 7

#### COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice, Lime Juice

\$ 7

#### CAIPIRINHA

Rum, Lime, Sugar

\$ 7

#### APEROL SPRITZ

Aperol, Sparkling Wine, Soda water

\$ 7

#### LONG ISLAND ICE TEA

Tequila, Vodka, Gin, Rum, Triple sec, Lime Juice, Cola

\$ 9

## SIGNATURE AND SHARING

### SHARING IS CARING

#### BIG ISLAND TEA

Vodka, Gin, White Rum, Tequila Blanco  
Luxardo, Cointreau, Spite, Sweet and Sour

\$ 15

#### IRON MAN

White Rum, Dark Rum, Singha Beer,  
Sweet And Sour, Ginger, Vanilla Syrup

\$ 15

#### RED SANGRIA

Cabernet Sauvignon, Cointreau, Cherry Brandy,  
Apples, Strawberries, Orange, Apple Juice

\$ 18

#### WHITE SANGRIA

Sauvignon Blanc, Prosecco, Peach Vodka, Apples &  
Pineapples, Lemon, Mint, Sugar Syrup

\$ 18

#### SEA SPRITZ

Aperol, Prosecco, Soda Water, Fresh Orange,  
Green Olive Syrup, Green Olive Bitters

\$ 18

## PREMIUM COCKTAILS

### GIN

#### NEGRONI

Bombay sapphire, Martini Rosso,  
Campari

\$ 9

#### GIN & SIN

Beefeater Gin, Orange Juice, Lime Juice,  
Grenadine

\$ 9

#### FRENCH 75

Sparkling Wine, Tanqueray, Lemon  
Juice, Sugar Syrup

\$ 9

#### SINGAPORE SLING

Beefeater Gin, Cherry Brandy, Triple  
Sec, Pineapple Juice, Lime Juice, Gren-  
adine, Angostura Bitters

\$ 10

#### GIN SOUR

Tanqueray Gin, Lime, Agave syrup,  
Orange Bitters

\$ 10

#### BASIL SMASH

Tanqueray Gin, Lime, Sugar, Basil

\$ 10

#### SANDS OF TIME

Beefeater Gin, St Germain, Lime Juice,  
Rosemary, Tonic

\$ 11

## SAII SIGNATURE COCKTAILS

#### MEDITERRANEAN OCEAN BLUE

Light Rum, Blue Curacao, Orgeat Syrup, Pineapple,  
Lime, Olive Oil, Almond Flakes

\$ 10

#### PERFECT PASSION PUNCH

Bourbon, Prosecco, Lime Wedges, Agave Syrup,  
Passion Fruit

\$ 11

#### KISS

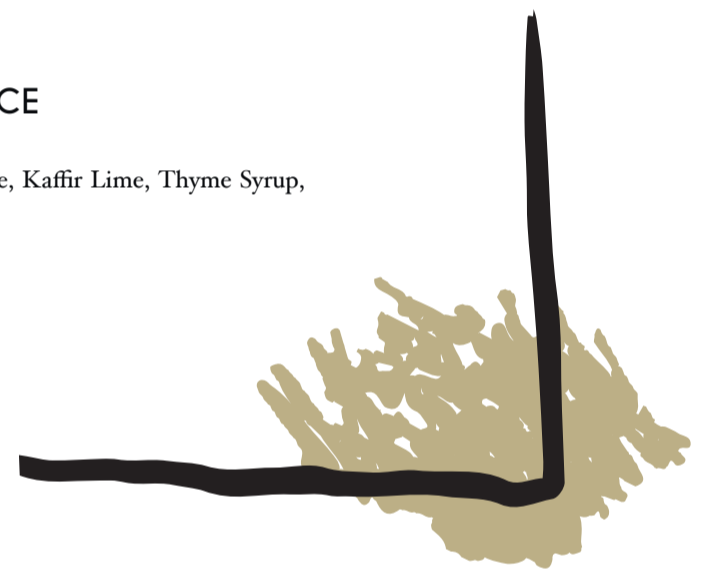
Vodka, Pernod, Raspberry Liqueur, Pineapple,  
Cantaloupe Juice

\$ 12

#### STOLEN GLANCE

Gin, Limoncello, Lime, Kaffir Lime, Thyme Syrup,  
Tonic Water

\$ 13



## PREMIUM COCKTAILS

### VODKA

#### FLIRTY FIZZ

Absolute Vodka, Cranberry juice, Ginger  
ale, Mixed Berries

\$ 9

#### SAII DESIRE

Absolute Vodka, Blue Curacao, Sweet &  
Sour, Cranberry Juice

\$ 9

#### DREAM SAI

Absolute vodka, Limoncello, Lime Juice,  
Mint Leaves, Tonic Water

\$ 9

#### COSMOPOLITAN

Sky Vodka, Triple Sec, Cranberry Juice,  
Lime Juice

\$ 9

### VODKA SOURS

Sky Vodka, Lime Juice, Agave Syrup,  
Marachino Cherry, Orange Bitters

\$ 9

#### THE MARINA

Absolute Vodka, Monin Melon Liqueur,  
Pineapple Juice, Maraschino Cherry.

\$ 9

#### SAII BLUE LAGOON

Sky Vodka, Blue Curacao, Malidu,  
Cream, Coconut, Pineapple Juice

\$ 9

#### CORAL

Absolute Vanilla, Limoncello, Grand  
Marnier, Lime Juice, Soda Water

\$ 10

## PREMIUM COCKTAILS

### RUM

#### MAI TAI

Bacardi White, Cointreau, Orgeat Syrup, Havannah Club 7yrs, Lime Juice

\$ 9

#### MOJITO

Bacardi White, Mint, Agave Syrup, Lime, Soda Water

\$ 9

#### PINA COLADA

Bacardi White, Malibu, Monin Coconut Puree, Pineapple Juice, Cream

\$ 9

#### CLASSIC OR FROZEN DAIQUIRI

Bacardi White, Lime Juice, Agave Syrup

\$ 9

#### HONEY MULE

Bacardi White, Monin Raspberry Puree, Elderflower Syrup, Lime juice, Soda Water

\$ 9

#### CAIPIRINHA

Cachaca 51, Lime, Sugar

\$ 9

#### CARIBENO

Cachaca 51, Agave Syrup, Lime Juice, Coconut Water

\$ 9

#### PAIN KILLER

Havannah Club 7yrs, Pineapple juice, Orange Juice, coconut Cream

\$ 10

## PREMIUM COCKTAILS

### TEQUILA

#### PINEAPPLE TEQUILA SOURS

Sauza Gold Tequila, Pineapple Juice, Agave Syrup, Lime Juice, Orange Bitters

\$ 9

#### SAIL SUNSHINE

Sauza Gold Tequila, Orange Juice, Pineapple Juice, Grenadine

\$ 9

#### FROZEN OR CLASSIC MARGARITA

Sauza Gold, Triple Sec, Lime Juice

\$ 9

#### TIGER BALM

Sauza Gold Tequila, Lime Juice, Grapefruit Juice

\$ 9

#### BEERGARITA

Sauza Silver Tequila, Pineapple Juice, Lime Juice, Corona Beer

\$ 9

#### TEQUILA MOCKINGBIRD

Sauza silver tequila, Jalapeno, Watermelon, Lime Juice, Agave Syrup

\$ 9

#### PATRON PINEAPPLE

Patron Silver Tequila, Cointreau, Pineapple Juice, Lime

\$ 11

#### EL DIABLO

Sauza Gold Tequila, Crème de Cassis, Lime Juice, Ginger Ale, Blackberry, Lime

\$ 11

## MOCKTAILS & SOFT DRINKS

### MOCKTAILS

#### MY BELOVED

Fresh cantaloupe, Apple Juice, Green Olive Brine, Agave Syrup

\$ 5

#### A CHEEKY AFFAIR

Watermelon Juice, Orange Juice, Balsamic Vinegar, Agave Syrup

\$ 5

#### A WOMEN IN LOVE

Papaya, Pineapple, Grapefruit Juice, Homemade Cinnamon Syrup

\$ 5

#### FRESH FLIRTATION

Fresh basil Leaves, Orange Juice, Fresh Coconut Water

\$ 5

### ENERGY DRINKS

Redbul

\$ 6

### SMOOTHIES

CBH-Coconut, Banana, Honey, Mango, Pineapple, Papaya

\$ 8

### FRUIT AND VEGETABLE JUICES

Daily Fresh Pressed Juice

\$ 8

### WATER

San Pellegrino  
Aqua Panna

\$ 9

# WINE

## SPARKLING WINE

Sparkling Pares Balta Cava Brut, Spain, NV

BOTTLE \$ 70  
GLASS \$ 15

Sparkling Pares Balta Cava Pink-Rose, Spain, NV

BOTTLE \$ 70  
GLASS \$ 15

## ROSE WINE

Finca Las Moras Syrah Rose, Argentina, 2018

BOTTLE \$ 50  
GLASS \$ 11

## WHITE WINE

Undurraga Sauvignon Blanc, Chile, 2018

BOTTLE \$ 50  
GLASS \$ 11

Aliwen Reserva Chardonnay, Chile, 2017

BOTTLE \$ 50  
GLASS \$ 11

## RED WINE

Aliwen Reserva Cabernet Sauvignon, Chile, 2016

BOTTLE \$ 50  
GLASS \$ 11

Finca Las Moras Black Lable Malbec, Argentina, 2016

BOTTLE \$ 70  
GLASS \$ 15

# BEER

DRAUGHT

SINGHA 360ML

\$ 6

SINGHA 500ML

\$ 9

BY THE BOTTLE

SINGHA

\$ 6

LION LAGER

\$ 6

LION STOUT

\$ 6

CARLSBERG

\$ 6

HEINEKEN

\$ 6

TIGER

\$ 6

CORONA

\$ 8

MENEGBREA

\$ 8

HOEGAARDEN

\$ 8

LEFFE

\$ 8

ASAHI

\$ 8



## GIN

BEEFEATER

\$ 5

BULLDOGS

\$ 8

SIX DOGS BLUE

\$ 13

RIVERS

\$ 5

GORDONS

\$ 8

THE BOTANIST

\$ 13

BOMBAY SAPPHIRE

\$ 6

HENDRICKS

\$ 8

MONKEY 47

\$ 16

TANQUERAY

\$ 7

SIPSMITH

\$ 14

INCLUDES MIXER

## RUM

BACARDI BLANCO

\$ 5

PLANTATION 3 STARS WHITE

\$ 5

PYRAT XO RESERVE

\$ 11

BACARDI GOLD

\$ 5

PLANTATION DARK

\$ 5

PLANTATION BARBADOS

\$ 13

CACHACA 51

\$ 5

HAVANA CLUB 7 YRS

\$ 6

DIPLOMATICO RESERVA

\$ 13

CAPTIAN MORGAN BLACK

\$ 5

EL RON PROHIBIDO

\$ 8

PLANTATION TRINIDAD

\$ 13

HAVANA CLUB 3 YRS

\$ 5

ANGOSTURA 1919

\$ 10

ZACAPA 23 YRS

\$ 13

# SPIRITS

## TEQUILA

PATRON X.O CAFÉ

\$ 7

PATRON ANEJO

\$ 9

DON JULIO BIANCO

\$ 10

DON JULIO ANEJO

\$ 11

## VODKA

ABSOLUT

\$ 5

SKY

\$ 5

BELVEDERE

\$ 6

GREY GOOSE

\$ 7

CIROC

\$ 7

KETEL ONE

\$ 8

## VERMOUTH

MARTINI DRY

\$ 4

MARTINI BIANCO

\$ 4

MARTINI ROSSO

\$ 4

CARPANO ANTICA FORMULA

\$ 6

## AMAR

MOLINARI SAMBUCA

\$ 4

RAMAZZOTTI

\$ 4

LUCANO

\$ 5

FERNET BRANCA

\$ 5

JAGERMEISTER

\$ 5

AVERNA

\$ 6

## SPIRITS

### CALVADOS

SAINT VITAL CALVADOS 20 YRS

\$ 13

### APERITIF

PERNOD

\$ 4

RICARD

\$ 4

PIMM'S NO 1

\$ 4

ABSINTHE

\$ 6

### BITTER

APEROL

\$ 5

CAMPARI

\$ 5

LICOR 43

\$ 5

CYNAR

\$ 5

## GRAPPA

NONINO CHARDONNAY BIANCA

\$ 6

NONINO CHARNONNAY BARRIQUE

\$ 6

GAJA BARBARESCO

\$ 11

NONINO ANTICA CUVEE

\$ 6

GAJA CA MARCANDA PROMIS

\$ 8

NONINO RISERVA 8YRS

\$ 12

NONINO DI MOSCATO

\$ 6

NEBBIOLO BARRIQUE SPRESS

\$ 8





## SPIRITS BOURBON

JACK DANIELS

\$ 6

JIMBEAN WHITE

\$ 6

MAKERS MARK

\$ 6

## COGNAC

COURVOISIER VS

\$ 7

HENNESSY VS

\$ 9

HENNESSY VSOP

\$ 13

REMY MARTIN X.O

\$ 15

## WHISKEY

JAMERSON

\$ 5

GLENFIDDICH 12 YRS

\$ 6

CHIVAS REGAL 12 YRS

\$ 6

GLENKINCHIE 10 YRS

\$ 7

THE GLENLIVET  
FOUNDERS RESERVE

\$ 9

GLENMORANGIE 10 YRS

\$ 10

THE MACALLAN  
FINE OAK 12YRS

\$ 11

NIKKA FROM  
THE BARREL

\$ 11

SUNTORY

\$ 17

## LIQUEUR

KAHLUA

\$ 4

AMARETTO DI SARONNO

\$ 4

BENEDICTINE

\$ 4

TIA MARIA

\$ 4

LIMONCELLO

\$ 5

PEACH SCHNAPPS

\$ 5

COINTREAU

\$ 5

MALIBU

\$ 5

ST. GERMAINE

\$ 5

BAILEYS CREAM

\$ 6

GRAND MARNIER

\$ 6



## TEA

### TIFFANY'S BREAKFAST

An English Breakfast Black Tea Which Brings Out a Full-Bodied and Robust Flavour

\$ 4

### BEEEEEE CALM

Organic Chamomile with a Hint of Vanilla. Velvety, Sweet Yet a Soft and Subtle Flavour

\$ 4

### YIN YANG

A Light Caramel Flavour which is Balanced, Intense and Sweet

\$ 4

### DUKE'S BLUE

A Black Tea, Bergamot, Cornflower Petals Mix Which Brings The Citrusy Mediterranean Flavour with Notes of Bergamont Scents

\$ 4

### MOUNT FEATHER

Organic Green Tea with an Aroma of Fresh Orchid Bloom and a Hint of Magnolia

\$ 4

### AFRICAN AFFAIRS

An Espresso Like Aroma of Rooibos Tea, Grapes, Truffle Flavour and Cocoa Kernels

\$ 4

### MERRY PEPPERMINT

A Licorice Root, Peppermint, Fennel, Basil, with Peppermint Flavouring. This Brings About a Minty, Herbal Feeling with Each Sip

\$ 4

### ENER GINGER

Lemongrass, Ginger, Rosemary and Lemon Verbena. A Fresh and Lemony Taste

\$ 4

### QUEEN BERRY

A Mix of Hibiscus, Elderflower, Current, Rosehip, Black Currant, Strawberry

\$ 4

## COFFEE

### ESPRESSO

30ml of First Press

\$ 5

### CAPPUCCINO

Equal Parts of Espresso, Steamed Milk and Foamed Milk

\$ 5

### MACCHIATO CALDO

An Espresso with Foamed Milk

\$ 5

### ESPRESSO DOUBLE

Twice the Coffee, Twice the Intensity

\$ 5

### CAFE LATTE

An Espresso Topped with Lots of Steamed Milk and a Small Layer of Foamed Milk

\$ 5

### HOT CHOCOLATE

Heated Milk with Chocolate

\$ 5

### AMERICANO

Double Shot of Espresso with Twice the Amount of Water

\$ 5

### MOCHA

An Espresso Topped with Steamed Milk and Chocolate

\$ 5



# POOL BAR FOOD MENU

## SALAD IN A BOWL

### RAINBOW PROTEIN-PACKED SALAD

We had fun at the farmers market and picked up some colourful foods like blueberries, yellow peppers, and cucumbers. We pour cuminy dressing on the bottom, add chickpeas, and then layer all the colours of the rainbow. Top with extra protein like halloumi cheese, grilled chicken and sunflower seeds and you've got the perfect bowl of salad happiness.

\$ 22

### SUMMER-LOVIN CAPRESE SALAD

Ah, the taste of summer in a bowl. Balsamic vinegar, fresh mozzarella, cherry tomatoes and freshly picked basil. Yum!

\$ 22

### FIBRE-FULL SALAD

Aside from the usual cucumbers, carrots and bell peppers, this salad features cooked quinoa, whole flaxseed and kale to increase the fibre that will keep you feeling full for hours.

\$ 22

### RED QUINOA AND CHICKPEA SALAD

Sun-dried tomato pesto, roasted red pepper, and tahini lemon dressing taste amazing with artichoke hearts, toasted walnuts, red, yellow, and orange bell peppers, parsley, cucumber, cherry tomatoes, garbanzo beans, cooked red quinoa, zucchini noodles and Kalamata olives. This salad is bursting with Mediterranean-Italian flavor

\$ 24

### CLASSIC CAESAR SALAD

Enjoy the "most know salad" Our recipe is with romaine lettuce, anchovies, parmesan cheese, croutons and Cardini's Caesar dressing  
Served with:

Polenta crusted chicken thigh	\$ 24
Piri - Piri Grilled Prawns	\$ 26

### WATERMELON SALAD

Hydrating watermelon adds a subtle sweetness to this salad made with carrots, daikon, celery, feta, pumpkin and hemp seed, mixed sprouts, basil and edible flowers

\$20

# POOL BAR FOOD MENU

## BREAD IN A TRAY

Every Sandwich Comes With French Fries

### CLUB SANDWICH

House roasted turkey breast, smoked bacon, Shredded Lettuce, sliced tomato, herb mayonnaise on three slices of toasted multigrain bread

\$ 22

### PITA BREAD LEBANESE SHISH TAWOOK

Chargrilled skinless chicken breast marinated in Levantine spices and garlic sauce

\$ 18

### GREEK SALAD PITA

Traditional tuna salad, chopped lettuce, tomato, Kalamata olives, cucumber, red onion, feta cheese, red wine vinaigrette in pita bread

\$ 18

### PAN BAGNAT

Think of this as a nicoise salad masquerading as a sandwich. Seared tuna, Boiled eggs, olives, green beans, anchovies and tomatoes, stuffed in a farm bread

\$ 20

### ITALIAN PANINO

Dry cured prosciutto ham, mortadella, Milano salami, coppa, provolone, shredded lettuce, tomato, red wine vinaigrette and Italian seasoning on ciabatta bread

\$ 20

### GRILLED MEDITERRANEAN SANDWICH

This double-decker of summer grilled veggies and its flavours are highlighted by the roasted red peppers and mashed avocados

\$ 18

### POOL & COOL SLIDERS

Prime beef patties, double cheese, Dijon mustard and roasted onion rings

\$ 22



## POOL BAR FOOD MENU SOMETHING TO SHARE

### FRITTO MISTO

Fried calamari, soft shell crab, prawns, reef fish, French fries and green salad, served with black alioli and sambal olek

2-3 People \$ 32  
4-6 People \$ 60

### THE BUTCHERY PLATTER

Salami, Jamon Serrano, Chorizo Iberico, Mortadella, pastrami, coppa and caper berries, olives, baquette, roast garlic aioli

2-3 People \$ 26  
4-6 People \$ 52



## DESSERT IN A JAR

### BANANA COCONUT CREAM PARFAIT

A twist on banana pudding, these parfaits are fruity, creamy, and decadent

\$ 16

### VEGAN CHOCOLATE MOUSSE

This rich and creamy vegan chocolate mousse is made with avocado and topped with whipped coconut cream

\$ 16

### MACEDONIA CON GELATO

Medley of fruit chunks served with vanilla ice cream, crushed hazelnut and chocolate chips

\$ 14

## OUR SELECTION OF GELATI AND SORBETTI

All Sugar Free

### ICE CREAM

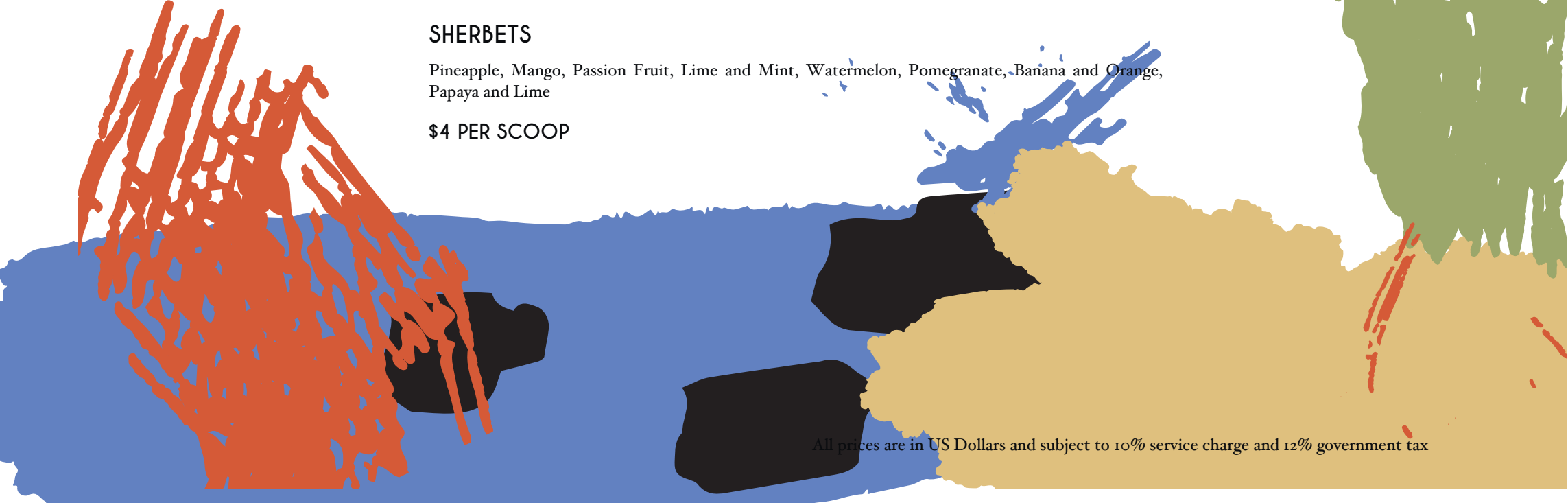
Vanilla, Chocolate, Strawberry, Stracciatella, Pistachio, Coffee, Amarena

\$4 PER SCOOP

### SHERBETS

Pineapple, Mango, Passion Fruit, Lime and Mint, Watermelon, Pomegranate, Banana and Orange, Papaya and Lime

\$4 PER SCOOP



All prices are in US Dollars and subject to 10% service charge and 12% government tax

