

**Sabai Fine Thai on the Bay**

70 Collyer Quay

Customs House #01-02

Singapore 049323

T: 6535 3718-9

F: 6535 3716

*Sabai*

**SET MENU A**

**Appetizer**

**Khao Dtang Nar Dtang**

crispy rice crackers served with simmered minced chicken and minced prawns in coconut milk

**Yam Mamuang**

spicy green mango salad with prawns, chicken, roasted coconut, grounded peanuts and sweet sauce

**Gai Hor Bai Toey**

deep-fried marinated chicken wrapped in pandan leaves

**Soup**

**Dtom Yam Gung**

spicy and sour prawns soup with lemongrass, chilli, kaffir lime, fish sauce and fresh lime juice

**Main Dish**

**Gang Daeng Gai**

famous red curry with chicken, coconut cream, sweet basil leaves and eggplant

**See-krong Moo Op Nahmpeung**

deep-fried smoked honey pork ribs

**Pla Kao Sam Rod**

deep-fried garoupa fillets with three flavoured sauce

**Pat Pak Ruam Nahm-mun-hoey**

stir-fried mixed vegetables in oyster sauce

*served with steamed Thai jasmine rice  
\*\*all of the food will serve in sharing plate*

**Dessert**

**Kao Niew Mamuang**

mango with sweetened sticky rice

**SGD 75.0++ per person  
(minimum 5 persons)**

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**SET MENU B**

**Appetizer**

**Khao Dtang Nar Dtang**

crispy rice crackers served with minced chicken  
and minced prawns simmered in coconut cream

**Yam Som Oo**

spicy pomelo salad with prawns, chicken, roasted coconut,  
grounded peanuts, chilli jam and sweet sauce

**Satay Gai**

chicken satay served with peanut sauce

**Soup**

**Dtom Yam Ruam Mit Talay**

spicy and sour seafood soup  
with lemongrass, chilli, kaffir lime,  
fish sauce and fresh lime juice

**Main Dish**

**Pat Gaprao Moo**

stir-fried hot and spicy pork with fresh peppercorns and holy basil leaves

**Gung Pat Pong Karee**

stir-fried prawns with curry powder, eggs, spring onions and chinese celery

**Pla Kao Sam Rod**

deep-fried garoupa fillets with three flavoured sauce

**Pat Pak Ruam Nahm-mun-hoey**

stir-fried mixed vegetables in oyster sauce

*served with steamed Thai jasmine rice*  
*\*\*all of the food will serve in sharing plate*

**Dessert**

**Pollamai Ruam, Kao Niew Mamuang**

assorted seasonal fresh fruits  
and mango with sweetened sticky rice

**SGD 90.0++ per person**  
**(minimum 5 persons)**

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**SET MENU C**

**Appetizer**

**Khao Dtang Nar Dtang**

crispy rice crackers served with minced chicken  
and minced prawns simmered in coconut cream

**Yam Som Oo**

spicy pomelo salad with prawns, chicken, roasted coconut,  
grounded peanuts, chilli jam and sweet sauce

**Gai Hor Bai Toey**

deep-fried marinated chicken wrapped in pandan leaves

**Soup**

**Dtom Yam Ruam Mit Talay**

spicy and sour seafood soup  
with lemongrass, chilli, kaffir lime,  
fish sauce and fresh lime juice

**Main Dish**

**Gung Pat Pong Karee**

stir-fried prawns with curry powder, eggs,  
spring onions and chinese celery

**Pat Chaa Hoey Shell**

stir-fried scallops with fresh chili, peppercorns,  
wild ginger and holy basil leaves

**Pla Kao Tawd Gratiem**

deep-fried garoupa fillets with  
garlic and peppercorns

**Pat Pak Ruam Nahm-mun-hoey**

stir-fried mixed vegetables in oyster sauce

*served with steamed thai jasmine rice*  
*\*\*all of the food will serve in sharing plate*

**Dessert**

**Pollamai Ruam, Kao Niew Mamuang**  
assorted seasonal fresh fruits  
and mango with sweetened sticky rice

**SGD 105.0++ per person**  
**(minimum 5 persons)**

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**VEGETARIAN SET MENU**

**Appetizer**

**Yam Tua**

peanuts mixed with spring onions, shallots and lime

**Yam Mamuang**

spicy green mango salad with roasted coconut,  
grounded peanuts and sweet sauce

OR

**Yam Som Oo**

spicy pomelo salad with roasted coconut,  
grounded peanuts, chilli jam and sweet sauce

**Poh Peh Tawd**

deep-fried vegetarian spring rolls

**Soup**

**Dtom Yam Het**

spicy and sour mushrooms soup with galangal,  
lemongrass, chilli and kaffir lime leaves

**Main Dish**

**Gang Gwio Warn**

green curry with mixed vegetables

**Tao Huu Pat Gaprao**

stir-fried crispy bean curd with chilli, fresh  
peppercorns and holy basil leaves

**Tao Huu Raat Prik**

deep-fried bean curd with spicy and sour sauce

**Pat Pak**

stir-fried vegetables in soy sauce

*served with steamed Thai jasmine rice*

**Dessert**

**Kao Niew Mamuang**

mango with sweetened sticky rice

**SGD 70.0++ per person**