

Appetizer

ข้าวตังหน้าตั้ง ◎ Khao Dtang Nar Dtang ❖		24.7
crispy rice crackers served with simmered minced chicken and minced prawns in coconut milk		
ปอเปี๊ยะทอด ◎ Por Peh Tawd		18.9
deep-fried spring rolls (7 pieces)		
ทอดมันข้าวโพด ◎ Tawd Mun Kaopote		25.6
deep-fried sweet corn cakes (8 pieces)		
ปีกไก่ทอดใส่ ◎ Peek Gai Sod Sai ❖	per piece	7.9
deep-fried stuffed chicken wings (minimum order 2 pieces)		
ทอดมันกุ้ง ◎ Tawd Mun Gung		26.8
deep-fried prawn cakes (4 pieces)		
ไก่ห่อใบเตย ◎ Gai Hor Bai Toey ❖	per piece	7.9
deep-fried chicken wrapped in pandan leaves (minimum order 2 pieces)		
เนื้อ, หมูแดดเดียว ◎ Neua, Moo Dtaet Dtiew	beef	27.5
deep-fried seasoned beef or pork		
	pork	25.0
สะเต๊ะไก่ ◎ Satay Gai ❖		31.8
chicken satay served with peanut sauce (6 sticks)		

Salad

ยำมะม่วง ◎ Yam Mamuang		24.7
spicy green mango salad with prawns, chicken, roasted coconut, grounded peanuts and sweet sauce		
ยำส้มโอ ◎ Yam Som Oo ❖		26.5
spicy pomelo salad with prawns, chicken, roasted coconut, grounded peanuts, chilli jam and sweet sauce		
ส้มตำ ◎ Som Tum ❖		24.7
thai's favourite, spicy papaya salad with dried shrimps		

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ยำเนื้อย่าง, เป็ดย่าง ◎ **Yam Neua Yang, Bpet Yang** 34.0
grilled US angus sirloin or roasted duck salad with mixed greens, tomatoes, fresh lime and chilli dressing

ลาบหมู, เนื้อ, ไก่ ◎ **Larp Moo, Neua, Gai** ❖ 29.5
spicy minced pork, beef or chicken salad with grounded roasted rice, shallots, ground chilli, fish sauce and fresh lime juice

Soup Pot Bowl
ต้มยำกุ้ง ◎ **Dtom Yam Gung** ❖ 33.5 12.9
spicy and sour prawn soup with lemongrass, galangal, chilli, kaffir lime leaves, fish sauce and fresh lime juice

ต้มยำปลา ◎ **Dtom Yam Pla** 33.5 12.9
spicy and sour red snapper soup with lemongrass, galangal, chilli, kaffir lime leaves, fish sauce and fresh lime juice

ต้มยำรวมมิตรทะเล ◎ **Dtom Yam Ruam Mit Talay** 37.0 13.9
spicy and sour seafood soup with lemongrass, galangal, chilli, kaffir lime leaves, fish sauce and fresh lime juice

ต้มข่าไก่ ◎ **Dtom Khaa Gai** ❖ 33.5 12.9
coconut and galangal soup with chicken, chilli, fish sauce and fresh lime juice

ต้มข่าปลา, กุ้ง ◎ **Dtom Khaa Pla, Gung** 37.0 13.9
coconut and galangal soup with fish or prawns, chilli, fish sauce and fresh lime juice

ต้มข่าทะเล ◎ **Dtom Khaa Talay** 39.5 14.8
coconut and galangal soup with mixed seafood, chilli, fish sauce and fresh lime juice

แกงจืดเต้าหู้วุ้น ◎ **Gang Jued Tao Huu Orn** 33.5 12.9
clear chicken soup with soft bean curd, minced chicken, prawns and spring onion

Curry

- แกงเขียวหวาน** ◎ **Gang Gwio Warn Neua, Moo, Gai** ❖ 34.0
authentic green curry with beef, pork or chicken, coconut cream, sweet basil leaves, eggplant and pea eggplant
- แกงแดง** ◎ **Gang Daeng Neua, Moo, Gai** 34.0
famous thai red curry with beef, pork or chicken, coconut cream, sweet basil leaves, eggplant and pea eggplant
- แกงเขียวหวานกุ้ง** ◎ **Gang Gwio Warn Gung** 37.0
green curry with prawn, coconut cream, apple eggplant, fresh peppercorns, wild ginger and sweet basil leaves
- แกงเป็ดย่าง** ◎ **Gang Bpet Yang Pollamai** ❖ 37.0
red or green curry with roasted duck, coconut cream, sweet basil leaves and seasonal fresh fruits
- แกงหน่อ, หมู, ไก่** ◎ **Panang Neua, Moo, Gai** 37.0
thickened red curry with beef, pork or chicken
- แกงมัสมั่นเนื้อ, ไก่** ◎ **Gang Mussaman Neua, Gai** ❖ 38.0
“ancient” peanut curry with beef or chicken, shallots and potatoes
- จู้จี้กุ้ง, ปลาทอด** ◎ **Chuu Chii Gung, Pla Cod** 45.6
dry red curry with prawns or cod fillets, coconut cream and kaffir lime leaves

Stir-fried & Fried

- เนื้อ, ไก่ผัดน้ำมันหอย** ◎ **Neua, Gai Pat Nahm-mun-hoey** 32.2
stir-fried beef or chicken in oyster sauce with young ginger, mushrooms and spring onions
- ผัดเม็ดมะม่วงหิมพานต์** ◎ **Pat Medmamuang** ❖ 33.4
stir-fried sweet and sour chicken or squid with cashew nuts and dried chilli
- ผัดกระเพราเนื้อ, หมู, ไก่** ◎ **Pat Gaprao Neua, Moo, Gai** ❖ 33.4
stir-fried hot and spicy minced beef, pork or chicken with fresh peppercorns and holy basil leaves

ผัดกะเพราทะเล ◎ Pat Gaprao Talay, Gung, Pla Meuk	36.3
stir-fried hot and spicy mixed seafood, prawns or squid with chilli, fresh peppercorns and holy basil leaves	
ซี่โครงหมอบน้ำผึ้ง ◎ See-krong Moo Op Nahmpeung ❖	31.6
deep-fried smoked honey pork ribs	
ไข่เจียว ◎ Kai Jiaw	24.0
thai omelette	
ไข่เจียวหมู, ไก่สับ ◎ Kai Jiaw Moo, Gai Sup	29.0
thai omelette with minced pork or minced chicken	
ไข่เจียวปู, กุ้ง ◎ Kai Jiaw Bpuu, Gung ❖	35.0
thai omelette with crab meat or prawns	

Vegetable

ผัดคะน้าปลาเค็ม ◎ Pat Kanah Plakem	24.7
stir-fried kailan with salted fish	
ผัดคะน้าน้ำมันหอย ◎ Pat Kanah Nahm-mun-hoey	24.7
stir-fried kailan with oyster sauce	
ผัดผักบุ้งไฟแดง ◎ Pat Pak Bung Fai Daeng ❖	24.7
stir-fried morning glory with yellow bean paste, chilli and garlic	
ผัดผักรวม ◎ Pat Pak Ruam Nahm-mun-hoey	24.7
stir-fried mixed vegetables in oyster sauce	
ผัดพริกขิงกุ้ง ◎ Pat Prik Khing Gung ❖	27.2
stir-fried morning glory or long beans with prawns in spicy shrimp paste	

Seafood

ปลาเก๋า ◎ Pla Kao Sam Rod, Ratt Prik, Tawd Gratiem ❖	47.2
deep-fried garoupa fillets with three flavours sauce, spicy and sour sauce or garlic and peppercorns	
กุ้งผัดผงกะหรี่ ◎ Gung Pat Pong Karee ❖	49.5
stir-fried tiger prawns with curry powder, eggs, spring onions and chinese celery (3 pieces)	
ปลาหมึกผัดผงกะหรี่ ◎ Pla Meuk Pat Pong Karee ❖	47.0
stir-fried squid with curry powder, eggs, spring onions and chinese celery	
ปลาหมึกทอดกระเทียม ◎ Pla Meuk Tawd Kratiem Priktai	37.0
deep-fried squid with garlic and peppercorns	
กุ้งเผา ◎ Gung Pao	49.5
char-grilled tiger prawns with garlic sauce or without sauce (3 pieces)	
ปลานึ่งมะนาว ◎ Pla Neung Manao ❖	55.0
steamed whole seabass or cod fillets with bird's eye chilli, garlic and fresh lime juice	

Noodle & Rice

ผัดไทยกุ้ง ◎ Pat Thai Gung ❖	29.3
"famous tasty thai stir-fried noodle" stir-fried noodles with prawns, chicken, yellow bean curd, eggs, grounded peanuts and sweet tamarind sauce	
ราดหน้าเนื้อ, หมู, ไก่ ◎ Raat Naa Neua, Moo, Gai	27.0
fried rice noodles with beef, pork or chicken in thickened gravy	
ราดหน้าทะเล ◎ Raat Naa Talay	29.9
fried rice noodles with seafood in thickened gravy	
ก๋วยเตี๋ยวผัดขี้เมาทะเล ◎ Guay Tiew Pat Kii Muo Talay ❖	32.5
stir-fried spicy noodles with seafood, chilli, holy basil leaves and fresh peppercorns	

ข้าวอบสับปะรด ☉ Kao Op Sapparod ❖	27.0
fried rice with pineapple, chicken, carrots and curry powder topped with pork floss	
ข้าวอบหนำเลียม ☉ Kao Op Namliap	27.0
fried rice with chinese black olives and minced chicken served with fresh chilli, lime, shallots and cashew nuts	
ข้าวผัดเนื้อ, หมู, ไก่ ☉ Kao Pat Neua, Moo, Gai	27.0
fried rice with beef, pork or chicken, eggs and onions	
ข้าวผัดกุ้ง, ปู ☉ Kao Pat Gung, Bpuu	29.3
fried rice with prawns or crab meat, eggs and onions	
ข้าวผัดปลาเค็ม ☉ Kao Pat Plakem	27.0
fried rice with salted fish and eggs	
ข้าวผัดกะเพรา ☉ Kao Pat Gaprao Neua, Moo, Gai ❖	27.0
fried rice with spicy minced beef, pork or chicken, fresh peppercorns, chilli and holy basil leaves	

Steamed Rice

ข้าวหอมมะลิ ☉ Kao Hommali	4.7
steamed thai jasmine rice	
ข้าวกล้อง ☉ Kao Klong	4.7
steamed brown rice	
ข้าวไรซ์เบอร์รี่ ☉ Kao Riceberry	6.0
steamed riceberry rice	
<i>very high in fibre, antioxidants and minerals. this deep purple rice is a cross-pollination of three rice strains: thai hom mali rice, hom nin rice and khao dawk mali</i>	

Vegetarian Menu

Appetizer

ยำมะม่วง ☉ Yam Mamuang	24.7
spicy green mango salad with roasted coconut, grounded peanuts and sweet sauce	
ยำส้มโอ ☉ Yam Som Oo ❖	26.5
spicy pomelo salad with roasted coconut, grounded peanuts and sweet sauce	
ส้มตำเจ ☉ Som Tum Jae ❖	24.7
thai's favourite, spicy papaya salad	
ปอเปี๊ยะเจ ☉ Por Peh Jae	18.9
deep-fried vegetarian spring rolls (7 pieces)	
ทอดมันข้าวโพด ☉ Tawd Mun Kaopote ❖	25.6
deep-fried sweet corn cakes (8 pieces)	
ยำถั่ว ☉ Yam Tua	10.9
peanuts mixed with spring onions, shallots and lime	
ยำเม็ดมะม่วงหิมพานต์ ☉ Yam Medmamuang	15.5
cashew nuts mixed with spring onions, shallots and lime	

Soup

	Pot	Bowl
ต้มยำเห็ด ☉ Dtom Yam Het	33.5	12.9
spicy and sour mushrooms soup with galangal, lemongrass, chilli and kaffir lime leaves		
แกงจืด ☉ Gang Jued	33.5	12.9
clear vegetables soup		
ต้มข่าเห็ด ☉ Dtom Khaa Het	33.5	12.9
coconut and galangal soup with mushrooms		

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Vegetarian Menu

Curry

แกงเขียวหวาน ◎ Gang Gwio Warn ❖	34.0
green curry with mixed vegetables	
แกงแดง ◎ Gang Daeng	34.0
red curry with mixed vegetables	
ผนงเต้าหู้ ◎ Panang Tao Huu ❖	37.0
deep-fried bean curd topped with panang curry	
แกงมัสมั่นเต้าหู้ ◎ Gang Mussaman Tao Huu	38.0
peanut curry bean curd, shallots and potatoes	

Stir-fried & Fried

เต้าหู้ราดพริก ◎ Tao Huu Raat Prik ❖	31.7
deep-fried bean curd topped with spicy and sour sauce	
เต้าหู้ผัดเม็ดมะม่วง ◎ Tao Huu Pat Medmamuang ❖	33.4
stir-fried crispy bean curd with dried chilli and cashew nuts	
เต้าหู้ผัดกะเพรา ◎ Tao Huu Pat Gaprao ❖	33.4
stir-fried crispy bean curd with chilli, long beans, fresh peppercorns, mushrooms and holy basil leaves	
เต้าหู้นึ่งมะนาว ◎ Tao Huu Neung Manao ❖	32.2
steamed tofu with bird's eye chilli, garlic and fresh lime juice	
ผัดผัก ◎ Pat Pak	24.7
stir-fried vegetables and mushrooms in soy sauce	

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Noodle & Rice

Vegetarian Menu

ผัดไทย ❖ Pat Thai ❖	29.3
<i>"famous tasty thai stir-fried noodle"</i> stir-fried noodles with yellow bean curd, eggs, shallots, beansprouts, grounded peanuts and sweetened tamarind sauce	
ราดหน้า ❖ Raat Naa	27.0
stir-fried rice noodles topped with bean curd and thickened gravy	
ก๋วยเตี๋ยวกะเพรา ❖ Guay Tiew Gaprao	30.3
stir-fried spicy noodles with deep-fried bean curd, chilli, fresh peppercorns and holy basil leaves	
ข้าวผัดไข่ ❖ Kao Pat Kai ❖	27.0
fried rice with eggs	
ข้าวผัดผัก ❖ Kao Pat Pak	27.0
fried rice with kailan	
ข้าวอบสับปะรด ❖ Kao Op Sapparod ❖	27.0
fried rice with deep-fried bean curd, pineapple, carrots, curry powder and cashew nuts	
ข้าวอบหน่อก้อย ❖ Kao Op Namliap	27.0
fried rice with deep-fried bean curd, chinese black olives and cashew nuts	

Dessert

มันเชื่อม ☉ Mun Cheum	17.8
steamed tapioca in syrup served with coconut cream	
ข้าวเหนียวมะม่วง ☉ Kao Niew Mamuang ❖	26.4
‘sabai’ s classic recipe’ mango with sweetened glutinous rice	
ข้าวเหนียวทุเรียนน้ำกะทิ ☉ Kao Niew Durian Nahm Gati	20.9
durian simmered in coconut cream served warm with glutinous rice	
ก้นทิมกรอบ ☉ Tap Tim Grop ❖	14.0
water chestnut in syrup and coconut milk	
ไอศกรีมกะทิ ☉ Ice Cream Gati ❖	11.5
homemade coconut sorbet	

After Dinner Drink

Taylor’s 10 Yrs Old		15.0
Fernet Branca		15.0
Bailey’s Irish Cream		16.0
Drambuie		15.0
Hennessy	VSOP	16.5
Remy Martin	XO	28.5
Hennessy	XO	38.5

Coffee by NESPRESSO.

Coffee, Decaffeinated Coffee	7.5
Cappuccino	8.5
Espresso	8.0
Double Espresso	10.0
Café Latté	8.5

Tea

Earl Grey, English Breakfast, Chamomile	8.5
Peppermint, Green, Jasmine	
Hot Lemongrass	12.0

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