



sabai sabai

THAI RESTAURANT & WINE BAR

STARTERS

Prawn Crackers 3.55
Mixed Thai nuts 3.95

1. Sabai Sabai House Platter 9.35
(Minimum 2 people) (price per person) (18.70 for two)
A mix of our starters, golden bags, chicken satay, prawns tempura, sweet corn cakes & fish cakes

2. Sabai Sabai Meat Platter 14.35
(Minimum 2 people) (price per person) (28.70 for two)
A mix of special starters, lamb chops, spare ribs, chicken wings & crispy duck rolls

3. Sabai Sabai Seafood Platter 15.95
(Minimum 2 people) (price per person) (29.90 for two)
A selection of scallops, grilled jumbo prawns, Thai fish cakes & Calamari with 2 seafood sauces

4. Satay Gai 7.95
Tender strips of marinated chicken served with a homemade Satay sauce & Thai style salad (N)

5. Toong Tong - Golden Bags 7.95
Crispy fried parcels stuffed with marinated mince prawns and chicken and finished with finely chopped spring onions. Served with plum sauce & Thai style salad

6. Thai Chicken Wings 7.95
Served in a garlic & pepper sauce with diced sweet peppers, onions and finished with crispy garlic

7. Crispy Duck Rolls 9.45
Shredded Thai roast duck with carrots, leeks, hand wrapped in pastry & crispy fried

8. Thai Spare Ribs 7.95
Braised in a spicy & sweet Thai marinade finished off with sesame seeds, fresh radish and sweet pea shoots

9. Lamb Chops 9.55
Char grilled & served pink in a garlic & pepper sauce with fresh green peppercorn, pineapple & sweet peppers

10. Thai Calamari - Squid
Squid rings fried in tempura batter with a bread crumb coating, seasoned in sea salt, pepper & chilli. Served with sweet chilli & Thai style salad

11. Scallops
Pan fried in butter and served in a Thai white wine and lemon grass sauce garnished with fresh cress

12. Jumbo Prawns
Char-grilled and then wok fried in a delicious creamy Tom Yam sauce with diced young coconut meat. Garnished with fresh coriander and cress

13. Tod Mun Pla - Fish cakes 7.95
Traditional Thai fish cakes with our blend of ground fish, prawns, green beans, Thai spices, & served with sweet chilli sauce

14. Pik Makam - King Prawns 8.65
Crispy tempura king prawns in a fiery & tangy sauce with chilli, palm sugar and tamarind.

15. Kanom Jeeb - Thai Steamed Dumplings 7.95
Chicken and prawns wrapped in wonton wrappers. Topped with fried garlic and sweet soy sauce

16. Poh Pia Tord - Spring Rolls 7.35
Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles served with sweet chilli & Thai style salad (V)

17. Vegetables Tempura 7.35
Crispy diced vegetables mixed in tempura served with sweet chilli sauce (V)

18. Takrai Hed - Mushrooms 7.55
Wok fried in a creamy garlic, white wine and lemongrass sauce. (V)

19. Kao Pode Tord - Sweet Corn Cakes 7.35
Marinated sweet corn in garlic & pepper, coriander & served with a Thai style salad (V)

8.55 20. Tempura Goong - King Prawns 8.65
Golden fried tempura king prawns served with sweet chilli sauce & Thai style salad

11.25 21. Tod Mun Boo - Crab & Prawn Cakes 9.65
Blended crab meat & king prawns with, red curry paste and Thai herbs, served with sweet chilli & a Thai style salad

11.25 22. Hoy - Mussels 8.55
New Zealand green shell mussels, wok fired in a delicious Thai garlic and pepper sauce

THAI SALADS

23. Crispy Duck Salad 12.95
Shredded roast duck served on a bed of mixed leaves, spring onions, red onion, tomatoes and dressed with hoisin sauce

24. Soft Shell Crab 13.25
Whole crispy fried crab topped with a crunchy mango and apple salad in a fresh chilli & lime dressing

25. Papaya Salad 9.95
A fresh and spicy salad of shredded papaya, dried shrimps, peanuts, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, fish sauce, peanuts, chilli and palm sugar (N)

26. Laab Ped - Minced Duck salad 10.95
A northern Thai dish full of flavours with lime, chilli, and its signature taste of roasted rice powder

CLASSIC THAI SOUPS

27. Tom Kha - Mushroom (V) 10.95
Chicken 13.95
Thai style coconut soup in coconut milk with galangal, lemon grass, kaffir lime leaves & a hint of lime

28. Tom Yam Goong 13.95
Classic hot & sour prawn soup with lemon grass, kaffir lime leaves, galangal, chillies and a hint of lime

SET MENU A

29. A minimum of 2 people to share

Prawn Crackers

SABAI SABAI MIXED PLATTER

Chicken Satay | Prawns Tempura Sweetcorn cakes | Golden bags

MAIN COURSE

Green Curry with Chicken
Garlic and Pepper Prawns
Pad Thai with Chicken
Steamed Jasmine Rice

27.95 per person

SET MENU B

30. A minimum of 4 people to share

Prawn crackers

SABAI SABAI MIXED PLATTER

Crispy Duck Rolls | Chicken Satay
Sweet Corn Cakes
King Prawn Tempura

MAIN COURSE

Red Curry with Prawns
Pad Thai with Chicken
Hot Platter of Beef
Fried Sea bass in Garlic and Pepper
Tamarind Roast Duck with Pak Choi
Steamed Jasmine Rice

32.95 per person

SET MENU C

31. An exclusive menu to share between a minimum of 4 people

Prawn crackers

SABAI SABAI MIXED PLATTER

Crispy Duck Rolls | Scallops
Lamb Chops | Thai Crab Cakes

MAIN COURSE

Two Lobster tails served in Panang with tender stem broccoli
...
Weeping Tiger - Sirloin Steak
...
Monk Fish in Green Curry
...
Pad See-Ew Noodles - Chicken
...
Steamed Jasmine Rice

46.95 per person



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GENG-THAI CURRIES

Served with a choice of either
Chicken, Beef or Tofu (V) **13.95**
Prawns, Duck or Lamb **15.95**

32. Geng Deng - Red Curry:

Chicken / Beef / Prawns / Duck
An aromatic blend of coconut milk, bamboo shoots, aubergines, green beans & Thai sweet basil leaves in a delicious Thai Red Curry sauce (Duck includes pineapple and tomatoes)

33. Geng Kiew Wan - Green Curry:

Chicken / Beef / Prawns
An aromatic blend of coconut milk, bamboo shoots, aubergine, green beans & Thai sweet basil leaves in a delicious Green Curry sauce

34. Geng Ka Ree - Yellow Curry:

Chicken / Beef / Prawns / Tofu (V)
A delicately spiced curry in a rich & sweet aromatic blend of coconut milk, potatoes & onions in a delicious Thai Yellow Curry sauce

35. Geng Massaman:

Chicken / Beef / Lamb
A traditional dish from Southern Thailand in a spiced, rich & sweet peanut sauce with coconut milk, potatoes, onions & flavoured with tamarind & star anise (N)

36. Panang:

Chicken / Beef / Prawns
A rich panang sauce with coconut milk, kaffir lime leaves, sweet peppers & red chillies

37. Geng Bha - Jungle Curry:

Chicken / Beef / Prawns
A clear curry/broth, simmered with mixed vegetables kra chai & sweet basil in a hot & spicy Jungle Curry paste. A typically northern Thai curry from the forested areas where there are no coconuts!

GWODEO-NOODLES

Served with a choice of either
Chicken, Beef, Tofu (V) **13.95**
Jumbo Prawn **15.95**
(de-shelled and chopped)

38. Phad Thai

A classic Stir Fry with rice noodles, egg, Sabai Sabai Pad Thai roasted peanuts, dried chilli & a wedge of lime on the side (N)

39. Pad See-Ew - Dark Soy Sauce

Stir fried rice noodles with dark soy sauce, egg, broccoli, mongetout, mushrooms, carrots, baby corn & beansprouts

40. Pad Kee Mao - Drunken Noodles

Stir fried Udon noodles with fresh chillies, egg, sweet basil, onions & mixed vegetables.



Independent & family run

Thai restaurant and cocktail bar since 2003

SEAFOOD

41. Tilapia - Pad Gra Prao - Holy Basil **15.25**
Crispy fried tilapia in classic stir fry with fresh Thai holy basil, onions, green beans, mongetout & fresh chillies

42. Seabass - Garlic and Pepper **20.95**
Fillets of fried Seabass in a tasty Garlic & Pepper sauce topped with spring onion, babycorn, mongetout, fresh red chillies & onions

43. Seabass - Steamed - Pla Manow **19.95**
Seabass fillets steamed with ginger & spring onions, served in a traditional seafood sauce of freshly squeezed lime, with plenty of freshly minced chilli and garlic

44. Jumbo Prawns **19.95**
Black tiger prawns char-grilled and then wok fried in a delicious creamy Tom Yam sauce with diced young coconut meat and onions. Garnished with fresh coriander and cress

45. Monk Fish **20.95**
Pan fried and served in a green curry sauce with sliced char-grilled aubergine, fine beans an bamboo shoots

46. Lobster Tail **25.95**
Pan fried lobster tail in a rich and delicately spiced Panang Sauce. Served with tender-stem broccoli and garnished with sliced peppers.

47. Salmon **18.95**
Simmered in a delicately spiced & delicious Choo Chee curry sauce, with sweet peppers & served on a bed of spinach

WOK FRY

Served with a choice of either
Chicken, Beef, or Tofu (V) **12.95**
Prawns or Duck **14.95**

48. Pad Mamung Himapan - Cashew Nuts
Wok fried cashew nuts & mixed vegetables in a classic oyster sauce (N)

49. Pad Pik Geng
An aromatic stir fry with Red Curry paste, coconut milk, galangal, kaffir limes leaves, onions & green beans - (no vegetarian option available)

50. Pad Pik Horapan Pak
Stirfry aubergine with chilli oil, soya beans, mixed vegetables & sweet basil

51. Pad Prieu Wan - Sweet And Sour
Sweet & sour stir fry with onions, peppers, green beans, mongetout, pineapple, cucumber & spring onions

52. Pad Gra Prao - Holy Basil
Classic stir fry with fresh Thai holy basil, onions, green beans, mongetout & fresh chillies

53. Pad Kratiem Pik Thai
A delicious Thai style garlic & pepper sauce with spring onions, mongetout, green beans, babycorn, red chillies & onion

54. Nam Peung - Duck with honey sauce
Slices of Thai roast duck wok fried in a honey sauce with mixed vegetables

Medium Spicy:
Spicy with small fresh chillies:
Contains nuts: (N)
Vegetarian option available with tofu: (V)

STEAKS & BIRDS

55. Sabai Sabai Hot platter **15.25**
Chicken or beef stir fried in a sweet and delicately spiced sauce with sesame oil, Chinese whiskey, sweet basil, fresh garlic, fresh chilli, mixed vegetables & then finished off on a platter which sizzles as it touches the hot plate

56. Beef Short Rib **17.45**
Braised beef short rib in a Massaman sauce and topped with crushed cashew nuts and crispy shallots (N)

57. Weeping Tiger - Sirloin **21.95**
Grilled 28 day aged sirloin steak. Marinated with an aromatic selection of Thai herbs & finished with roasted rice powder to create its unique flavour. Served with tender-stem broccoli & carrots. Traditional dish from the north east of Thailand

58. Rib Eye Steak **20.95**
28 day aged steak, grilled to your liking, served with fresh green peppercorn and garlic sauce and a side of tender stem broccoli

59. Gai Yang - BBQ Chicken **14.95**
Half a grilled chicken marinated in Thai herbs and spices. Served with a side salad & Thai dipping sauce

60. Ped Makam- Roast Tamarind Duck **16.25**
Sliced roast duck in a palm sugar & tamarind sauce to create a well balanced, deliciously sweet, but sour flavour. Served on a bed of pak choi and topped with crispy shallots

SIDES

61. Spinach in a garlic sauce **4.25**
62. Tenderstem Broccoli **4.55**
63. Beansprouts **4.25**
64. Pak Choi - stir fried in a garlic sauce **4.55**

RICE

65. Sabai Fried Rice **7.95**
Special fried rice with pineapple egg & seasonal mixed vegetables.
66. Kao Praw - Steamed Thai Fragrant Rice **3.85**
67. Kao Pad Kai - Egg Fried Rice **4.25**
68. Egg Fried Noodles **4.25**
69. Coconut Rice **4.25**
70. Thai Sticky Rice **4.25**
71. Garlic Fried Rice **4.25**

Mobile Ordering

Order to table scan the QR code or go to sabaisabai.com

