



# sabai sabai

THAI RESTAURANT & WINE BAR

## STARTERS

**Prawn Crackers** 3.95  
**Mixed Thai nuts** 4.55

**1. Sabai Sabai House Platter** 9.95  
(Minimum 2 people) (price per person) (19.90 for two)  
A mix of our starters, golden bags, chicken satay (N), prawns tempura, sweet corn cakes & fish cakes

**2. Sabai Sabai Meat Platter** 15.50  
(Minimum 2 people) (price per person) (31.00 for two)  
A mix of special starters, lamb chops, spare ribs (pork), chicken wings & crispy duck rolls

**3. Sabai Sabai Seafood Platter** 17.25  
(Minimum 2 people) (price per person) (34.50 for two)  
A selection of scallops, grilled jumbo prawns, Thai fish cakes & Calamari with 2 seafood sauces

**4. Satay Gai** 8.65  
Tender strips of marinated chicken served with a homemade Satay sauce & Thai style salad (N)

**5. Toong Tong - Golden Bags** 8.65  
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** 8.65  
Served in a garlic & pepper sauce with diced sweet peppers, onions and finished with crispy garlic

**7. Crispy Duck Rolls** 10.95  
Shredded Thai roast duck with carrots, leeks, hand wrapped in pastry & crispy fried

**8. Thai Spare Ribs** 8.65  
Braised in a spicy & sweet Thai marinade finished off with sesame seeds, fresh radish and sweet pea shoots (pork)

**9. Lamb Chops** 10.95  
Char grilled & served pink in a garlic & pepper sauce with fresh green peppercorn, pineapple & sweet peppers. Served pink

**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**  
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** 9.35  
Crispy tempura king prawns in a fiery & tangy sauce with chilli, palm sugar and tamarind.

**15. Kanom Jeeb - Thai Steamed Dumplings** 8.35  
Chicken and prawns wrapped in wonton wrappers. Topped with fried garlic and sweet soy sauce

**16. Poh Pia Tord - Spring Rolls** 7.95  
Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles served with sweet chilli & Thai style salad (V)

**17. Vegetables Tempura** 7.95  
Crispy diced vegetables mixed in tempura served with sweet chilli sauce (V)

**18. Takrai Hed - Mushrooms** 7.95  
Wok fried in a creamy garlic, white wine and lemongrass sauce. (V)

**19. Kao Pode Tord - Sweet Corn Cakes** 7.95  
Marinated sweet corn in garlic & pepper, coriander & served with a Thai style salad (V)

**8.95 20. Tempura Goong - King Prawns** 8.95  
Golden fried tempura king prawns served with sweet chilli sauce & Thai style salad

**12.65 21. Tod Mun Boo - Crab & Prawn Cakes** 10.25  
Blended crab meat & king prawns with, red curry paste and Thai herbs, served with sweet chilli & a Thai style salad

**12.95 22. Hoy - Mussels** 8.95  
New Zealand green shell mussels, wok fired in a delicious Thai garlic and pepper sauce

## THAI SALADS

**23. Crispy Duck Salad** 13.95  
Shredded roast duck served on a bed of mixed leaves, spring onions, red onion, tomatoes and dressed with hoisin sauce

**24. Soft Shell Crab** 14.25  
Whole crispy fried crab topped with a crunchy mango and apple salad in a fresh chilli & lime dressing

**25. Papaya Salad** 10.95  
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** 13.95  
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)** 12.95  
Chicken 14.55  
Thai style coconut soup in coconut milk with galangal, lemon grass, kaffir lime leaves & a hint of lime

**28. Creamy Tom Yam Goong** 15.95  
Cloudy 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

**30.95** 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

**35.95** 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

**50.95** per person



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## GENG-THAI CURRIES

Served with a choice of either  
Chicken, Beef or Tofu (V) **15.25**  
Prawns, Duck or Lamb Add 2.00

### 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) **14.95**  
Jumbo Prawn Add 2.50

### 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 wine bar since 2003

## SEAFOOD

**41. Tilapia - Pad Gra Prao - Holy Basil** **16.95**  
Crispy fried tilapia in classic stir fry with fresh Thai holy basil, onions, green beans, mongetout & fresh chillies

**42. Seabass - Garlic and Pepper** **23.95**  
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** **22.95**  
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** **21.95**  
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** **24.95**  
Pan fried and served in a green curry sauce with sliced char-grilled aubergine, fine beans an bamboo shoots

**46. Lobster Tail** **29.95**  
Pan fried lobster tail in a rich and delicately spiced Panang Sauce. Served with tender-stem broccoli and garnished with sliced peppers.

**47. Salmon** **22.95**  
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) **13.95**  
Prawns or Duck add 2.00

**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** **16.95**  
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** **18.95**  
Braised beef short rib in a Massaman sauce and topped with crushed cashew nuts and crispy shallots (N)

**57. Weeping Tiger - Sirloin** **24.95**  
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** **24.95**  
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** **17.95**  
Half a grilled chicken marinated in Thai herbs and spices. Served with a side salad & Thai dipping sauce

**60. Ped Makam- Roast Tamarind Duck** **18.95**  
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. Kai lan in a garlic sauce** **5.25**  
**62. Tenderstem Broccoli** **5.25**  
**63. Beansprouts** **4.65**  
**64. Pak Choi - stir fried in a garlic sauce** **5.25**

## RICE

**65. Sabai Fried Rice** **8.95**  
Special fried rice with pineapple, egg & seasonal mixed vegetables.  
With Chicken **9.95**  
**66. Kao Praw - Steamed Thai Fragrant Rice** **4.35**  
**67. Kao Pad Kai - Egg Fried Rice** **4.65**  
**68. Egg Fried Noodles** **4.65**  
**69. Coconut Rice** **4.65**  
**70. Thai Sticky Rice** **4.65**  
**71. Garlic Fried Rice** **4.65**

## Online Menu

View allergen information  
Order to table & takeaway  
sabaisabai.com

