



sabai sabai

THAI RESTAURANT & WINE BAR

STARTERS

Prawn Crackers 3.95
Mixed Thai nuts 4.45

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 14.95
(Minimum 2 people) (price per person) (29.90 for two)
A mix of special starters, lamb chops, spare ribs (pork), chicken wings & crispy duck rolls

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

10. Thai Calamari - Squid 8.95
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 12.55
Pan fried in butter and served in a Thai white wine and lemon grass sauce garnished with fresh cress

12. Jumbo Prawns 12.95
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 8.65
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 8.95
Crispy tempura king prawns in a fiery & tangy sauce with chilli, palm sugar and tamarind

15. Kanom Jeeb - Thai Steamed Dumplings 8.65
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 Pote Tord - Sweet Corn Cakes 7.95
Marinated sweet corn in garlic & pepper, coriander & served with a Thai style salad (V)

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

21. Tod Mun Boo - Crab & Prawn Cakes 9.95
Blended crab meat & king prawns with, red curry paste and Thai herbs, served with sweet chilli & a Thai style salad

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. 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

29.95 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

Jumbo Prawns
..
Weeping Tiger - Sirloin Steak
..
Monk Fish in Green Curry
..
Pad See-Ew Noodles - Chicken
..
Steamed Jasmine Rice

44.95 per person



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THAI RESTAURANT & WINE BAR

GENG-THAI CURRIES

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

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 22.95

Fillets of fried Seabass in a tasty Garlic & Pepper sauce topped with spring onion, baby corn, mongetout, fresh red chillies & onions

43. Seabass - Steamed - Pla Manow 21.95

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 20.95

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 23.95

Pan fried and served in a green curry sauce with sliced char-grilled aubergine, fine beans an bamboo shoots 

47. Salmon 20.95

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

Stir fry aubergine with chilli oil, soya beans, mixed vegetables & sweet basil 

51. Pad Prew 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, baby corn, red chillies & onion

54. Nam Peung - Duck with honey sauce

Slices of Thai roast duck wok fried in a honey sauce with mixed vegetables

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 23.95

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 23.95

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 16.95

Half a grilled chicken marinated in Thai herbs and spices. Served with a side salad & Thai dipping sauce

60. Ped Makam- Roast Tamarind Duck 17.95

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 - 4.25

Steamed Thai Fragrant Rice

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



Independent & family run
Thai restaurant and wine bar
since 2003

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