

Experience Sensational Thai

OUR FESTIVE MENU

Serving 24th November - 24th December

3 COURSES FROM 33.95

Add a glass of prosecco for + £5

DAYTIME: FROM 29.95

12PM - 1.30PM

CHRISTMAS Party
Reservations

SCAN TO SEND
YOUR ENQUIRY



BOOK A TABLE

Less than 10



Sabai Sabai

THAI RESTAURANT

Give the gift of Sabai Sabai
This CHRISTMAS

Give someone an indulgent treat with the
Thai food & cocktail experts.
scan the Qr code & purchase online



RESERVE YOUR TABLE FOR BOXING DAY AND NYE

7 WATERLOO ST | B2 5PG | SABAISABAI.COM

EMAIL BIRMINGHAM@SABAISABAI.COM TEL: 0121 448 3850

Card details will be required to secure reservations. less than 24hr cancellation notice will be fully chargeable

from *This* *until*
CHRISTMAS
from Sensational Thai *until*

Sabai
THAI RESTAURANT

STARTERS

HOUSE PLATTER

Golden Bags, Prawns Tempura, Sweet Corn Cakes, Chicken Satay (N) in the satay sauce only

VEGAN PLATTER

Sweet Corn Cakes, Spring Rolls, Vegetable Tempura **Ve**

CHILLI KING PRAWNS

Whole king prawns, pan-seared in the shell to lock in flavour and finished with garlic, chilli and lime. +£2 supplement

CALAMARI

Crispy light tempura batter with a bread crumb coating, seasoned in sea salt and served with a smokey chilli dip.

GRILLED PORK

Tender pork skewers, marinated overnight in classic Thai herbs and spices, then chargrilled to smoky perfection. Served with our rich, creamy satay sauce (N) and sesame seeds.

CHICKEN SATAY

Tender strips of marinated chicken, grilled on skewer, Served with our satay sauce (N)

CRISPY DUCK ROLLS

Finely sliced Thai roast duck hand wrapped in crispy pastry served with hoisin sauce. +£2 supplement

DYNAMITE WINGS

Crispy Chicken wings in a spicy chilli and honey sauce topped with spring onions, Medium to Spicy

SWEETCORN CAKES

Marinated sweet corn in garlic & pepper, coriander and served with a Thai sweet chilli. **Ve**

ARANCINI BALLS

Jasmine rice balls marinated in Thai spices, crispy fried with a melting cheese centre and served with a smokey sabai dip. Medium to Spicy **V**

TURKEY LAAB

Christmas turkey, minced and tossed warm in a zesty Thai laab dressing with lime, chilli, roasted rice powder, shallots, mint and coriander. A festive twist on a Thai classic — fresh, fiery and moreish. Medium spicy.

MAINS

FESTIVE DUCK TAMARIND & CRANBERRY

Tender slices of Thai Roast Duck on wilted pak choi, glazed in a sweet-sour tamarind and cranberry sauce, finished with crispy shallots.

THAI GREEN CURRY

An aromatic blend of coconut milk, bamboo shoots, aubergines, green beans & Thai sweet basil leaves in a delicious Thai green curry sauce. Medium Spiced
Chicken, Prawns+2, or Tofu (vegan).

PAD THAI - NOODLES

Rice noodles, egg, beansprouts & spring onions in our Sabai Sabai Pad Thai sauce. Served with crushed peanuts, dried chilli flakes and a wedge of lime on the side.
Chicken or Tofu **V** / **Ve** -Option with no egg

SONGKHLA CURRY - BEEF BRISKET

Tender slow-braised beef brisket packed with deep, rich flavours and melt-in-your-mouth tenderness. This bold Southern Thai red curry is infused with aromatic spices, creamy coconut milk and a touch of spice for a perfect balance of heat and depth. Medium to Spicy +£5.5 supplement

CHICKEN & CASHEW

Tender fried chicken stir fried with cashew nuts, onion and mixed sweet peppers in a rich oyster and soy sauce. Garnished with spring onions
Chicken, Prawns+2 or Tofu **V**

THAI RED CURRY

Aromatic Thai red curry with coconut milk, bamboo shoots, aubergines, green beans,
Turkey, Beef Rump+2, or Tofu (vegan)

SIRLOIN STEAK WEEPING TIGER

28 day aged char-grilled *sirloin steak* marinated and served with our handcrafted 'Weeping Tiger' sauce, Medium spiced+£6 supplement

SALMON - CHOO CHEE

Salmon fillet served on a bed of wilted pak choi, topped with a rich and fragrant Choo Chee curry sauce made with coconut milk, kaffir lime leaves and red chilli. Medium to Spicy. +£5 supplement

SEA BASS - GARLIC & PEPPER

A crispy fried sea bass fillets, wok tossed in a classic Thai garlic and black pepper sauce with spring onions and mixed vegetables. Light, aromatic and full of flavour. Medium to Spicy +£6 supplement

Main course (excluding Pad Thai) is served with steamed rice or you can order an alternative of egg fried rice , coconut rice or Thai style fries +£2.5

SIDES

Thai Prawn Crackers £3.5.
Tender Stem Broccoli £6.5

Asian Greens £6.5
Pad Thai £8.5

DESSERTS

STICKY TOFFEE PUDDING

Handcrafted with homemade luxury toffee sauce and vanilla ice cream

COCONUT & PANDAN PANNA COTTA

Handcrafted classic dessert with our Thai inspiration

SORBET

MANGO & PASSION FRUIT
SORBET

AFFOGATO

Espresso & Luxury Vanilla Ice cream
Or change to an
'Espresso Martini' +£5

We can't guarantee any dishes or bespoke dishes are free from allergens. Customers with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. All dishes may contain nuts or traces of nuts. Please ask a waiter for assistance.