



sabai sabai

..... *Food Menu*

starters

- 1. Sabai Sabai Platter - price per person** £6.45
A selection of our starters, golden bags, chicken satay, prawns tempura, sweet corn cakes and fish cakes
- 2. Sabai Sabai Vegetarian platter- price per person** £6.25
Sweet corn cakes, spring rolls, vegetarian golden bags, kanom jeeb pak
- 3. Vegetables Tempura (v)** £4.95
Sabai Sabai vegetable tempura served with sweet chilli sauce
- 4. Tofu Tord (v)** £4.95
deep fried tofu pieces served with sweet chilli and ground peanut sauce & Thai style salad
- 5. Kanom Jeeb pak (v)** £5.45
Steamed mixed vegetable dumplings topped with crispy garlic and served with a sweet dark soy sauce
- 6. Kao Pote Tord - Sweet corn cakes (v)** £4.95
Marinated sweet corn in garlic & pepper with coriander
- 7. Poh Pia Tord - Spring rolls (v)** £5.25
Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles with sweet chilli and Thai salad
- 8. Toong Tong pak(v)** £5.45
Fried golden bags filled with mince vegetables. Served with plum sauce & Thai style salad
- 9. Tom Kha Hed(v)/Gai Thai style coconut soup** £5.95
Mushroom / chicken soup in coconut milk with galangal, lemon grass, kaffir lime leaves & a hint of lime
- 10. Tom Yam Goong / Gai - Soup prawn/chicken** £5.95
Classic hot & sour prawn / chicken soup with lemon grass, kaffir limes leaves. galanga, chillies and a hint of lime
- 11. Satay Gai** £5.45
Tender strips of marinated chicken served with a peanut sauce & Thai style salad
- 12. Thod Mun Pla - Thai Fish Cakes** £5.45
Ground fish & spices, deep fried, served with sweet chilli sauce & Thai style salad
- 13. Tempura goong - King Prawns** £5.45
Golden fried tempura king prawns served with chilli sauce
- 14. Kamon Jeeb - Thai Steamed Dumplings** £5.45
Chicken and prawns wrapped in wonton wrappers, topped with fried garlic and sweet soy sauce
- 15. Boo nim tord - Soft shell crab** £6.45
A whole softshell crab in a breadcrumb coating, golden fried, served with sweet chilli & Thai style salad
- 16. Hoy - Mussels** £5.95
Mussels sauteed in a delicately spiced garlic & pepper sauce with onions, baby corn and mongetout
- 17. Ped Sawan - Duck** £5.45
Crispy duck wrapped in a pancake roll served with a barbecue sauce & Thai style salad
- 18. Goong Hom Pha - Prawns** £5.45
Crispy wrapped king prawns in a garlic and pepper served with a sweet chilli sauce & Thai style salad
- 19. Toong Tong - Golden Bags** £5.45
Fried golden bags stuffed with mince prawns and chicken. Served with plum sauce & Thai style salad
- 20. Pla Muek Tempura - Squid** £5.45
Squid rings fried in tempura batter with a breadcrumb coating served with sweet chilli & Thai style salad

salads starter / main

- 21. Crispy duck salad** £6.95 / £9.95
Roast duck served on a bed of mixed leaves, spring onions, red onion, tomatoes and dressed with hoisin sauce
- 22. Laab Gai** £5.95 / £8.95
Minced chicken with roasted rice in a lime dressing with dried chillies, spring onion, red onions & limesleaves served on a bed of lettuce
- 23. Yam - Thai Spicy Salad served with Beef / Mixed Seafood** £6.95 / £8.95
Spicy salad served with onions, cucumber, carrots, tomatoes, spring onions, coriander, celery, pineapple & fresh lime dressing ..

geng - thai curries

- Served with Chicken, Beef £9.95 Prawns or Duck £10.95**
- 24. 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)
- 25 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
- 26. Geng Ka Ree - Yellow Curry: Chicken / beef / prawns**
A delicately spiced curry in a rich & sweet aromatic blend of coconut milk, potatoes & onions in a delicious Thai Yellow Curry sauce
- 27. Geng Massaman: Chicken / beef / prawns / duck / lamb**
A traditional dish from Southern Thailand in a spiced, rich & sweet peanut sauce with coconut milk, potatoes, onions & flavoured with tamarind sauce
- 28. Panang: Chicken / beef / prawns**
A rich panang sauce with coconut milk, kaffir lime leaves, sweet peppers & red chillies
- 29. Geng Bha - Jungle Curry: Chicken / beef / prawns**
A clear curry simmered with hot & spicy Jungle Curry paste, bamboo shoots, sweet basil, kra chai & mixed vegetables

pad - stir fry

- Served with Chicken, Beef £8.45 Prawns or Duck £9.45**
- 30. Pad Namman Hoy - Oyster Sauce**
Stir fry with oyster sauce & a selection of mixed vegetable
- 31. Pad Mamung Himapan - Cashew Nuts**
Stir fry with oyster sauce, cashew nuts & mixed vegetables
- 32. Pad Pik Geng - Red Curry Sauce**
An aromatic dish with a Red Curry sauce, coconut milk, galangal, kaffir limes leaves & green beans
- 33. Pad Pik**
A medium spiced chilli sauce with fresh tomatoes, onions & mixed vegetables
- 34. Pad Khing – Ginger**
Stir fry with freshly spiced ginger, chillies, onions & mixed vegetables
- 35. Pad Prieu Wan - Sweet and Sour**
Sweet & sour stir fry with onions, peppers, green beans, mongetout pineapple, cucumber and spring onions
- 36. Pad Gra Prao - Holy Basil Classic**
Stir Fry with fresh Thai holy basil, onions, green beans, mongetout and fresh chillies

37. Pad Kratiem Pik Thai - Garlic and Pepper

Stir fry in a delicious Thai style garlic & pepper sauce with spring onions, mongetout, green beans, babycorn, red chillies & onion

38. Pad Nam Prik Pao - Chilli Oil

Stir Fried with Thai chilli oil paste, onions, carrots, babycorn, celery, sweet peppers and sweet basil

39. Nam Peung - Honey Sauce (Duck Only)

Slices of roasted duck stir fried in a honey sauce with mixed vegetables

40. Pad Pik Khing

An aromatic stir fry with red curry paste, green beans, fresh chillies & flavoured with freshly sliced Krachai

jarn ron - sizzling platters

41. Pad Jarn Ron - Sizzling Platter £8.95/£9.95

Sizzling platter of Chicken, Beef or Prawns stir fried in a sweet & delicately spiced sauce, with sesame oil, Chinese whiskey, sweet basil, fresh garlic, fresh chilli, mixed vegetables & then finished off on a sizzling platter

42. Ped Makam Jarn Ron (Duck only) £9.95

Sliced roast Duck in a sauce of palm sugar flavoured with tamarind to create a well balanced & delicious sweet but sour flavour. Served on a sizzling platter with onions & then topped with dried Shallots

43. Weeping Tiger (sirloin steak) £12.95

Grilled sirloin steak marinated with an aromatic selection of Thai herbs and crushed roasted rice

gwodeo - noodles

Served with Chicken, Beef £8.45

King Prawns or Mixed Seafood £9.45

44. Phad Thai

A classic Stir Fry with rice noodles, Sabai Sabai Pad Thai sauce, bean sprouts & thinly sliced carrots. Served with finely roasted peanuts, dried chilli & a wedge of lime on the side

45. Pad See-Ew - Dark Soy Sauce

Stir fried rice noodles with dark soy sauce, broccoli, mongetout, mushrooms, carrots, babycorn & beansprouts

46. Pad Kee Mao

Stir fried rice noodles with fresh chillies, sweet basil, onions & mixed vegetables

pla - fish

47. Pla Rad Prik £12.50

Crispy Tilapia covered with sweet chilli & garlic sauce

48. Choo Chee Pla £12.50

A choice of Salmon or Tilapia simmered in a slightly spicy & delicious panang curry sauce with sweet peppers & kaffir lime leaves

49. Kratiem Pik Thai Pla - Seabass £14.95

Boneless whole fried Seabass in a tasty Garlic & Pepper sauce with spring onion, babycorn, mongetout, fresh red chillies & onions

50. Seabass steamed £14.95

Boneless whole Seabass steamed with ginger & spring onions served in a freshly squeezed lime sauce with fresh chilli and garlic

51. Pad Gra Prow- Holy Basil: Mussels/Tilapia £8.95/ £12.50

Green lipped Mussels / Tilapia stir fried Thai holy basil, green beans, mongetout, onions & fresh chillies

52. Pad Nam Pik Pao - Mixed seafood £9.95

Squid, prawns and mussels stir fried in Thai roasted chilli with onions, carrots, babycorn, celery, sweet peppers and sweet basil

53. Gaeng Deng Pla - Red Curry £12.95

Pieces of Tilapia or Red Snapper simmered in an aromatic blend of coconut milk, bamboo shoots, aubergine, green beans & sweet basil in a delicious Red Curry Sauce

vegetarian curries

54. Gang Ka Ree - Yellow Curry £8.95

Golden fried tofu simmered in coconut milk with potatoes, onions, mixed vegetables in a mild & sweetly spiced Yellow Curry sauce

vegetarian stir fries with tofu

55. Pad Namman Hoy - Mushroom sauce £7.95

Stir fry tofu with spring onions, sweet peppers, carrots, green beans, mongetout, mushrooms & broccoli in a mushroom sauce

56. Pad Gra Prao - Holy Basil £7.95

Stir fried tofu with fresh Thai holy basil, green beans, mongetout onions & fresh chilli

57. Pak Pik £7.95

Stir fried golden tofu in chilli sauce with fresh tomatoes, onions & mixed vegetables

58. Pad Khing - Ginger £7.95

Golden fried tofu with ginger, spring onion, onion & mixed vegetables

59. Pad Pik Horapan Pak £7.95

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

60. Tom Kha Hed - Thai Mushroom Soup £7.95

Mushrooms cooked in coconut milk with galangal, lemon grass, kaffir lime leaves & fresh lime juice

gwodeo - noodles with tofu

61. Phad Thai £8.45

A classic Stir Fry with rice noodles, Sabai Sabai Pad Thai sauce, egg, bean sprouts & thinly sliced carrots. Served with finely roasted peanuts, dried chilli & a wedge of lime on the side too

62. Pad See Ew - Dark Soy Sauce £8.45

Stir fry rice noodles with dark soy sauce, egg, broccoli, mongetout, mushrooms, carrots, babycorn & beansprouts

63. Pad Kee Mao £8.45

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

64. Pad Mee korrad £8.45

Sweet, sour and spicy stir fried rice noodles with red onions, tamarind, dried chillies, spring onion, beansprouts and dark soy sauce

thai style soup

65. Tom Yam Gai - Spicy & Sour Chicken soup £7.95

A classic spicy & sour soup with lemon grass, kaffirlimes leaves, galangal, chillies & fresh lime juice

66. Tom Yam Goong - Spicy & Sour Prawn soup £7.95

A classic spicy & sour soup with lemon grass, kaffirlimes leaves, galangal, chillies & fresh lime juice

67. Boor Dek: Mixed Seafood £8.45

Mixed seafood (prawns, squid and mussels) in a spicy hot and sour soup flavoured with mushroom, galangal, lemon grass, lime leaf and hot chilli basil

68. Tom Kha Gai - Thai style Coconut Chicken Soup £8.45

Succulent pieces of chicken cooked in coconut milk with galangal, lemon grass & freshly squeezed lime

side orders

69. Pad Pak Raum Mit £6.25
70. Broccoli Stir Fry £4.95
71. Beansprouts - Stir fried with carrots and spring onions £4.25
72. Pak Choi - Stir fried in a garlic sauce £5.95

rice

73. Sabai Sabai Kao Pad - Special Fried Rice £6.50
*A special stir fried fragrant rice with egg & seasonal vegetables.
Choice of Chicken or Beef*
74. King Prawns Special Fried Rice £7.50
75. Pineapple Fried Rice £6.50
*Fried rice with pineapple, mixed vegetables
served with chicken, beef or vegetables*
76. Thai sticky rice £2.75
77. Kao Praw - Steamed Thai fragrant rice £2.25
78. Kao Pad Kai - Egg fried rice £2.95
79. Egg Fried Noodles £2.95
80. Coconut Rice £2.95
81. Prawn crackers £2.00

set menus

82. Set Menu A (minimum 2 people)

Prawn crackers

Appetiser

*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*

£21.95 per person

83. Set Menu B (minimum 4 people)

Prawn crackers

Appetiser

*Sabai Sabai mixed platter
Crispy duck pancakes
Thai fish cakes
Vegetable Tempura
Crispy wrapped king prawns*

Main Course

*Red Curry with Prawns
Holy Basil Stir-fry with Beef
Pad Thai with chicken
Laab Gai- Thai Minced Chicken Salad
Fried Seabass in Garlic and Pepper
Tamrind Roast Duck with Pak Choi
Steamed Jasmine rice*

£24.95 per person

84. Set Menu C

Appetiser

*Spring rolls
Sweetcorn cakes
Vegetarian Golden Bags
Vegetables tempura*

Main Course

*Yellow Curry with Tofu
Aubergine stirfry with Tofu
Pad Thai with Tofu Steamed jasmine rice*

£19.95 per person