

STAGA



“શૂબ માર્દ મે યત થાઈ”

## starters

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### PLA KUNG PAE

Prawn, Thai herbs, grilled chili paste.



### KANOM KROK NA HOI SHELL

ખનમ્ચ્રકળનાહોયચ્છેલ્સ



Seared scallop nestled in warm Thai coconut pudding.  
Creamy, briny, and a little indulgent.

## mains

### PLA NUEA YANG

ફ્લાન્યુએયાંગ (G)



Wagyu, Thai herbs, grilled chili paste.

### PAD KAPRAO KHAJ

પદકાપ્રાઓ કાંજ



Chicken, holy basil.

### TOM YUM KUNG

તૉમ યમ કંગ (G)



Prawn, galangal, kaffir lime leaf.

### NHAEM SAM CHUN TOD

નહાય સામ ચુન ટોડ



Fermented pork.

### KANG PANANG NUEA NONG LAI

કાંગ પાનાંગ નુએ નોંગ લાય

Stewed beef silver shank with panang curry.

## dessert

### MANGO STICKY

ખાવનેચ્ચામચ્ચાવ



Mango sorbet, sticky rice, coconut sauce.

(V) Vegetarian

(G) Gluten-Free

Spice Level

Signature

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If you have any allergies or food intolerance, please inform our team.

# Sabai

## feed me menu

1,890

PER PERSON

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### MIANG KHAM PLA YANG เมืองคำปลาやり (G) (SF) 🌶

DIY-style bites with smoky grilled fish, wild betel leaf and a medley of Thai condiments. Wrap it, pop it, repeat.

### SOM TUM THAI សមោទាយ (G) (SF) 🌶

Thailand's most famous salad - papaya, peanuts, lime, chili. Sweet, sour, spicy and crunchy all at once.

### PLA NUEA YANG ផ្លាន់ខោយ៉ាង (G) 🌶

Grilled Wagyu beef in a spicy Thai herb salad. Big flavours, bigger energy.

### TOM YUM KUNG តុមយោកុង (G) (SF) 🌶

The OG spicy-sour prawn soup. Lemongrass, lime, chili - fire and flair in a bowl.

### KAI OB FANG កោះបោង

Chicken, marinated then hay-smoked. Rustic, fragrant and full of drama.

### KHAO PAD PU ខាងដុំ (SF)

Crab fried rice done right. Fragrant, fluffy and packed with crabby goodness.

### KHAO NIAO MAMUANG ខាងនីយមន្តរ

Sweet sticky rice, mango slices, and mango sorbet. A Thai classic - now even cooler.

(V) Vegetarian

(G) Gluten-Free

(SF) Seafood

Spice Level

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# sābal

## starters & small plates

### PLA KUNG PAE พล่ากุ้งแพะ (SF) 🌶

Crispy prawn fritters dipped into a spicy herb dressing. Crunchy. Zingy. Gone in seconds.

390

### HED RUAM TOD เห็ดรวมยอด (V) 🌶

Crispy mushrooms with Thai herbs. Earthy, crunchy, and fully plant-powered.

380

### MIANG KHAM KUNG YANG (G) (SF) 🌶

เมี่ยงคำกุ้งย่าง

DIY-style bites with smoky grilled prawns, wild betel leaf and a medley of Thai condiments. Wrap it, pop it, repeat.

670

### TOD MUN PLA ทอดมันปลา (G) (SF) 🌶

Thai-style fish cakes with red curry paste and kaffir lime. Chewy, spicy, satisfying.

490

### KANOM KROK NA HOI SHELL (SF) 🌶

ขนมครกหน้าหอยเชลล์

Seared scallop nestled in warm Thai coconut pudding. Creamy, briny, and a little indulgent.

550

### NHAEM SAM CHUN TOD แนมสามชั้นทอด 🌶

Fermented pork belly, deep fried and garlicky. Funky, fatty and totally addictive.

580

## salads & relishes

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### PLA KANOON พล่ากานูน (V) (G) 🌶

Young jackfruit steps up in this meat-free flavor bomb. Smoky, herby and totally satisfying.

450

### SOM TUM THAI សមចាត់ខាយ (G) (SF) 🌶

Thailand's most famous salad - papaya, peanuts, lime, chili. Sweet, sour, spicy and crunchy all at once.

350

### YUM MA KHUEA PAO យុមមេខោបោះ (G) (SF) 🌶

Charred eggplant, soft-boiled egg, grilled prawn, minced pork and chili lime dressing. Smoky, creamy, spicy, dreamy.

550

### YUM SOM O KUNG "FU" (G) (SF) 🌶

យុមសំណើកុង

Pomelo, grilled prawn, chili, lime - it's a citrusy punch in the face (in the best way).

690

### LHON PU លោលូ (G) (SF) 🌶

Warm crab and coconut dip that'll have you scooping until the bowl's clean.

690

### NAHM PRIK KUNG SEAB (G) (SF) 🌶

ណាមវិកកុងសៀម

Shrimp paste relish with crispy dried shrimp and vegetables. Funky, fiery, fantastic.

750

### PLA NUEA YANG พล่าเนื้อช้าง (G) 🌶

Grilled Wagyu beef in a spicy Thai herb salad. Big flavours, bigger energy.

890

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# Sabai

"YOU HAD ME AT THAI"

## soups & curries

### KANG KUA KANOON BAI CHA PLOO (V)

แกงกะหรี่ใบบัวบก

Rich red curry goes Southern with wild betel leaves.  
Subtle fire, serious flavor.

\*Choose between:

- JACKFRUIT มะพร้าว 590
- PRAWN หอย (SF) 890

### TOM KHA KAI

ต้มข่าไก่

Coconut milk, galangal, and chicken. Silky, tangy, soul-hugging.

680

### KANG KHEAW WHAN

แกงเขียวหวาน

Green curry. Comfort food, Sabai-style.

\*Choose between:

- TENDER CHICKEN ไก่ 720
- SLOW-BRAISED BEEF SILVER SHANK เนื้อบ่าดองตากะ 1,150

### PANANG

แกงเผ็ด

Thick, nutty Panang curry. It's a hug disguised as dinner.

\*Choose between:

- PORK หมู 750
- BEEF เนื้อ 1,150

### TOM YUM KUNG

ต้มยำกุ้ง (G) (SF)

The OG spicy-sour prawn soup. Lemongrass, lime, chili - fire and flair in a bowl.

850

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## from the grill

### KAI OB FANG

ไก่อบฟาง

490

Chicken, marinated then hay-smoked. Rustic, fragrant and full of drama.

### KOR MHOO YANG

หมูย่าง

650

Grilled pork jowl with a spicy Isaan dipping sauce. Fatty, charred, impossible to share.

### SUEA RONG HAI

เมืองร่องไห

1,050

Brisket so tender it might make you cry. Served with spicy dipping sauce, just in case.

### NUEA YANG KLUK PHOON

เนื้อย่างคลุกผัก

2,200

Wagyu beef grilled with a toasted rice crust. Crunchy edges, bold flavors, and a sauce that slaps.

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Spice Level

Signature

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## wok-fried & rice dishes

### PAD PAK BOONG FAI DAENG (V) (SF) 290

ผัดผักบุ้งไฟแดง

Morning glory stir-fried with garlic. Quick, crunchy, and full of wok hei.

### PAD KAPRAO ผัดกะเพรา

A fiery stir-fry of minced meat, Thai holy basil, garlic and chili - bold, messy and made to be eaten with rice.

\*Choose between:

* MINCED CHICKEN	ไก่สับ	520
* MINCED PORK	หมูสับ	550
* MINCED BEEF	เนื้อสับ	650

### KHAO PAD PU ข้าวผัดปู (SF) 680

Crab fried rice done right. Fragrant, fluffy and packed with crabby goodness.

### PAD PRIK KLUEA ผัดพริกเกลือ (G)

Stir-fried with chili, garlic and salt. Just the right amount of punch.

\*Choose between:

* PRAWN	หูง (SF)	790
* BEEF	เนื้อ	890

### PLA TOD KAMIN ปลาทอดขมัน (G) 950

Fried fish in turmeric and garlic. Southern Thai soul food with crispy skin and serious attitude.

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### KHAI JIEW PU TOD KRA TIEM (SF) 980

ไข่เจียวปูทอดกระเทียม

Thai-style crab omelette topped with stir-fried crab and garlic. Fluffy, rich and unapologetically extra.

### KUNG TOD KLUEA กุ้งแม่น้ำทอดเกลือ (SF) 990

Juicy river prawn deep-fried in prawn fat, garlic and salt. Crispy, golden and built to be dipped.

## sides

### KHAO SUAY ข้าวสุก

Steamed jasmine rice. Fluffy, fragrant, essential.

90

### KHAO NIAO ข้าวเหนียว

Steamed sticky rice. Chewy, sturdy, ready to soak up flavor.

90

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Signature

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### signature cocktails

#### WATERMELON SUGAR HIGH ແຕກໄລ່ທາວານໄຟຕາວເຊີມ

Fresh and floral with a twist of Thai. A vibrant mix of pink gin, watermelon, Thai basil syrup, and lemon. Non-Alcoholic option available.

\*Non-Alcoholic option available.

#### SAWADEE SPICY! ສະວະດີໄປ່ຫຼາ

Tropical heat meets tequila. Pineapple juice and chili syrup bring the fire, cooled down with lemon and earthy pineapple skin infusion.

#### LYCHEE ZING ZING ສິນຈີ່ງຈີ່ງ

A fizzy lychee-ginger refresher. White rum, lychee juice, ginger syrup, lemon, and soda come together in this zesty, sparkling cooler.

Non-Alcoholic option available.

\*Non-Alcoholic option available.

#### FORBIDDEN FRUIT ພອໄມຕີອ່ອງຫ້ານ

Bold and sour with a silky finish. Bourbon shaken with tamarind syrup and lemon, topped with a soft citrus foam.

#### HONEYED KISS ສັນນີ້ຄົສ

Delicate and golden. A smooth blend of white rum, chrysanthemum tea, honey syrup, and lemon. Lightly floral, effortlessly smooth.

Non-Alcoholic option available.

\*Non-Alcoholic option available.

#### SABAI BLUE BLISS ຄວາມສຸຂສົນຕົ່ນຂອງສະບາຍ

Colorful and quietly boozy. Vodka, lychee, butterfly pea syrup, umeshu, and lemon create a layered, floral highball. Non-Alcoholic option available.

\*Non-Alcoholic option available.

### classic cocktails

#### NEGRONI ເນິກຣອນີ

A bold blend of gin, Campari, and sweet vermouth. Bitter, smooth, and effortlessly cool.

400

#### OLD FASHIONED ໄອດັບັນຫຼັນ

A timeless mix of bourbon, sugar, and bitters – stirred, never rushed. Smooth with a citrus twist.

450

#### JUNGLE BIRD ຈົງເກີລ່ເບີ່ຈົກ

Rum, Campari, pineapple, lime, and sugar. Tropical with a bitter backbone – like a beach with bite.

400

#### TOMMY'S MARGARITA ນາງກາວເສົາຂອງທອມມີ

Tequila, fresh lime, and agave syrup. Bright, citrusy, and clean – no triple sec needed.

450

#### ESPRESSO MARTINI ເອສພຣວເສີມາർຕິນີ

Vodka, coffee liqueur, and fresh espresso. Rich, creamy, and always up for a good time.

450

#### AMARETTO SOUR ອມາຣີຕີ້ຫ້າວ່າ

Amaretto, lemon juice, and egg white (optional). Sweet, nutty, and silky – the dessert of sours.

450

### sparkling

GLASS | BOTTLE

#### BELLINO DOC EXTRA DRY

Bubbly and balanced with soft citrus and pear notes. Dry enough to refresh, fun enough to toast.

500 | 2,800

#### CHANDON BRUT

Bright, crisp, and ready to celebrate. A lively sparkling wine with green apple, citrus, and toasted brioche – perfect for aperitivo hour or a karaoke encore.

850 | 3,200

### rosé

GLASS | BOTTLE

#### COTE MAS AURORE GRANACHE, SYRAH

400 | 1,900

A juicy Languedoc rosé with strawberries, watermelon, and a splash of spice. Sunshine in pink.

# sabal

"YOU HAD ME AT THAI"

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## JUICES

CRANBERRY  
PINEAPPLE  
APPLE  
ORANGE

120  
120  
120  
120

BABYCCINO  
SINGLE ESPRESSO  
DOUBLE ESPRESSO  
CAFE LATTE

95  
110  
120  
150

## fruit shakes

MANGO  
WATERMELON  
PINEAPPLE MINT  
PAPAYA  
LYCHEE GINGER  
PASSION FRUIT

160  
160  
160  
160  
160  
160

SPANISH LATTE  
MOCHACCINO  
CAPPUCCINO

150  
150  
150

### MILK OPTIONS:

\* SOYA MILK +30

\* OAT MILK +40

## soft drinks

COKE  
COKE ZERO  
ROYAL  
Sprite

150  
150  
150  
150

## water

PURIFIED STILL WATER  
PURIFIED SPARKLING WATER

90  
120

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## red wines

### WILD HOUSE PINOTAGE

Smoky, earthy, and full of wild berry attitude. A bold South African red with soft tannins and a spicy finish.

### COLLEZIONE VENDICIOOTTO 2022

Easy-drinking Italian red with ripe plum and cherry. Smooth, round, and made for good company.

### GERALD'S PINOT NOIR 2022

Bright and silky with red berries, spice, and a whisper of oak. Light on the palate, big on charm.

### LA VALENTINA MONTEPULCIANO D'ABRUZZO 2022

Rustic and juicy with dark cherry and a touch of leather. Balanced, bold, and proudly Abruzzese.

### DELOACH CABERNET SAUVIGNON 2020

Classic Cali Cab – full-bodied with black cherry, vanilla, and a hint of oak swagger.

### FRANÇOIS VILLARD L'APPEL DES SEREINES 2022

A fresh, mineral-forward Syrah from the Rhône. Silky and peppery with layers of dark fruit and finesse.

GLASS | BOTTLE

390 | 1,850

450 | 2,150

490 | 2,350

3,500

3,900

4,200

## white wines

### WILD HOUSE

### CHENIN BLANC 2023, WESTERN CAPE

Fresh, tropical, and zesty. Think green apple, melon, and citrus with a clean, dry finish.

GLASS | BOTTLE

390 | 1,850

500 | 2,400

550 | 2,650

3,800

4,000

4,500

### VIGNETI DELLE DOLOMITI

### PINOT GRIGIO 2023

Light, clean, and easygoing. Pear, white flowers, and alpine breeze in a glass.

### GAROINA CHARDONNAY 2022, D.O. EMPORDA

A Mediterranean Chardonnay with soft oak, ripe peach, and citrus blossom. Creamy but fresh.

### MURPHY GOODE SAUVIGNON

### BLANC THE FUME 2021

California Sauv Blanc with a smoky twist. Grapefruit, gooseberry, and just a kiss of oak.

### MURE RIESLING CALCAIRES

### JAUNE 2023, ALSACE

Racy and refined. A dry Riesling with stony minerality, citrus zest, and Alsatian precision.

## beers

### SAN MIGUEL PALE PILSEN

ເສັ້ນຫຼາມມີກເກລົກ ເພື່ອໄວເຫັນ

180

### SAN MIGUEL LIGHT

ເສັ້ນຫຼາມມີກເກລົກ ໄລຍກ

180

### SINGHA

ເສັ້ນຫຼາມສິງຫາ

250

### CHANG

ເສັ້ນຫຼາມຈຳກັງ

250

## non-alcoholic drinks

### THAI LEMON TEA

160

### THAI MILK TEA

200

### YOUNG COCONUT

200

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