

# ร้าน Sabai

"YOU HAD ME AT THAI"

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## starters

**PLA KUNG PAE** ปลากุ้งแพ 🍤 🌶️  
Prawn, Thai herbs, grilled chili paste.

**KANOM KROK NA HOI SHELL** ขนมครกหน้าหอยเชลล์ 🍤 🌶️  
Seared scallop nestled in warm Thai coconut pudding.  
Creamy, briny, and a little indulgent.

## mains

**PLA NUEA YANG** ปลาเนื้อย่าง (G) 🌶️ 🌶️  
Wagyu, Thai herbs, grilled chili paste.

**PAD KAPRAO KHAI** ผัดกะเพราไก่ 🌶️ 🌶️  
Chicken, holy basil.

**TOM YUM KUNG** ต้มยำกุ้ง (G) 🍤 🌶️ 🌶️  
Prawn, galangal, kaffir lime leaf.

**NHAEM SAM CHUN TOD** หมนสามชั้นทอด 🍤 🌶️  
Fermented pork.

**KANG PANANG NUEA NONG LAI** แกงพะแนงเนื้อน่องลาบ  
Stewed beef silver shank with panang curry.

## Dessert

**MANGO STICKY** ข้าวเหนียวมะม่วง 🍌  
Mango sorbet, sticky rice, coconut sauce.

(V) Vegetarian

(G) Gluten-Free

🌶️ Spice Level

🍤 Signature

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## feed me menu

1,890

PER PERSON

### MIANG KHAM PLA YANG เมี่ยงคำปลาย่าง (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 ส้มตำไทย (G) (SF)

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

### PLA NUEA YANG ปลานึ่งอย่าง (G)

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

### TOM YUM KUNG ต้มยำกุ้ง (G) (SF)

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

### KAI OB FANG ไก่อบฟาง

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

### KHAO PAD PU ข้าวผัดปู (SF)

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


### KHAO NIAO MAMUANG ข้าวเหนียวมะม่วง


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

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# salabat

## starters & small plates

**PLA KUNG PAE** ปลากุ้งแพ (SF) 🍴🌶️ 390  
Crispy prawn fritters dipped into a spicy herb dressing. Crunchy. Zingy. Gone in seconds.

**HED RUAM TOD** เห็ดรวมทอด (V) 🌶️ 380  
Crispy mushrooms with Thai herbs. Earthy, crunchy, and fully plant-powered.

**MIANG KHAM KUNG YANG** (G) (SF) 🍴🌶️ 670  
เมืองคำกุ้งย่าง  
DIY-style bites with smoky grilled prawns, wild betel leaf and a medley of Thai condiments. Wrap it, pop it, repeat.

**TOD MUN PLA** ทอดมันปลา (G) (SF) 🌶️ 490  
Thai-style fish cakes with red curry paste and kaffir lime. Chewy, spicy, satisfying.

**KANOM KROK NA HOI SHELL** (SF) 🍴🌶️ 550  
ขนมครกหน้าหอยเชลล์  
Seared scallop nestled in warm Thai coconut pudding. Creamy, briny, and a little indulgent.

**NHAEM SAM CHUN TOD** แหนมสามชั้นทอด 🍴 580  
Fermented pork belly, deep fried and garlicky. Funky, fatty and totally addictive.

## salads & relishes

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**PLA KANOON** ปลาขนุน (V) (G) 🌶️ 450  
Young jackfruit steps up in this meat-free flavor bomb. Smoky, herby and totally satisfying.

**SOM TUM THAI** ส้มตำไทย (G) (SF) 🌶️ 350  
Thailand's most famous salad - papaya, peanuts, lime, chili. Sweet, sour, spicy and crunchy all at once.

**YUM MA KHUEA PAO** ยำมะเขือเผา (G) (SF) 🌶️ 550  
Charred eggplant, soft-boiled egg, grilled prawn, minced pork and chili lime dressing. Smoky, creamy, spicy, dreamy.

**YUM SOM O KUNG "FU"** (G) (SF) 🍴🌶️ 690  
ยำส้มโอกุ้ง  
Pomelo, grilled prawn, chili, lime - it's a citrusy punch in the face (in the best way).

**LHON PU** หลนปู (G) (SF) 🍴🌶️ 690  
Warm crab and coconut dip that'll have you scooping until the bowl's clean.

**NAHM PRIK KUNG SEAB** (G) (SF) 🌶️ 750  
น้ำพริกกุ้งเสียบ  
Shrimp paste relish with crispy dried shrimp and vegetables. Funky, fiery, fantastic.

**PLA NUEA YANG** ปลาเนื้อย่าง (G) 🌶️ 890  
Grilled Wagyu beef in a spicy Thai herb salad. Big flavours, bigger energy.

(V) Vegetarian (G) Gluten-Free (SF) Seafood 🌶️ Spice Level 🍴 Signature

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## soups & curries

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

แกงหัวใบชะพลู

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

\*Choose between:

- JACKFRUIT ขนุน 590
- PRAWN กุ้ง (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 เนื้อในลำคอ 1,150

### PANANG พะแนง

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

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

490

### KOR MHOO YANG หมูย่าง

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

650

### SUEA RONG HAI เนื้อร้องไห้

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

1,050

### NUEA YANG KLUK PHOON เนื้อย่างคอกุ้ง


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


2,200

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# ร้าน Sabat

## 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 ผัดพริกแกง (G)**

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

\*Choose between:

- \* PRAWN กุ้ง (SF) 🌶️ 790
- \* BEEF เนื้อ 🌶️ 890

**PLA TOD KAMIN ปลาทอดขมิ้น (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 ข้าวสวย** 90

Steamed jasmine rice. Fluffy, fragrant, essential.

**KHAO NIAO ข้าวเหนียว** 90

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

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🌶️ Spice Level

🍴 Signature

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## signature cocktails

**WATERMELON SUGAR HIGH** แดงไม้นหวานน้ำตาลเอ้ม 450  
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!** สวีตคัสไปซี่ 400  
Tropical heat meets tequila. Pineapple juice and chili syrup bring the fire, cooled down with lemon and earthy pineapple skin infusion.

**LYCHEE ZING ZING** ลิ้นจี่ซู่ซ่า 400  
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** ผลไม้ต้องห้าม 450  
Bold and sour with a silky finish. Bourbon shaken with tamarind syrup and lemon, topped with a soft citrus foam.

**HONEYED KISS** อันน็อคิส 450  
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** ความสุขสันต์ของสบาย 400  
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** เนโกรนี 400  
A bold blend of gin, Campari, and sweet vermouth. Bitter, smooth, and effortlessly cool.

**OLD FASHIONED** โอลด์แฟชั่น 450  
A timeless mix of bourbon, sugar, and bitters - stirred, never rushed. Smooth with a citrus twist.

**JUNGLE BIRD** จังเกิลเบิร์ด 400  
Rum, Campari, pineapple, lime, and sugar. Tropical with a bitter backbone - like a beach with bite.

**TOMMY'S MARGARITA** มาร์การิต้าของทอมมี่ 450  
Tequila, fresh lime, and agave syrup. Bright, citrusy, and clean - no triple sec needed.

**ESPRESSO MARTINI** เอสเพรสโซ่มาร์ตินี 450  
Vodka, coffee liqueur, and fresh espresso. Rich, creamy, and always up for a good time.

**AMARETTO SOUR** อมาเรตโต้ซาวร์ 450  
Amaretto, lemon juice, and egg white (optional). Sweet, nutty, and silky - the dessert of sours.

## sparkling

GLASS | BOTTLE

**BELLINO DOC EXTRA DRY** 500 | 2,800  
Bubbly and balanced with soft citrus and pear notes. Dry enough to refresh, fun enough to toast.

**CHANDON BRUT** 850 | 3,200  
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.

## 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.

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OUR  
AWESOME  
PLANET

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## JUICES

CRANBERRY	120
PINEAPPLE	120
APPLE	120
ORANGE	120

## fruit shakes

MANGO	160
WATERMELON	160
PINEAPPLE MINT	160
PAPAYA	160
LYCHEE GINGER	160
PASSION FRUIT	160

## soft drinks

COKE	150
COKE ZERO	150
ROYAL	150
SPRITE	150

## coffee

BABYCCINO	95
SINGLE ESPRESSO	110
DOUBLE ESPRESSO	120
CAFE LATTE	150
SPANISH LATTE	150
MOCHACCINO	150
CAPPUCCINO	150
MILK OPTIONS:	
* SOYA MILK +30	* OAT MILK +40

## water

PURIFIED STILL WATER	90
PURIFIED SPARKLING WATER	120

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# Sabal

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## red wines

## white wines

	GLASS   BOTTLE
<b>WILD HOUSE PINOTAGE</b> Smoky, earthy, and full of wild berry attitude. A bold South African red with soft tannins and a spicy finish.	390   1,850
<b>COLLEZIONE VENDICCIOTTO 2022</b> Easy-drinking Italian red with ripe plum and cherry. Smooth, round, and made for good company.	450   2,150
<b>GERALD'S PINOT NOIR 2022</b> Bright and silky with red berries, spice, and a whisper of oak. Light on the palate, big on charm.	490   2,350
<b>LA VALENTINA MONTEPULCIANO D'ABRUZZO 2022</b> Rustic and juicy with dark cherry and a touch of leather. Balanced, bold, and proudly Abruzzese.	3,500
<b>DELOACH CABERNET SAUVIGNON 2020</b> Classic Cali Cab - full-bodied with black cherry, vanilla, and a hint of oak swagger.	3,900
<b>FRANÇOIS VILLARD L'APPEL DES SEREINES 2022</b> A fresh, mineral-forward Syrah from the Rhône. Silky and peppery with layers of dark fruit and finesse.	4,200

	GLASS   BOTTLE
<b>WILD HOUSE CHENIN BLANC 2023, WESTERN CAPE</b> Fresh, tropical, and zesty. Think green apple, melon, and citrus with a clean, dry finish.	390   1,850
<b>COTE D'ARGENT SAUVIGNON BLANC 2024</b> Crisp and aromatic. Lemon peel, green herbs, and a splash of salinity make this a seafood soulmate.	500   2,400
<b>VIGNETI DELLE DOLOMITI PINOT GRIGIO 2023</b> Light, clean, and easygoing. Pear, white flowers, and alpine breeze in a glass.	550   2,650
<b>GAROINA CHARDONNAY 2022, D.O. EMPORDA</b> A Mediterranean Chardonnay with soft oak, ripe peach, and citrus blossom. Creamy but fresh.	3,800
<b>MURPHY GOODE SAUVIGNON BLANC THE FUME 2021</b> California Sauv Blanc with a smoky twist. Grapefruit, gooseberry, and just a kiss of oak.	4,000
<b>MURE RIESLING CALCAIRES JAUNE 2023, ALSACE</b> Racy and refined. A dry Riesling with stony minerality, citrus zest, and Alsatian precision.	4,500

## beers

## non-alcoholic drinks

<b>SAN MIGUEL PALE PILSEN</b> เบียร์ซานมิเกล เพล ไพเซน	180
<b>SAN MIGUEL LIGHT</b> เบียร์ซานมิเกล ไลท์	180
<b>SINGHA</b> เบียร์สิงห์	250
<b>CHANG</b> เบียร์ช้าง	250

<b>THAI LEMON TEA</b>	160
<b>THAI MILK TEA</b>	200
<b>YOUNG COCONUT</b>	200

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