สบาย

SABAI THAI

The Thai word sabai means happy in English, which is why we pride ourselves on bringing our guests happiness. Our philosophy is to inform, educate, and deliver the cuisine of Thailand's four regions while extending Thai hospitality to our New York City guests.

Since opening in 2018, Sabai has become a premier destination for a curated Thai experience. Presenting a modern twist on classic Thai flavors, Sabai unifies upscale dining with traditional Thai hospitality.

ARHARN WANG | APPETIZERS

CURRY PUFF กะหริปับ (v) deep fried stuffed roti with potatoes, green peas, carrots
DUMPUNGS เกี๊ยว steamed dumplings stuffed with shiitake mushrooms, taro and chives chicken (15) vegetables (13)
GOONG YANG กุ้งย่าง (SF) Grilled shrimp served with spicy garlic lime sauce
IETTUCE WRAP เมี่ยงผักกาด 🖋 grilled chicken or tofu (V) with baby romaine lettuce served, house made jaew
CHICKEN SATAY สะเต๊ะไก่ (n)(gf) flame grilled chicken skewers marinated in coconut milk and turmeric, house made peanut sauce
THAI CHICKEN WINGS ไก่ทอด fried chicken wings tossed in house made sweet and sour thai chili sauce
ROTI ROLL โรตีห่อไส้ 🌶 pickled vegetables, carrots wrarpped in pan-fried roti, tamarid sauce braised duck (17) shiitake mushrooms (V) (14)
CRISPY GARUC SHRIMP กุ้งทอดกระเทียม (SF) batter-fried shrimp topped with crispy garlic flakes, scallions
THUNG THONG กุงทอง thai style fried chicken dumplings, sweet thai chili sauce
POH PIA TOD ปอเปี๊ยะทอด (v) crispy spring rolls with cabbage, carrots, glass noodles plum sauce
PLA MUEK YANG ปลาหมึกย่าง (SF) flame grilled squid, tangy garlic lime sauce
SABAI SAMPIER จาน สบาย (SF) appetizer platter of our staff's favorites: thai money bags, poh pia tod, calamari, curry puff & chicken satay
SUP & YUM SOUPS & SALADS
TOM YUM GOONG ตัมยำกุ้ง (SF)(GF) sour and spicy soup with shrimp, kaffir lime leaves, lemon grass, galangal, king mushrooms
TOM KHA ตับข่า creamy and tangy coconut milk based broth with galangal, lemongrass, kaffir lime leaves, king mushrooms11 choice of chicken(GF) or tofu(V)
SOM TAM สัมดำ (N)(GF) 🖋 spicy papaya salad with cherry tomatoes, string beans, carrots, peanuts with chili, garlic, lime dressing 14
YUM MAMAUNG ย้ามะม่วง (v)(GF) shredded mangoes tossed with chili, scallions, red onions and tamarind dressing

PI SET | SPECIALS

SALMON PEPPERCORN แซลม่อนผัดฉ่า (SF) 🎜 salmon sautéed in aromatic thai spices with fingerroots, fresh peppercorns, bamboo shoots
BRANZINO ปลานึ่งมะนาว (SF)(GF) 🌶 whole branzino steamed in garlic lime broth
CHUCHI SHRIMP ฉู่ฉี่กุ้ง (SF) 🖋 fried shrimp topped with thick chuchi curry, coconut milk, kaffir lime and steamed broccoli
GRILLED PORK CHOP หมูย่าง grilled marinated pork chop, chef's style rice in thai chili oil, pickled vegetables
RED BRAISED CHICKEN ไก่ตุ้นน้ำแดง chicken, shiitake mushrooms braised in sweet soy sauce and thai spices, pickled chili garlic sauce
PAD THAI HOR KAI ผัดไทยห่อไข่ (N) our signature padthai wrapped in egg topped with Tiger Prawn (SF) กุ้งทอด - batter fried wild tiger prawn
CHAN LHAK MAIN COURSES
THAI-STYIE SEA BASS ปลาราดพริกไทยดำ (SF) fried sea bass, topped with black pepper sauce, mixed peppers, onions
SOFT SHELL CRAB FRIED RICE ข้าวพัดปู (SF) crab meat fried rice served with fried soft shell crab, scallions, egg
MASSAMAN CURRY แกงมัสมั่น (N) 🦸 creamy massaman curry, onions, potatoes, peanuts with a side of roti canai
THAI STYIE UDON NOODIES อูดังผัดขึ้มมา 🎜 udon noodles sautéed with peppers, onions, thai chili and thai basil
CRISPY BASIL DUCK เป็ดย่างกะเพรากรอบ 🌶 roasted duck with stir fried crispy thai basil, onions, mixed peppers, thai chili
PINEAPPIE DUCK CURRY แกงเพ็ดเป็ดย่าง 🌶 roasted duck breast simmered in red curry, coconut milk, pineapple, mixed peppers
PINEAPPIE FRIED RICE ข้าวผัดสับปะรด (SF) 🌶 curry fried rice with shrimp, chicken, pineapple, egg, scallion served in a pineapple
PAD KRA PAO ผัดกะเพรา 🖋 ground chicken in thai basil stir fry served with purple rice topped with fried egg
GRILIED CHICKEN CURRY RICE ข้าวหน้าไก่ทอด (GF) half chicken marinated with thai spices, served with pickled vegetables and chef's style curry rice
KHAO SOI บ้าวชอย 🌶 egg noodles in Thai Northern style yellow curry with shallots, bean sprouts

PAK | VEGAN

MOCK DUCK TAMARIND เป็ดเจมะขาม (v) crispy mock duck and steamed mixed vegetables, tamaring	d sauce, crispy fried onions	
STIR FRIED VEGETABIES ผัดผัก (V)(GF) vegetable medley stir fried in soy sauce with cauliflower, cabbage, carrot, broccoli, snow pea and garlic 24		
EGGPIANT BASIL พัดกะเพรามะเขื่อยาว (v) 🌶 sautéed eggplants in Thai basil sauce with mixed peppers, thai chili, and onions		
SABAI SABAI FROM THE WO	K	
choice of protein: vegetable or tofu chicken or mock duck beef or shrimp. roasted duck		
GANG CURRIES all curries served with a portion of white or brown rice		
GANG KIEW WAAN แกงเขียวหวาน (GF) 🌶 green curry, coconut milk, bamboo shoots, mixed peppers	, eggplant	
GANG PANANG แกงพะแบง (GF) 🌶 panang curry, coconut milk, string beans, kaffir lime leaves, mixed peppers		
GANG DAANG แกบแดบ (GF) 🌶 red curry with coconut milk, bell peppers, jalapeños, bamboo shoots, and fresh basil		
NOODLE AND RICE THE CLASSICS		
PAD THAI พัดไทย (GF)(N) sautéed rice noodles in tamarind based sauce, eggs, scallio	ns, bean sprouts, peanuts	
PAD SEE EW ผัดชีอิ๊ว sautéed flat rice noodles in sweet so sauce, chinese broccoli, eggs		
PAD KHI MAO ผัดขี้เมา 🌶 flat noodles, thai basil, egg, thai chili, onions, mixed pepp	ers, bamboo shoots, drunken noodle style	
KHAO PAD KRA POW ข้าวผัดกะเพรา (GF) 🌶 basil fried rice, onions, mixed peppers, egg, thai chili		
KARNG KIANG SIDES		
purple	TICKY RICE	