

ABOUT THE SPACE

Sabai's interior spans across 2,300-square-feet in East Midtown Manhattan. Our space is designed with an eye-catching bar and unique backdrop that resembles the facade of Thai temples. Gorgeous Thepphanom statues and Thai artworks surround the restaurant, taking diners on a cultural dining experience.

Semi - Private Dining

Seats up to 10 guests at one table Seats up to 18 guests at multiple tables

Lunch: \$35 pp F&B min
Dinner: \$60 pp F&B min



CLASSIC

STARTERS choice

POH PIA TOD (v)

deep-fried spring rolls, plum sauce

THUNG THONG fried chicken dumplings, sweet thai chili

SOM TAM (n) (gf) green papaya, string beans, tomatoes, carrots, chili, garlic, peanut, lime dressing

ENTREE

PAD THAI (n) (gf) price noodles, eggs, scallions, bean sprouts, peanuts

KHAO PAD KRA PAO fried rice, thai basil, onions, bell peppers, thai chili

GAN PANANG (v) (gf) panang curry, coconut milk, string beans, kaffir lime leaves, red peppers, jalapeños

GAN KIEW WAAN (v) (gf) green curry, coconut milk, bamboo, red peppers, eggplant, jalapeños

CARROT CAKE

three layer cake, cream cheese frosting

choice of protein: tofu, vegetable, chicken, beef or shrimp

\$49 pp

PREMIUM

ON THE TABLE

POH PIA TOD (v) deep-fried spring rolls, plum sauce

> SHRIMP CHIPS (sf) shrimp, potato flour

STARTERS

CRISPY CAULIFLOWER (v) fried cauliflower, sweet thai chili

THUNG THONG fried chicken dumplings, sweet thai chili

CRISPY GARLIC SHRIMP (sf) deep-fried shrimp, scallions, thai spiced garlic

SALAD choice

SOM TAM (n)(gf) green papaya, string beans, tomatoes, carrots, chili, garlic, peanut, lime dressing

HOUSE GREEN SALAD (v) (gf) (n) mixed greens, carrot, with peanut dressing

ENTREE choice

SHRIMP PAD THAI (n) (gf) (sf) shrimp, rice noodles, eggs, scallions, bean sprouts, peanuts

CHICKEN PAD SEE EW chicken, flat rice noodles, chinese broccoli, eggs

MASSAMAN CURRY (n) massaman curry, flank steak, onions, potatoes, peanuts, roti bread

VEGETABLE GAN KIEW WAAN (v) (gf) green curry, coconut milk, bamboo, red peppers, eggplant, jalapeños

DESSERT shared

CARROT CAKE three layer cake, cream cheese frosting

\$59 pp

ULTIMATE

ON THE TABLE

HOMEMADE CURRY PUFF (v) potatoes, peas, carrots, roti bread

> SHRIMP CHIPS (sf) shrimp, potato flour

STARTERS choice

CHICKEN SATAY (n) grilled chicken, spicy peanut sauce

PLA MUK TOD (sf) crispy calamari, sweet thai chili

DUCK ROTI (v) braised duck, pickled daikon, ginger, carrots, cucumber, roti

CRISPY GARLIC SHRIMP (sf) deep-fried shrimp, scallions, thai spiced garlic

SALAD choice

SOM TAM (n)(gf) green papaya, string beans, tomatoes, carrots, chili, garlic, peanut, lime dressing

YUM MAMAUNG (v) (gf) mango, chili, scallions, red onion, tamarind dressing

ENTREE

PAD THAI GAI YANG (n) (gf)

grilled chicken, rice noodles, eggs, scallions, bean sprouts, peanuts

UDON BEEF

grilled flank steak, udon noodles, thai chili, peppers, onions, thai basil

MASSAMAN CURRY (n)

massaman curry, flank steak, onions, potatoes, peanuts, roti bread

EGGPLANT BASIL (v)

eggplant stir fry, red peppers, thai chili, onions, thai basil, jalapeño

DESSERT shared

CHOCOLATE MOUSSE

\$69 pp

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