

# 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 12 guests at one table

Lunch: \$35 pp F&B min

Dinner: \$50 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 choice

PAD THAI (n) (gf) rice 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

# DESSER shared

## **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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