A top-down view of a white ceramic bowl filled with a yellow Thai curry. The curry contains sliced pork, potato chunks, and fresh basil leaves. The bowl is garnished with red chili threads. A pair of black chopsticks is placed diagonally across the bowl. The background is a dark wooden table with a white napkin and a glass of water.

2023

# CATERING MENU

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SABAI NEW YORK

# APPETIZERS

## POH PIA TOD (v)

deep-fried spring rolls, plum sauce

HALF TRAY

\$45.00

FULL TRAY

\$85.00

## POH PIA SOD (v)

fresh spring rolls, tamarind sauce, peanuts

\$45.00

\$85.00

## HOMEMADE CURRY PUFF (v)

potatoes, green peas, carrots, roti canai bread

\$45.00

\$85.00

## THUNG THONG

fried chicken dumplings, sweet thai chili

\$45.00

\$85.00

## CHICKEN SATAY (n)

grilled chicken, spicy peanut sauce

\$45.00

\$85.00

HALF TRAY | 6 - 8 people

FULL TRAY | 8 - 12 people

# NOODLES

## PAD THAI (gf) (n)

rice noodles, eggs, scallions, bean sprouts, peanuts

## PAD SEE EW

flat rice noodles, chinese broccoli, eggs

## PAD KHI MAO

flat rice noodles, thai basil, onions, bell peppers, thai chili

## VEGETABLES, TOFU, CHICKEN

\$80.00

## BEEF, SHRIMP

\$95.00

serves 4 - 6

# RICE

## PINEAPPLE FRIED RICE

pineapple, eggs, scallions, curry powder

## BASIL FRIED RICE

fried rice, thai basil, onions, bell peppers, thai chili

## VEGETABLES, TOFU, CHICKEN

\$80.00

## BEEF, SHRIMP

\$95.00

serves 4 - 6

# CURRY

## GREEN CURRY (v) (gf)

green curry, coconut milk, bamboo, red peppers, eggplant, jalapeños

## PANANG CURRY (v) (gf)

panang curry, coconut milk, string beans, kaffir lime leaves, red peppers, jalapeños

## MASSAMAN CURRY (v) (gf)

massaman curry, onions, potatoes, peanuts, roti canai bread

## CAULIFLOWER CURRY (v) (gf)

red curry, coconut milk, red peppers, onions, jalapeños

## VEGETABLES, TOFU, CHICKEN

\$80.00

## BEEF, SHRIMP

\$95.00

serves 4 - 6

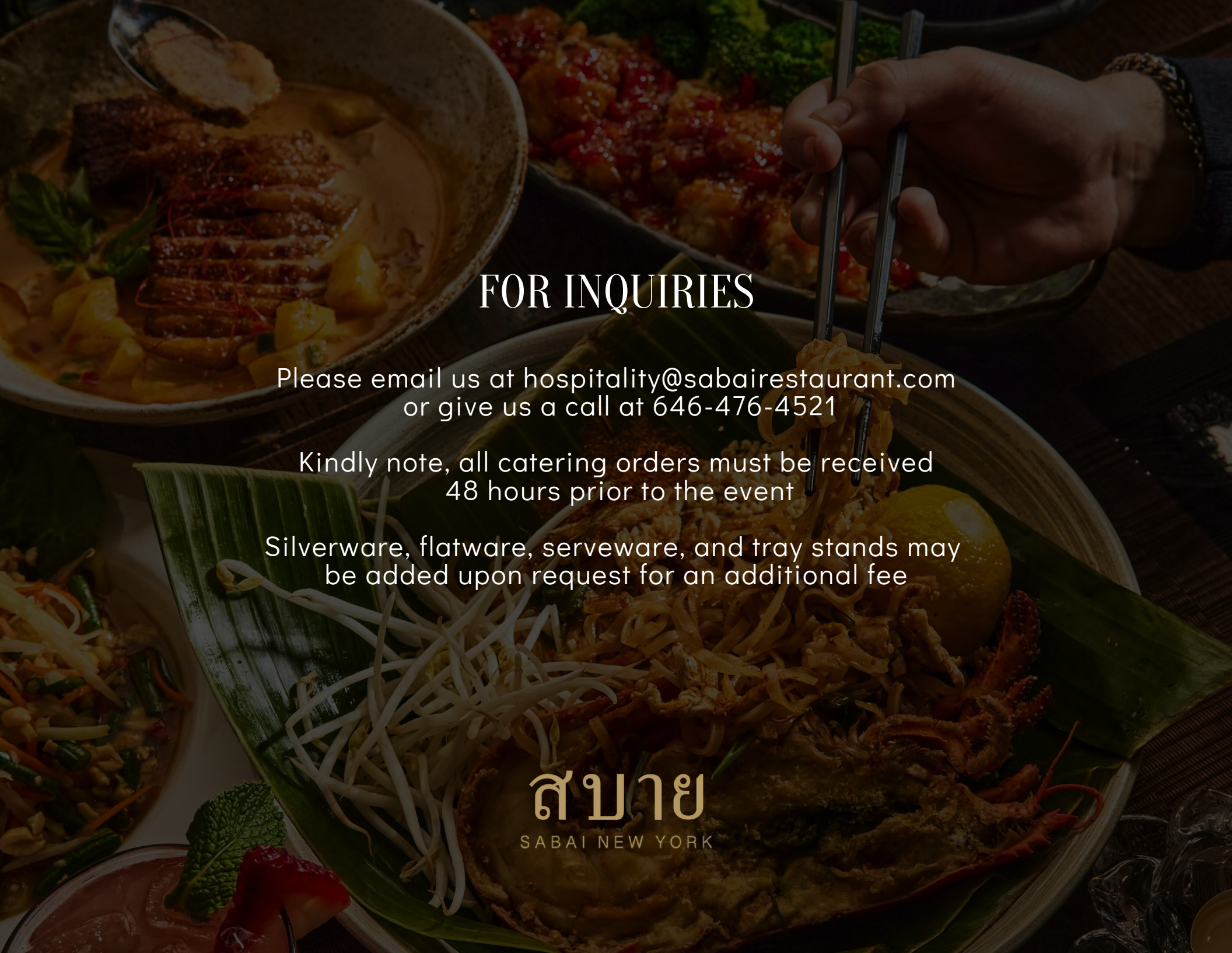
# STIR FRY

## EGGPLANT BASIL (v)

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

\$85.00

serves 4 - 6



## FOR INQUIRIES

Please email us at [hospitality@sabairestaurant.com](mailto:hospitality@sabairestaurant.com)  
or give us a call at 646-476-4521

Kindly note, all catering orders must be received  
48 hours prior to the event

Silverware, flatware, serveware, and tray stands may  
be added upon request for an additional fee

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