



# *Sabaij*

FOOD MENU



## SABAI THAI GASTROBAR

At Sabai we use only the freshest ingredients sourced from as many local suppliers as possible. You will be pleased to know, however, that certain ingredients come from further afield, namely Thailand.

To create authentic Thai food you need to use authentic Thai herbs and spices, such as holy and sweet basil, lime leaf, lemongrass, galangal, gachai, coriander and of course Thai chilli's. All these will be found in our kitchen where all our dishes on the following pages are freshly made.

For groups of 6 people or more a discretionary 10% service charge will be added to the bill.

The majority of our dishes are gluten free, for some of the dishes that do contain gluten, we have alternative ingredients, please ask our staff for more details.

If you prefer dishes to be spicy, medium or mild please inform our staff. Please note, due to the way some of our dishes are cooked, there can be a longer wait. We ask for your patience, but as your tastebuds will testify, it's worth the wait!

**No added MSG!**  
**Items may contain nut traces.**  
**All prices inclusive of VAT.**

## SABAI SET MENUS

### SET A – Meat

**£19.95 per Person**

Pork BBQ

Chicken coconut soup

Beef in green curry  
Steamed Thai jasmine rice

Deep fried ice cream

Tea or Coffee

### Set B – Seafood

**£24.95 per Person**

Thai fish cake

Tom Yum Goong (spicy prawn soup)

Deep Fried whole Sea bass fillet with crispy Thai herbs, served with homemade peanut sauce.  
Steamed Thai Jasmine rice

Deep fried ice cream

Tea or Coffee

### Set V – Vegetarian

**£18.95 per Person**

Spring Rolls

Tom Yum Hed (spicy mushroom soup)

Quorn in Red Curry  
Steamed Thai Jasmine Rice

Deep fried ice cream

Tea or Coffee

## SABAI STARTER

1. **Satay: Mushroom(GF) £4.55, Tofu/chicken(GF) £4.95**  
Marinated Mushroom, chicken breast or Tofu grilled on a bamboo stick served with peanut sauce.
2. **Ruam Mit Shub Pang Tord (Thai Tempura) Vegetable (V) £4.95**  
Choice of mixed vegetables in a light, crispy batter, served with sweet chilli sauce.
3. **Prawn Tempura £5.95**  
Prawns in a light, crispy batter, served with sweet chilli sauce.
4. **Por Pia (Thai Spring Rolls) Vegetable £4.95, Roast Duck £5.95**  
Spring rolls filled with mixed vegetable or Duck with vegetable served with sweet chilli sauce.
5. **Ka nom jeeb (Dumpling) £5.95**  
Delicately steamed dumplings, filled with chicken, shrimp and Thai herbs, served with crispy garlic and sweet soya sauce.
6. **Tord Mun pla: (Thai fish cakes) £5.95**  
Baby savoury fish cakes served with sweet chilli sauce.
7. **Mee Grob (Crispy Noodles) (V) £3.95**  
Traditional sweet and sour crispy noodles.
8. **Goong Maprow (Coconut Prawns)(GF) £5.95**  
Butterfly prawns in a light coconut batter served with sweet chilli sauce.
9. **Kanompang Na Moo (Pork Canape's) £4.50**  
Savoury pork canape's with homemade sauce.
10. **Kanompang Na Goong (Prawn toast) £4.95**  
Minced prawn and chicken, seasoned with Thai herbs, sprinkled with sesame seed and deep fried. Served with sweet chilli sauce.
11. **Tangy Thai 'seaweed' (V)(GF) £3.95**  
Crispy shredded spring greens with cashew nuts.
12. **Moo Ping (Pork B.B.Q) £4.95**  
Seasoned grilled pork, on a bamboo stick. Served with sweet chilli sauce.
13. **Gai Yang (Chicken) £5.50**  
Chicken grilled in herbs and honey marinade, served with sweet chilli sauce.
14. **Nua Yang (Beef) £5.95**  
Beef grilled in herbs and honey marinade, served with chilli dressing.
15. **Sabai Hors D'Oeuvre £11.95**  
Delightful selection of spring rolls, fish cakes, crispy noodles, satay chicken, B.B.Q Pork and crispy 'seaweed'  
**Sabai Vegetarian Hor's D'Oeuvre £11.95**  
Spring rolls, crispy noodles, crispy 'seaweed' vegetable tempura, satay mushroom and satay tofu.
16. **Sabai special crispy aromatic Roast Duck £12.95**  
Ideal for 2 people. roast duck served with pancakes, cucumber, spring onion and tamarind sauce.

## SOUP

17. **Tom Yum Goong (Prawn soup)(GF) £6.95**  
The best soup in the world, by Guinness Book of records, prawn in spicy soup with mushroom, young lemongrass and fresh coriander.
18. **Tom Yum Gai (Chicken soup)(GF) £6.50**  
Chicken in spicy soup with mushroom, young lemongrass and fresh coriander.
19. **Tom Yum Jay (Vegetarian spicy soup) Mushroom(GF) £5.20, Tofu(GF) £5.95, Quorn £6.95**  
Spicy soup with mushroom, young lemongrass and coriander.
20. **Tom Kha (Coconut Soup)(GF) Chicken £6.50, Prawns £6.95**  
Mild, creamy soup with coconut milk, mushroom young galangal, fresh lime leaf, tomato and fresh coriander.
21. **Tom Kha Jay (Vegetarian coconut Soup) Tofu £5.95(GF), Quorn £6.95(GF)**  
Mild, creamy soup with coconut milk, mushroom, young galangal, fresh Lime leaf, Tomato and fresh coriander.
22. **Poh Taek (Mixed Seafood Soup)(GF) £6.95**  
Prawns, Cod, Squid and Mussels, in spicy soup and mixed fresh Thai herbs.

Any of the above can be ordered to share:

	2 people	4people
Mushroom, tofu, chicken –	£9.95	£17.95
Quorn, seafood –	£11.95	£20.95

## SALAD

23. **Som Tum (Papaya Salad)(GF) £5.95**  
The most popular Thai salad, fresh green papaya and carrot dressed with garlic, tamarind syrup, chilli's and fish sauce tossed in crushed peanuts, lemon juice. \*(vegetarian option available)\*\*
24. **Yum Tao Hu (Tofu spicy salad)(V)(GF) £ 6.20**  
Deep fried fresh tofu, mixed vegetables tossed in spicy salad of fresh chilli, garlic, lemon juice and coriander.
25. **Yum Gai, Yum Nuae (Spicy Salad)(GF) Chicken £6.50, Beef £6.95**  
Spicy salad of fresh chilli, shallots, lemon juice and coriander.
26. **Yum Talay (Mixed Seafood Salad)(GF) £7.50**  
Prawns, cod, squid and mussels in a spicy salad of fresh chilli and lemon juice.
27. **Yum Woonsen (Noodle spicy Salad)(GF) £6.95**  
Minced pork, Squid, Glass noodles in a spicy salad, peanuts, lemon juice and Thai herbs.
28. **Larb (E-Sarn spicy Salad) Pork/Chicken £6.95(GF), Quorn (V) £7.50**  
The most popular dish in North East of Thailand: choice of above, with fresh young mango in spicy salad, fresh mint and Thai herbs.
29. **Goong Samoon Prai Sod (Prawns fresh herbs Salad)(GF) £7.50**  
Spicy prawns salad with young lemon grass, fresh mint, lime leaf, onion, chilli cashew nuts, coriander and lime juice.
30. **Side salad £3.00**  
Seasonal mixed fresh vegetables, served without dressing as accompaniment to spicy main dishes.

## CURRIES

31. **Gang Ped (Red curry)(GF) Pork/Chicken/Beef £6.95, Prawns £7.95**  
Fresh red curry paste, Thai aubergine, green beans, carrot, bamboo shoots and Thai herbs in coconut milk.
32. **Gang Kiew Wan (Green curry)(GF) Pork/Chicken/Beef £6.95, Prawns £7.95**  
Fresh green curry paste, Thai aubergine, bamboo shoots, green beans, carrot and Thai herbs in coconut milk.
33. **Gang Ka Ri Gai (Yellow curry chicken)(GF) £6.50**  
Chicken in a rich creamy yellow curry with potatoes and Thai herbs.

34. **Gang Pa (Jungle curry)(GF)**  
Chicken/Pork/Beef £6.95, Prawns £7.95  
Country style: A spicy red curry with green beans, baby corn, bamboo shoots, and Thai herbs.
35. **Gang Hung leh (Northern Pork Curry)(GF) £6.95**  
One of the most popular dishes in Chiang Mai Braised pork in a hearty clove scented curry with garlic, shallots and ginger.
36. **Gang Massaman (Massaman curry)(GF)**  
Chicken/Beef £6.95  
A robust, mild curry with peanuts and potatoes.
37. **Gang Panang (dry curry)(GF)**  
Pork /Chicken/Beef £6.95, Prawns £7.95  
Panang is a curry with less water, in a mild curry paste with lime leaf and sweet basil in coconut milk.
38. **Gang Ped Yang (Roast duck red curry)(GF) £7.95**  
The finest roasted duck breast in a fruity red curry, pineapple, tomatoes and Thai herbs.

## FISH & SEAFOOD

39. **Pla Nueng Ma Now (Sea Bass Lime)(GF) £13.95**  
Fresh Sea bass fillet, steamed whole, with a zesty lime and garlic sauce with coriander.
40. **Pla Luy Suan (Sea Bass wading in Thai garden) £13.95**  
Deep fried whole Sea Bass fillet, cashew nuts, peanut, crispy Thai herbs with homemade peanut sauce.
41. **Pla raad prig (Sea bass in sweet chilli sauce) £13.95**  
Deep fried whole Sea Bass fillet in sweet chilli sauce.
42. **Pla Ping (Sea bass in banana leaf) £14.95**  
A whole fresh sea bass fillet with vegetables and Thai herbs wrapped in a banana leaf and grilled.
43. **Pla Ma Karm (Tamarind Sea Bass) £13.95**  
Deep fried whole sea bass fillet, bathed in tamarind syrup, sprinkled with crispy shallots.
44. **Hoh mok pla (Steam Sea Bass)(GF) £14.95**  
Whole Sea bass fillet steamed with mild curry sauce, eggs, coconut milk, Chinese cabbage and Thai herbs.
45. **Goong pow (Grilled King Prawns) £12.95**  
Peeled and deveined king prawns flame grilled with a spicy chilli dip.
46. **Goong ob mordin (King Prawns hotpot) £11.95**  
Peeled king prawns bubbling away in an earthenware pot with glass noodles, Chinese cabbage, ginger, garlic and black beans.
47. **Goong Pad Pong gari (King Prawns curry) £12.95**  
Stir fried King Prawns in a mild curry powder with spring onion, eggs, red chilli and coriander.
48. **Hoh Mok Goong (King Prawn Steamed Curry)(GF) £13.95**  
A delicious creamy curry sauce, steamed with Chinese cabbage, eggs, thick coconut milk and Thai herbs.

## SABAI SPECIALITIES

49. **Ped Makhm (Tamarind Duck)(GF) £11.50**  
The finest roasted duck breast, covered in tamarind syrup, garnished with caramelised shallots and garlic.
50. **Si Krong Moo Nam Pueng (Honey Spare Ribs) £8.95**  
Spare ribs seasoned with Thai spices, baked in a tangy honey and garlic sauce.
51. **Tao Hu Mamuang (Tofu with Mango Salad)(GF) £7.95**  
Tofu bean curd, deep fried, crispy and golden in a fresh mango spicy salad with Thai herbs.
52. **Hoh Mok (Steamed Curry) (GF)**  
Chicken £7.95, Mixed Seafood £10.95  
A delicious rich creamy curry sauce steamed with Chinese cabbage, eggs, thick coconut milk and Thai herbs.
53. **Sabai Pad Thai (Traditional Noodles)**  
Chicken £7.95, Quorn £8.95 King Prawns £12.95  
Traditional rice noodles, stir fried with delicious home-made tamarind sauce, eggs, bean sprouts and spring onion wrapped in an egg net, served with crushed peanuts, chilli powder, and a wedge of lemon.

## WOK STIR FRY DISHES

54. **Pad Prew Wan (Sweet & sour)**  
Pork/Chicken/Cod £6.95, Prawns £7.95  
Stir fried in sweet & sour sauce with cucumber, pepper, pineapple, tomato and onion.
55. **Nua Namman Hoy (Beef with oyster sauce) £6.95**  
Stir fried beef with mushroom, onion and garlic in oyster sauce.
56. **Pad King (Stir fried ginger)**  
Pork/Chicken £6.95, Duck £7.95, Mixed Seafood £7.95  
Stir fried with young ginger, garlic, onion and spring onion in oyster sauce.
57. **Pad Gra Prow (Stir fried holy basil)**  
Pork /Chicken/Beef £6.95, Duck £7.95, Mixed Seafood £7.95  
\*\*One of the most popular Thai dishes\*\* Stir fried with Thai holy basil, chilli, garlic, onion, fine bean, baby corn and Red pepper in oyster sauce.
58. **Gai Pad Med Ma Muang**  
Chicken £6.95, Prawns £7.95  
Stir fried chicken with roasted cashew nuts, onion, dried chilli and garlic in oyster sauce.
59. **Pad Broccoli Goong (Broccoli Prawns) £7.95**  
Stir fried king prawns with Broccoli, mushroom, onion and garlic in oyster sauce.
60. **Pad Nam Prig Pao (Stir fried Roast Chilli Sauce)**  
Pork/Chicken/Beef £6.95, Mixed Seafood £10.95  
A wonderful mellow taste of Roast chilli sauce stir fried with Thai herbs.

## NOODLE DISHES

61. **Pad Ki Mao (Drunken Noodles) Tofu/Pork/ Chicken/ Beef/Quorn £6.95, Mixed Seafood £7.95**  
Spicy stir fried rice noodles with fresh chilli, Vegetable and Thai herbs.
62. **Pad Thai (Traditional Noodles) Tofu/Pork/Chicken/Beef/ Quorn £6.95, Prawns £7.95**  
\*\*One of the most famous Thai dishes\*\* Traditional Thai rice noodle dish made with homemade tamarind sauce, bean sprouts, spring onion and egg.
63. **Pad Ba Mee (Egg noodle) Vegetable £5.50, Pork/Chicken/Beef £6.95, Mixed Seafood £7.95**  
Stir fried with egg noodle, bean sprouts vegetable in soya sauce.
64. **Goeytiew Tomyum (Noodle Tomyum soup)(GF) £6.95**  
Mixed seafood: prawns, squid, mussels, in spicy noodle soup, sprinkled with coriander and crispy shallot.

## SABAI RICE

65. **Kao Suey (Steam Rice)(GF) £2.20**  
Plain steamed Thai Jasmine rice.
66. **Kao Ka Ti (Coconut Rice)(GF) £2.95**  
Steamed Thai Jasmine rice in coconut milk.
67. **Kao Niew (Sticky rice)(GF) £2.95**  
Steamed Thai Sticky rice
68. **Kao Pad Kai (Egg fried rice) £3.35**  
Stir fried rice with eggs, green bean, carrot, sweet corn and onion.
69. **Kao Pad (Fried Rice)**  
Pork/Chicken/Beef £6.95, Prawns £7.95  
Stir fried with rice, onion, garlic, vegetable with soya sauce.
70. **Kao Pad Nam Prig Pao (Roast chilli paste fried rice)**  
Pork/Chicken/Beef £6.95, Prawns £7.95  
Stir fried with rice, roast chilli sauce, egg, onion.
71. **Kao Pad Tom Yum (Spicy fried Rice)**  
Pork/Chicken/Beef £6.95, Prawns £7.95  
Stir fried with a wonderfully mellow spicy paste, eggs and onion.
72. **Sabai Sabai Fried Rice £7.95**  
Stir fried rice, curry powder, Pineapple, Thai sausage, prawns, chicken, spring onion and oyster sauce.

## SABAI VEGETARIAN & VEGAN DISHES

### STIR FRIED

- V1. **Pad Puk Ruam Mit (Mixed Vegetables) £5.95**  
Stir fried mixed vegetable in season with garlic in Thai soya sauce.
- V2. **Pad Pak Choi (Stir fried Chinese Vegetable) £5.95**  
Stir fried green vegetable with garlic in Thai soya sauce.
- V3. **Pad Toa Ngorg (Bean sprout with Tofu) £6.95**  
Stir fried bean sprout, tofu, mushroom, red pepper, garlic, onion and spring onion in Thai soya sauce.
- V4. **Pad Prew Waan (Sweet & Sour ) Tofu £6.95, Quorn £7.20**  
Stir fried with cucumber, pineapple, tomato, red pepper, carrot in sweet & sour sauce.
- V5. **Pad Broccoli (Broccoli stir fried) Tofu £6.95, Quorn £7.20**  
Stir fried broccoli and mushroom and garlic in Thai soya sauce.
- V6. **Pad King (Stir fried ginger) Tofu £6.95, Quorn £7.20**  
Stir fried with young ginger and garlic in Thai soya sauce.
- V7. **Pad Med Ma Muang Jay Tofu £6.95, Quorn Cashew Nuts £7.50**  
Stir fried quorn/tofu with cashew nuts, onion, garlic and dry chilli in Thai soya sauce.
- V8. **Pad Gra Prow (Stir fried holy basil) Vegetable £5.95, Tofu £6.95, Quorn £7.20**  
\*\*One of the most popular Thai dishes\*\* Stir fried with Thai holy basil, chilli, garlic, onion, fine bean, baby corn and Red pepper in Thai soya sauce.
- V9. **Pad Nam Prig Pao (Stir fried roast chilli sauce) Vegetable(GF) £5.95, Tofu £6.95(GF), Quorn £7.50**  
A wonderful mellow taste of roast chilli sauce stir fried with Thai herbs.

### CURRY

- V10. **Gang ped (Red Curry) Vegetable £5.95(GF), Tofu £6.95(GF), Quorn £7.50**  
Fresh red curry paste, bamboo shoots, green beans, carrot, Thai aubergine and Thai herbs in coconut milk.
- V11. **Gang Kiewwan (Green Curry) Vegetable £5.95(GF), Tofu £6.95(GF), Quorn £7.50**  
Fresh green chillis paste, Thai aubergine, bamboo shoots, green beans, and Thai herbs in coconut milk.
- V12. **Gang Pa (Jungle Curry) Vegetable £5.95(GF), Tofu £6.95(GF), Quorn £7.50**  
With mixed Thai vegetable in a peppery spicy curry and Thai herbs.
- V13. **Gang Kari (Yellow Curry) Vegetable £5.95(GF), Tofu £6.95(GF), Quorn £7.50**  
Tofu or Quorn in a creamy rich, mild yellow curry with potatoes.
- V14. **Gang Panang (Dry curry)(GF) Vegetable £5.95(GF), Tofu £6.95(GF), Quorn £7.50**  
Panang is a curry with less water, in mild curry paste with lime leaves and sweet basil in coconut milk.

### SABAI DESSERT

- D1. Steamed sticky rice in fresh coconut milk with sliced mango (GF) £4.95
- D2. Deep fried ice cream with raspberry sauce and honey £3.95
- D3. Deep fried banana with ice cream and honey £4.15
- D4. Deep fried pineapple with ice cream and honey £4.15
- D5. Mixed Fruit in season (GF) £3.95
- D6. Chocolate Cake £4.25

#### Downsview Farm House ice cream

Real dairy ice cream, made in Sussex using the best milk and cream from their own herd of cows.

	1 scoop	2 scoop
D7. Coconut	£2.50	£4.50
D8. Strawberry	£2.50	£4.50
D9. Ginger	£2.75	£4.95
D10. Caramel and fudge pieces	£2.75	£4.95

#### Downsview Farm House fruit sorbet

	1 scoop	2 scoop
D11. Mango	£2.50	£4.50
D12. Passion Fruit	£2.50	£4.50

### DESSERT WINES

#### Pacherenc du Vic Bilh Pyrenee d'Atlantique St Albert France £4.50/100ml

A lively fresh dessert wine. Hints of honey balanced by slightly vivacious undertones.

### LIQUEUR COFFEE'S

Irish Coffee (Jamesons) £4.50  
Calypso (Tia Maria) £4.50  
Baileys £4.50  
Amaretto (Disaronno) £4.50  
Grande Marnier £4.95  
Cognac £4.95

### PORT

Grahams 2000 £5.25/50ml  
Smith Woodhouse £3.95/50ml

### SHERRY

Harveys Bristol Cream Sherry £2.95/50ml



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