

# sābat

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## vegetarian menu

### starters

#### HED RUAM TOD

Crispy mushrooms with spicy roasted rice powder. Earthy, crunchy, and fully plant-powered.

390

#### YUM PAK BOONG KROB

Crispy morning glory with spicy soy-peanut dressing, poured tableside. Bright, crunchy, precise.

480

#### PO-PIA KAPROW WOON SEN (P)

Holy basil vermicelli stir-fry wrapped in a crisp spring roll, served with sweet vinegar peanut dip. Savory, aromatic, hard to stop.

560

### salads & relishes

#### TUM TANG

Cucumber pounded with chili, lime, and peanuts. Cool, crisp, and all the sweet-sour-spicy crunch you crave.

350

#### PLA KANOON

Young jackfruit steps up in this meat-free flavor bomb. Smoky, herby and totally satisfying.

450

### soup

#### TOM KHA YOD MA PRAO

Silky coconut broth with galangal and tender coconut heart. Tangy, earthy, and a warm Thai hug in a bowl.

590

#### TOM SAP HED RUAM

Clear, herby broth with a sour kick - mushrooms bring the umami, chili brings the fire. Light, bright, and full of attitude.

640

### wok-fried & rice dishes

#### KA LUM PLEE PAD NAM PLA

Cabbage, blistered in the wok and finished with fish sauce. Smoky, salty, and wildly addictive.

320

#### PAD PAK BOONG FAI DAENG

Morning glory stir-fried with garlic. Quick, crunchy, and full of wok hei.

350

#### PAD MA KHUEA

Wok-charred eggplant with fermented soy and basil. Fragrant, savory, and pure Thai comfort.

350

#### YOD MA PRAO PAD PRIK PAO (P)

Tender coconut heart tossed with roasted chili paste and basil. Fiery, aromatic, and full of crunch.

550

#### KHAO PAD ROD FAI

Vegan Thai fried rice glazed with dark soy sauce and mixed vegetables. Smoky, savory, deeply satisfying.

620

(G) Gluten-Free

(P) Peanut

Spicy

Signature

All prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge.  
If you have any allergies or food intolerance, please inform our team.