Sabal

SOUP, SALADS, & BITES

BETEL LEAF BITE	grilled prawns, pomelo, 10-ingredient sauce	220/pc
PRAWN TACO BITE	squid ink tuille, thai chili paste	280/pc
CHICKEN SATAY	tapioca crisp, peanut curry sauce, housemade pickles	295/pc
HAMACHI CRUDO	passiondfruit granita, tomato	990
CURRY CRAB SPRING ROLL	crab claw, vermicelli, yuzu sriracha kosho	720
TIGER PRAWN POMELO SALAD	grilled tiger prawn, spicy pomelo salad, pako fern	695
WAGYU SALAD	seared wagyu flank, mustard leaf, black garlic	1,200
TOM YUM GOONG	tiger prawn, straw mushroom, galangal	990

GRILL & CURRY

CHAR-GRILLED CABBAGE	fermented soy, brioche bits	395
CAULIFLOWER MASSAMAN	curry potato, cashews	495
GRILLED SQUID	black ink, turmeric, chimichuri	590
FISH CAKE	king fish, sweet pickeled cucumber	690
TOM KHA GRILLED FISH	grilled red snapper, galangal, coconut cream	1,195
CRAB CURRY NOODLES	soft shell crab, bamboo shoots, rice noodle	1,200
HATYAI CHICKEN GREEN CURRY	most famous fried chicken from Chef Tob's hometown	890
7-DAY AGED DUCK BREAST	lychee, chu chee jus	1,795
SHORT RIB MASSAMAN CURRY	beef short rib, potato rosti, shrimp paste	1,995

WOK & FRIED

CRISPY EGGPLANT	satay sauce, housemade pickles	595
CHEF TOB'S CRAB OMELETTE	egg souffle, crab meat, yuzu sriracha kosho	795
FRIED WHOLE SEABREAM	cashew nut, kaffir lime, lemongrass	1,495
CRISPY PAD KRA PRAO PORK	stir-fried pork, holy basil, crispy pork belly	750
CRAB FRIED RICE	crab meat, wok-hei jasmine rice	795
NOT A LOBSTER PAD THAI	whole lobster, crispy noodles, tamarind	4,495

All prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge.
Our kitchen handles shellfish, fish, dairy, nuts, and soy. If you have any allergies or food intolerances, please inform our team.