

# Sābat

## starters & small plates

### HED RUAM TOD

Crispy mushrooms with Thai herbs. Earthy, crunchy, and fully plant-powered.

380

### PLA KUNG PAE

Crispy prawn fritters dipped into a spicy herb dressing. Crunchy. Zingy. Gone in seconds.

390

### NHAEM SAM CHUN TOD

Fermented pork belly, deep fried and garlicky. Funky, fatty and totally addictive.

600

### KANOM KROK NA HOI SHELL



Seared scallop nestled in warm Thai coconut pudding. Creamy, briny, and a little indulgent.

620

### MIANG KHAM KUNG YANG (G)(SF)



DIY-style bites with smoky grilled prawns, wild betel leaf and a medley of Thai condiments. Wrap it, pop it, repeat.

690

### TOD MUN PLA

Thai-style fish cakes with red curry paste and kaffir lime. Chewy, spicy, satisfying.

770

350

### TUM TANG

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

420

### SOM TUM THAI

Thailand's most famous salad - papaya, peanuts, lime, chili. Sweet, sour, spicy and crunchy all at once.

450

### PLA KANOON

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

550

### YUM MA KHUEA PAO

Charred eggplant, soft-boiled egg, grilled prawn, minced pork and chili lime dressing. Smoky, creamy, spicy, dreamy.

730

### YUM SOM O KUNG "FU" (G)(SF)



Pomelo, grilled prawn, chili, lime - it's a citrusy punch in the face (in the best way).

730

### LHON PU

Warm crab and coconut dip that'll have you scooping until the bowl's clean.

990

### PLA NUEA YANG

Grilled Wagyu beef in a spicy Thai herb salad. Big flavours, bigger energy.

(V) Vegetarian (G) Gluten-Free (SF) Seafood

 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.

# Sabai

“YOU HAD ME AT THAI”

## soups

### TOM KHA YOD MA PROA ต้มข่ายอดมะพร้าว (V) 590

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

### TOM SAP HED RUAM ต้มแซ่บเห็ดรวม (V) 640

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

### TOM KHA KAI ต้มข่าไก่ (G) 690

Coconut milk, galangal, and chicken. Silky, tangy, soul-hugging.

### TOM YUM KUNG ต้มยำกุ้ง (G)(SF) 890

The OG spicy-sour prawn soup. Lemongrass, chili, galangal, and kaffir lime leaf – fire and flair in a bowl.

## curries

### KANG KUA KANOON BAI CHA PLOO (V)

แกงคั่วใบชะพลู

Rich red curry goes Southern with wild betel leaves. Subtle fire, serious flavor.

\*Choose between:

\* JACKFRUIT ขนุน 590  
\* PRAWN กุ้ง (SF) 890

### KANG KHEAW WHAN แกงเขียวหวาน

Green curry. Comfort food, Sabai-style.

\*Choose between:

\* TENDER CHICKEN ไก่ 790  
\* SLOW-BRAISED BEEF SILVER SHANK เนื้อหน่อongลาย 1,150

### PANANG พะแนง

Thick, nutty Panang curry. It's a hug disguised as dinner.

\*Choose between:

\* PORK หมู 810  
\* BEEF เนื้อ 1,150

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## from the grill

### KAI OB FANG ไก่อ่อนฟาง 590

Chicken, marinated then hay-smoked. Rustic, fragrant and full of drama.

### KOR MHOO YANG คอหมูย่าง 730

Grilled pork jowl with a spicy Isaan dipping sauce. Fatty, charred, impossible to share.

### SUEA RONG HAI เสือร่องไฟ 1,050

Grilled beef brisket with bold, smoky char and a proper Thai chew. Served Isaan-style with our spicy dipping sauce – fiery, punchy, and full of attitude.

### NUEA YANG KLUK PHOON เนื้อย่างคลุกผุน 2,400

Wagyu beef grilled with a toasted rice crust. Crunchy edges, bold flavors, and a sauce that slaps.

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(SF) Seafood

Spicy

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# SāBāt

## wok-fried & rice dishes

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### PAD PAK BOONG FAI DAENG (V)(SF)

ຜັດຜັກບູ້ງໄຟແດງ

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

### KA LUM PLEE PAD NAM PLA (V) 320

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

### PAD MA KHUEA (V) 350

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

### PAD KAPRAO

A fiery stir-fry of minced meat, Thai holy basil, garlic and chili - bold, messy and made to be eaten with rice.

\*Choose between:

\* MINCED CHICKEN  550

\* MINCED PORK  570

\* MINCED BEEF  690

### YOD MA PRAO PAD PRIK PAO (V) 550

ຂອດມະພັກຜັດພົກເພາ

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

### KHAO PAD PU (SF)(G) 710

Crab fried rice done right. Fragrant, fluffy and packed with crabby goodness.

### PAD SEE EW 830

Flat rice noodles, marinated pork, dark soy.

A Bangkok street favorite, wok-fried to perfection.

### PAD PRIK KLUEA

Stir-fried with chili, garlic and salt.

Just the right amount of punch.

\*Choose between:

\* PRAWN  (SF) 720

\* BEEF  890

### KHAI JIEW PU TOD KRA TIEM (SF) 990

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Thai-style crab omelette topped with stir-fried crab and garlic. Fluffy, rich and unapologetically extra

### PLA TOD KAMIN 990

Fried fish in turmeric and garlic. Southern Thai soul food with crispy skin and serious attitude.

### KUNG TOD KLUEA (SF) 990

Juicy tiger prawn deep-fried in prawn fat, garlic and salt. Crispy, golden and built to be dipped.

## sides

### KHAO SUAY

Steamed jasmine rice. Fluffy, fragrant, essential.

110

### KHAO NIAO

Steamed sticky rice. Chewy, sturdy, ready to soak up flavor.

130

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