

สบาย สบาย

salads & relishes

starters & small plates

PLA KUNG PAE พล่ากุ้งแพ (SF) 🌡 🌙 390 Crispy prawn fritters dipped into a spicy herb dressing. Crunchy. Zingy. Gone in seconds.

HED RUAM TOD เพ็ดรวมทอด (V) → 380 Crispy mushrooms with Thai herbs. Earthy, crunchy, and fully plant-powered.

MIANG KHAM KUNG YANG (G) (SF)

670
เมียงคำกังย่าง

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

TOD MUN PLA พอดมันปลา (G) (SF) → 750 Thai-style fish cakes with red curry paste and kaffir lime. Chewy, spicy, satisfying.

KANOM KROK NA HOI SHELL (SF) 🕯 🥒 590 ขนมครกหน้าทอยเซลล์

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

NHAEM SAM CHUN TOD แหนมสามชั้นทอด 3 580
Fermented pork belly, deep fried and garlicky.
Funky, fatty and totally addictive.

PLA KANOON พล่าขนุน (V) (G)
Young jackfruit steps up in this meat-free flavor bomb. Smoky, herby and totally satisfying.

TUM TANG ตำแดง (V)

Cucumber pounded with chili, lime, and peanuts.

Cool, crisp, and all the sweet-sour-spicy
crunch you crave.

SOM TUM THAI สัมตำไทย (G) (SF)
Thailand's most famous salad - papaya, peanuts, lime, chili. Sweet, sour, spicy and crunchy all at once.

YUM MA KHUEA PAO ย่ามะเพื่อเผา (G) (SF) 🤳 550 Charred eggplant, soft-boiled egg, grilled prawn, minced pork and chili lime dressing.

Smoky, creamy, spicy, dreamy.

YUM SOM O KUNG "FU" (G) (SF) **3** → 690 ยำสัมโอกุ้จ

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

LHON PU Many (G) (SF) 실 → 690
Warm crab and coconut dip that'll have you scooping until the bowl's clean.

PLA NUEA YANG พล่าเนื้อย่าง (G) 🧈 990 Grilled Wagyu beef in a spicy Thai herb salad. Big flavours, bigger energy.





"POR HAD WE AT THAI"

soups

TOM KHA YOD MA PRAO 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 ต้มแช่บเห็ดรวม (V)

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

690

850

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

TOM YUM KUNG ต้มยำกุ้ง (G) (SF) 🖁 🤳

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)

แกงคัวใบชะพล

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 แกงเชียวหวาน

Green curry. Comfort food, Sabai-style.

*Choose between:

* TENDER CHICKEN ไก่ → 760

★ SLOW-BRAISED BEEF SILVER SHANK

✓ 1,150
เนื้อน่องลาย

PANANG weuns

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

*Choose between:

* PORK หมู 🤳 790

* BEEF เนื้อ 🤳 1,150

สบาย

from the grill

KAI OB FANG ไก่อบฟาง

550

สทาย

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

KOR MHOO YANG หมูย่าง 🌋

650

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

SUEA RONG HAI เสือร้องให้

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 & 2,400

เนื้อย่างคลุกผู้น

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

(V) Vegetarian

(G) Gluten-Free

(SF) Seafood

640

✓ Spice Level





wok-fried & rice dishes

สบาย สบาย

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

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

KA LUM PLEE PAD NAM PLA (V) 320

กะหล้าปลี่ผัดน้ำปลา

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

PAD MA KHUEA ผัดมะเชือ (V) 350

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

PAD KAPRAO ผัดกะเพรา

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 ไก่สับ 🌙 550

* MINCED PORK หมูสับ 🌙 570

* MINCED BEEF เนื้อสับ 🥒 690

YOD MA PRAO PAD PRIK PAO (V) 550

ยอดมะพร้าวผัดพริกเผา

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

KHAO PAD PU ข้าวผัดปู (SF) 690

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

PAD SEE EW ผัดช่อ๊ว 790

Flat rice noodles, marinated pork, dark soy.

A Bangkok street favorite, wok-fried to perfection.

PAD PRIK KLUEA ผัดพริกเกลือ

Stir-fried with chili, garlic and salt. Just the right amount of punch.

*Choose between:

* PRAWN กุ้ง (SF) 🗹 720

* BEEF เนื้อ ✓ 890

KHAI JIEW PU TOD KRA TIEM (SF) 🕸 990 ไข่เจี๋ยวปูทอดกระเที่ยม

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

PLA TOD KAMIN ปลาทอดขมัน (G) 🐇 990

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

KUNG TOD KLUEA กุ้งแม่น้ำทอดเกลือ (SF) 3 990

Juicy river prawn deep-fried in prawn fat, garlic and salt. Golden and built to be dipped.

sides

KHAO SUAY ข้าวสวย

Steamed jasmine rice. Fluffy, fragrant, essential.

KHAO NIAO ข้าวเหนี่ยว

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

(V) Vegetarian

(G) Gluten-Free

(SF) Seafood





110

130