SABAI THAI

APPETIZERS

Tod Mun Goong (S) — QAR 45
Fried prawn cake, plum sauce

Por Pia Goong Tod (S) — QAR 55
Fried shrimp spring roll, sweet chili sauce

Por Pia Pak Tod (V) — QAR 40
Crispy vegetable spring roll, sweet chili sauce

Pla Muek Tod (S) — QAR 40
Fried calamari, hot and spicy sauce

Satay Gai (S) (N) — QAR 40
Grilled marinated chicken skewer, peanut sauce

Khanom Jeeb Goong (S) — QAR 40
Steamed shrimp dumpling

SALADS

Yum Nuea Yang (S) — QAR 99
"Black Onyx" Angus beef spicy salad with grapes, fresh lime dressing

Nam Tok Nuea (S) — QAR 99
Grilled beef salad, roasted rice, red onion, chili flakes, fresh lime dressing

Som Tum Thai (S) (N) — QAR 45
Spicy green papaya salad, carrot, long bean, cherry tomato, chili, garlic, peanut, fresh lime dressing

Yum Sum O Goong (S) (N) — QAR 45
Thai pomelo salad, shrimp, spring onion, cashew nut, dried coconut, tamarind dressing

Yum Gai Yang (S) — QAR 45
Spicy grilled chicken salad, fresh mint chili flakes, roasted rice powder, fresh lime dressing

SOUPS

Tom Yum (S) — From QAR 45
Spicy and sour soup, mushroom, lemongrass galangal, chili, shallot, kaffir lime leaf, chili paste

- Chicken: QAR 45
- Prawn: QAR 60
- Mixed Seafood: QAR 65

CURRIES FROM THAILAND

GAENG PHED – RED CURRY (S)

Thai eggplant, chili, coriander root, sweet basil

- Grilled “Black Onyx” Angus Beef: QAR 195
- Chicken: QAR 65
- Mixed Vegetables (V): QAR 65

GAENG KIAW WAN – GREEN CURRY (S)

Thai eggplant, chili, coriander root, sweet basil

- Duck (Lychee, pineapple, Thai eggplant, sweet basil): QAR 80
- Tiger Prawn (Baby eggplant, coriander root, sweet basil): QAR 115
- Beef (Baby eggplant, coriander root, Thai basil): QAR 95
- Chicken (Pumpkin, baby eggplant, coriander root, sweet basil): QAR 65

GAENG PANAENG – PANAENG CURRY (S) (N)

Chili paste, peanut, kaffir lime leaf, coriander

- Lobster: QAR 195
- Chicken: QAR 65
- Mixed Seafood: QAR 105

MAINS

Nuea Phad Prik Thai Dum (S) — **QAR 95**

Beef, spring onion, capsicum, onion, black pepper sauce

Nuea Phad Nam Mun Hoy (S) — **QAR 95**

Beef, mushroom, capsicum, onion, spring onion, oyster sauce

Talay Phad Nam Prik Pao (S) — **QAR 135**

Mixed seafood, kaffir lime leaf, capsicum, chili, chili paste

Ped Nam Makham (S) (N) — **QAR 95**

Crispy braised duck, fried shallot, tamarind sauce, crushed cashew nut

Pla Ga Pong Thod (S) — **QAR 120**

Fried whole sea bass with choice of sauce: Black pepper sauce, garlic sauce, sweet and sour sauce, tamarind sauce

Pla Ga Pong Nueang (S) — **QAR 120**

Steamed whole sea bass with choice of sauce: Lime chili sauce, light soya sauce

RICE & NOODLES

Phad Thai (S) (N) — **From QAR 75**

The most famous fried rice noodle, tofu, bean sprout, egg, sweet turnip, peanut, tamarind sauce

- Vegetarian: QAR 75
- Chicken: QAR 75
- Prawn: QAR 85

Phad See Eiw (S) — **From QAR 60**

Flat noodle, egg, Chinese kale, carrot, baby corn, soya sauce

- Vegetarian: QAR 60
- Chicken: QAR 80
- Mixed Seafood: QAR 90

Phad Kee Mao Talay (S) — QAR 90

Wok-fried spicy egg noodle, mixed seafood, hot basil, pepper corn

Guay Tiew Tom Yum Gai (S) (N) — QAR 75

Spicy Thai noodle soup with chicken, bean sprout, bok choi, chili flakes, fresh lime, crushed peanut

Khao Phad (S) — From QAR 60

Thai fried rice, egg, carrot, tomato, spring onion, kale

- Vegetarian: QAR 60
- Chicken: QAR 75
- Mixed Seafood: QAR 75

Khao Phad Sub Pa Rod (S) (N) — QAR 85

Pineapple fried rice, egg, chicken, prawn, raisins, cashew nut, and curry powder

CHEF'S SPIN ON ASIAN

Hor Pak Ruam (V) — QAR 40

Steamed vegetable dumpling, green herb sauce

Prawn Tempura (S) — QAR 50

Crispy prawn tempura, sweet chili sauce

Vietnamese Pho — QAR 80

Pho noodle soup, beef, bok choi, coriander

Korean Fried Chicken — QAR 75

Buttermilk fried chicken, spicy gochujang sauce

Beef Balado (S) — QAR 115

Indonesian beef chili with lemongrass and shallot

Nasi Goreng (S) (N) — QAR 95

Indonesian fried rice, chicken, shrimp, chicken satay, fried egg

Braised Beef Rib Rendang (N) (S) — QAR 175

Slow-cooked braised beef short rib with curry sauce inspired by Indonesian beef rendang

SIDES

Nor Mai Farang Nam Mun Hoy (S) — QAR 40

Asparagus in oyster sauce

Phad Pak Sopon (S) — QAR 40

Bok choi in oyster sauce

Pak Boong Fai Daeng (S) — QAR 35

Morning glory, garlic, chili, soy bean paste

Phad Pak Ruam (S) — QAR 35

Bok choi, carrot, broccoli, cauliflower, light soya sauce, crispy garlic

Khao Hom Mali (V) — QAR 12

Steamed Thai jasmine rice

Sen Luak (V) — QAR 15

Rice noodle

DESSERTS

Khao Niaw Mamuang (V) — QAR 49

Thai yellow mango with sticky rice and coconut cream

Gluay Tod or Sub Pa Rod Tod (V) — QAR 40

Deep-fried banana or pineapple fritters served with vanilla ice cream

Por Pia Gluay Tod (N) — QAR 45

Fried banana spring roll served with vanilla ice cream

I-Tim Kati (N) — QAR 45

Homemade coconut ice cream with Thai-style condiments

BEVERAGES • SIGNATURE THAI COCKTAILS

Mekhong Passion — QAR 69

Mekhong, passionfruit puree, fresh lychee, lychee juice, almond syrup, fresh lime juice

Surya — QAR 69

Mekhong, raspberry puree, fresh raspberry, vanilla syrup, mint leaf, fresh lemon juice

Martini of Issan — QAR 69

Mekhong, pineapple juice, lemon juice, simple syrup, passion puree, fresh chili, coriander

Siam Cosmo — QAR 69

Vodka, cranberry juice, pineapple juice, passionfruit puree

Lychee Up — QAR 69

White rum, lychee juice, fresh lemon juice, simple syrup, 7-up

Thai Basil Smash — QAR 69

Gin, fresh lemon juice, simple syrup, Thai sweet basil leaf

Asian Delight — QAR 69

White Rum, elder flower, pandan syrup, green tea, sago, soda

Thai Basil Cucumber — QAR 69

Gin, banana liqueur, lemon juice, banana syrup, Thai basil leaves, cucumber juice

BEVERAGES • CLASSIC COCKTAILS

Classic Negroni — QAR 55

Gin, Campari, sweet vermouth, orange slice

Dry Martini — QAR 55

Gin and dry vermouth

Manhattan — QAR 55

Canadian whisky, sweet vermouth, angostura bitter

Old Fashioned QAR 55
Bourbon, sugar, angostura bitters, club soda

Classic Mojito QAR 55
White rum, fresh lime juice, lime wedge, mint leaf, club soda

Mai Tai QAR 55
Dark rum, amaretto liqueur, orange juice, pineapple juice, grenadine syrup

Pina Colada QAR 55
White rum, coconut liqueur, pineapple juice

Margarita QAR 55
Tequila, triple sec, fresh lime juice

Tom Collins QAR 55
Gin, fresh lemon juice, simple syrup club soda, lime wheel, maraschino cherry

BEVERAGES • MOCKTAILS

Siam Booster QAR 40
Fresh pineapple, mango puree, fresh mint leaf, pineapple juice, fresh lime juice

Lemongrass & Ginger Iced Tea QAR 40
Lemongrass, ginger, mint leaf, lime sugar

Ka Nom Auncion QAR 40
Infused butterfly pea flower tea, coconut syrup, pandan syrup, cream

Kiwipirinha QAR 40
Fresh kiwi, mint leaf, fresh lime juice, 7up

Baan Thai QAR 40
Thai green tea, elder flower syrup, pandan syrup, sago, soda

Thai Town QAR 40
Thai red tea, elder flower syrup, peach puree, lemon juice, soda

BEVERAGES • SPIRITS & BREWERY

APERITIF

Campari QAR 35

Aperol QAR 35

Pimm's No.1 QAR 59

Martini Extra Dry / Bianco / Rosso QAR 59

VODKA

Smirnoff Red / Stolichnaya / Absolut Blue / Moskovskaya QAR 59

Grey Goose / Belvedere QAR 75

GIN

Gordon's / Beefeater / Bombay Sapphire	QAR 59
Hendrick's	QAR 61
Tanqueray 10	QAR 68

TEQUILA

Jose Cuervo Gold / Silver	QAR 59
Patron Silver / XO Cafe	QAR 95
Patron Reposado	QAR 105

WHISKY & WHISKEY

Thai: Mekhong	QAR 30
John Jameson (Irish)	QAR 59
Glenfiddich 12 Years	QAR 70
Laphroaig 10 Years	QAR 75
Glenfiddich Solera Reserve 15 Years	QAR 90

BREWERY & BEERS

Carlsberg (Denmark)	QAR 54
Peroni Nastro Azzuro (Italy) / Asahi (Japan) / Tiger (Singapore)	QAR 45
Heineken (Holland) / Corona Extra (Mexico)	QAR 47
Sake by Carafe (Takara Masamune, Junmai, USA)	QAR 95

WINE LIST • BY THE GLASS (15 CL)

SPARKLING WINE

Cava, Freixenet, Cordon Negro, Spain	QAR 90

ROSÉ WINE

Rosé d'Anjou, Sauvion & Fils, Loire, France	QAR 60

WHITE WINE

Table Mountain, Sauvignon Blanc, South Africa	QAR 45
Grillo di Sicilia, La Mura, I.G.T., Sicily, Italy	QAR 50
Pinot Grigio, Canaletto, I.G.T., Delle Venezie, Italy	QAR 55

RED WINE

Shiraz, Varietal Range, Hardy's, South Eastern, Australia	QAR 50