

# Sabaai-Sabaai

## Thai Cuisine

### Sabaai-Sabaai Appetizers

- 1) **Tod Man Pla (Thai Fish Cakes) small size (6)** ..... 3.00  
Fried fish cakes served with diced cucumber sauce.
- 2) **Small Spring Rolls (4)**..... 3.00  
Vegetables in a delicate, crispy wrapper.
- 3) **Large Spring Rolls (2)**..... 3.00  
Pork or shrimp egg rolls, freshly cut cabbage, carrots, celery and onions.
- 4) **Crab Rangoon (5)** ..... 4.50  
Cream cheese, crab meat & seafood in a crispy shell.
- 5) **Pot Sticker (5)** ..... 4.50  
Tender dumplings filled with pork and freshly cut cabbage and green onions.
- 6) **Thai Chicken Wings (5)** ..... 4.50
- 7) **Shrimp Dumplings (5) or Seafood Dumplings (5) or Shrimp Shaomai (5)**..... 4.50

### Sabaai-Sabaai Thai Soups - 7.50 reg., 10.00 lg.

#### *Choice of noodles:*

Wide rice noodles • Small rice noodles

Thin rice noodles • Wheat noodles

- 1) **Kuaitio Nam (Thai Noodle Soup)** - Choice of pork balls, fish balls, shrimp balls, chicken balls, beef balls.
- 2) **Tom Yum Po Taek** - Prepared with Thai sour soups flavors, fragrant herbs such as sliced lemongrass, kaffir lime leaves, mushrooms, lime juice, shallots and Thai basil in fish sauce.
- 3) **Tom Yum Nam Khon** - Prepared with Thai sour soup flavors, milk, coconut milk, fragrant herbs, mushrooms, shallots, tomatoes, lime juice and cilantro in fish sauce, chili paste & Tom Yum paste.
- 4) **Tom Kha** - Prepared with Thai style coconut milk soup, fragrant herbs such as kaffir lime leaves, sliced lemongrass, tomatoes, green onions, mushrooms and cilantro in fish sauce & Tom Kha paste.

### Sabaai-Sabaai Thai Curries 7.50 reg., 10.00 lg.

#### *Served with Jasmine rice.*

- 1) **Kaeng Lieng** - Prepared with pumpkin, baby corn, mushrooms, snow peas, cauliflower and basil in fish sauce.
- 2) **Kaeng Daeng (Red Curry)** - Prepared with coconut milk, carrots, baby corn, broccoli, sliced bamboo and Thai basil with fish sauce in red curry paste.
- 3) **Kaeng Khio Waan (Green Curry)** - Prepared with coconut milk, eggplant, snow peas, Thai basil and lime leaves with fish sauce in green curry paste.
- 4) **Khanom Jeen Nam Yaa** - Prepared with noodles, fish balls, boiled egg, and green onions in fish sauce.
- 5) **Kaeng Ka Ree (Yellow Curry)** - Prepared with coconut milk, potatoes, carrots and onion in yellow curry paste.
- 6) **Kaeng Panang** - Prepared with coconut milk, sweet peas, bell pepper, lime leaves and Thai basil with fish sauce in Panang curry paste.

### House Fried Rice - 7.50 reg., 10.00 lg.

#### *Served with cucumber and lime*

- 1) **Khaao Pad Kun Chieng (Sausage Fried Rice)** - Prepared with fried Jasmine rice, egg, sausage, onion, green onions and celery with egg on top.
- 2) **Khaao Pad Khai Jio (Thai Fried Rice)** - Prepared with fried Jasmine rice, egg, onion, green onions, tomatoes, soy sauce, Thai chili sauce and cilantro with egg on top.
- 3) **Khaao Pad Sapparot (Thai Pineapple Fried Rice)** - Prepared with fried Jasmine rice, egg, diced red bell, carrots, corn, onions, green onions, cashews and celery with yellow curry powder in soy sauce.
- 4) **Basil Fried Rice** - Prepared with fried Jasmine rice, baby corn, basil, bell peppers, green bean and onion in fish sauce.

### Sabaai-Sabaai Thai Noodles - 7.50 reg., 10.00 lg.

- 1) **Pad See U\*** - Thai wide noodles with egg, kale in sweet soy sauce, oyster sauce with egg on top.
- 2) **Pad Thai** - Thai small rice noodles with egg, green chives, bean sprouts in Pad Thai sauce with ground peanuts on top.
- 3) **Pad Ki Mow** - Thai wide rice noodles with egg and mixed vegetables in Thai chili sauce.
- 4) **Pad Wun Sen** - Thai clear noodles with egg, mushrooms, onion, green onions, tomatoes, carrots, cauliflower, water chestnuts and celery.
- 5) **Pad Ma Ma** - Thai style made with wheat noodles, carrots, cauliflower, broccoli, kale, and green onions with sardines in tomato sauce.

### House Entrees - 7.50 reg., 10.00 lg.

#### *Served with Jasmine rice.*

- 1) **Pad King** - Prepared ginger, onion, carrots, green onions and mushrooms with seasoning in Fish sauce and Oyster sauce.
- 2) **Pad Bai Kra Prao** - Prepared with bell peppers, baby corn, green bean, onion and basil sauce.
- 3) **Pad Cashew** - Prepared with fried cashew nuts, water chestnuts, bell peppers, mushrooms, onion, and green onions in soy sauce.
- 4) **Moo Tod (Thai style pork jerky)** - Deep fried pork served with chili sauce and cucumber.

### House Gluten-Free - 7.50 reg., 10.00 lg.

#### *Served with Jasmine Rice.*

- 1) **Pad Nam Man Hoi** - Prepared vegetables fried with oyster sauce & fish sauce.
- 2) **Pad Kra Thiam Phrik Thai** - Prepared garlic with herbs, broccoli, snow peas, and carrots in oyster sauce & fish sauce.
- 3) **Pad Asparagus** - Your choice prepared with fresh asparagus and mushrooms in fish sauce & oyster sauce.
- 4) **Roasted Salmon** - Salmon prepared with ginger, scallions, tomatoes and curry powder with creamy coconut on top.

### Side Items

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| <b>Steamed Rice</b> .....                 | <b>2.00</b> |
| <b>Steamed Noodles</b> .....              | <b>2.00</b> |
| <b>Steamed Meat &amp; Tofu</b> .....      | <b>2.00</b> |
| <b>Steamed Seafood &amp; Shrimp</b> ..... | <b>3.00</b> |

**SABAAI-SABAAI THAI CUISINE** - (573) 636-2500, 219 Madison Street - 1/2 block south of Governor's Mansion

**HOURS:** Monday - Saturday 11am - 8pm **RESERVATIONS:** Accepted

**CREDIT CARDS:** All Major **SPECIALTIES:** Authentic Thai

ALL PRICES AND ITEMS ARE A REPRESENTATION AND ARE SUBJECT TO CHANGE.