# [SEASON SPECIALS]

# THAI STEAK FRITE 22

New York Strip marinated in lime, mint, garlic and a touch of Thai chili. Grilled to your liking and served with sweet yam fries and a spicy aioli dipping sauce.

#### SALMON IN PANANG CURRY 19

Fresh Silver Salmon in Panang Curry topped with green beans, spinach and kaffir leaves. GFO

## • INDIAN CURRY LA PRIMAVERA 16

Wide rice noodles in Indian curry with pancetta, peas, spinach and boiled egg. GFO

## • THAI PUMPKIN CURRY 16

Thai pumpkin with bell peppers in red curry with kaffir and Thai basil. GFO



## [SABAI SPECIALS]

# CRISPY THAI BASIL 17

Your choice of ground pork or chicken sauteéd with shrimp, bell peppers, green beans & onions in Thai chili paste. Topped with crispy Thai basil & a fried egg.

# • SPICY CASHEW NOODLE 16

Pan-fried rice noodles with chili paste, broccoli, carrots, green onions, bell peppers and cashews.

# WHITE ANGEL ON FIRE 17

Deep fried garlic tempura calamari served over sauteéd water chestnuts, carrots, bell peppers and onions in our house chili sauce. Finished with cilantro.

## PINEAPPLE FRIED RICE 16

Fried rice with shrimp, pineapple, egg, cashews, tomatoes, raisins and onions. Finished with cilantro.

## LAVA CATFISH 16

Fresh water catfish deep-fried then finished in our spicy coconut cream sauce of herbal chili paste and coconut milk, sauteéd grean beans, kaffir, galangal, and cilantro. GF

## • FANCY THAI EGGPLANT 16

Chinese eggplant sauteéd in a chili paste and chili jam with onions, bell peppers, basil and garlic. Your choice of protein or vegetables only.

## AVOCADO CURRY NOODLE 17

Simmered green curry with avocado, green beans, bamboo shoots, broccoli, bell peppers, basil and rice noodles. Your choice of protein or vegetables only. GFO

# THAI TERIYAKI CHICKEN 15

Grilled marinated chicken sliced and served over steamed cabbage, carrots, and broccoli. Served with our house-made Teriyaki sauce.

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