

Sabai

Restaurant

The Rhythm of the Seasons by Daniele Marchi

Appetizers

White Snapper Quenelle 280

Creamed white snapper with pine nuts and raisins served on a rosemary mashed potatoes

Branzino mantecato con pinoli e uvetta servito su purea di patate al rosmarino

Mediterranean Octopus Salad 300

Octopus salad with potato, Kalamata olive, celery and parsley citronette

Insalata di polpo e patate con olive di Kalamata, sedano e citronette al prezzemolo

Original Pasta

Spaghetti alla Carbonara 320

Spaghetti with guanciale , egg yolk and pecorino cheese

Spaghetti con guanciale ,rosso d'uovo e pecorino

Penne Amatriciana 320

Penne with guanciale, tomato sauce and pecorino cheese

Penne con guanciale , salsa di pomodoro e pecorino

Mezze Lune di Patate Ripiene 400

Potatoes gnocchi staffed with black truffle and ricotta cheese on Umbria lentils sauce

Gnocchi di patate ripieni con tartufo e ricotta conditi con salsa alle lenticchie d'Umbria

Main Course

Prawns Met the Lentils 650

Tiger prawns browned with ginger butter on stewed Umbria lentils

Gamberoni rosolati con burro allo zenzero su lenticchie d'Umbria in umido

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Dinner Menu

Appetizers & Salads

-  **Lump Crab Meat** 285
Avocado, mango, tomato caviar and lemon olive oil dressing
Polpa di granchio condita con avocado,mango,caviale di pomodoro ed olio al limone
-  **Ceviche of Sea Bass** 250
Thin sliced raw Sea Bass with lime juice, chili, garlic, pickled red onion, spring onion and coriander served with toasted brown bread
Carpaccio di pesce crudo marinato con succo di lime,peperoncino, aglio, cipolla rossa sottaceto, cipollotto e coriandolo servito con pane tostato
- Seared Saku Tuna Nicoise Salad** 265
Potato, egg, green bean, olive, tomato, onion and house dressing
Insalata di tonno rosso,patate,uova,fagiolini verdi,olive,pomodoro e cipolla condita con salsa fatta in casa
- Cacciucco** 290
Tuscan seafood stew, tomato broth | focaccia crouton with tomato mostarda sauce
Brodetto di pesce alla Toscana con crostini di focaccia e salsa di mostarda al pomodoro

Soup

- Organic Pumpkin Soup** 245
Roasted organic pumpkin with red pepper, coconut milk, topped with cinnamon powder
Zuppa di zucca biologica arrostita con peperoncino,latte di cocco e canella in polvere

Pasta

- Penne al Salmone (A)** 255
Penne with salmon in white wine caper cream sauce
Penne al salmone panna e capperi sfumate con vino bianco
- Linguine allo Scoglio (A)** 285
Linguine with mixed seafood, basil and tomato sauce
Linguine con slezione di pesce misto al pmodoro e basilico

Signature dishes


Indicated dishes contain (A) Alcohol (B) Beef (P) Pork (V) Vegetarian (N) Contains Nuts

Level of spicy dishes:  -Mild  -Medium  -Spicy

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-  **Agnello Classico Tortellini** 275
Slow-cooked lamb in tortellini pasta sheets, parmesan cheese and truffle cream sauce
Tortellini ripieni di agnello cotto a bassa temperatura, parmigiano e crema di tartufo
- Potato Gnocchi** 265
Homemade potato gnocchi with four cheeses cream sauce and arucola
Gnocchi di patate fatti in casa ai quattro formaggi e rucola

Dinner Menu

Pizza

- Pizza Frutti di Mare** 385
Tomato sauce, mozzarella and mix seafood
Pizza al pomodoro, mozzarella e selezione mista di pesce
- Pizza 4 Stagioni** 295
Tomato sauce, mozzarella, mushroom, olives, artichoke and ham
Pizza al pomodoro, mozzarella, funghi, olive, carciofi e prosciutto cotto

Main Courses

-  **Grilled Lamb Racks 200 g.** 890
Roasted garlic scented potato puree and thyme red wine jus
Agnello alla griglia con pure' al profumo d'aglio e timo con riduzione al vino rosso
- Black Angus Sirloin 250 g. (B)** 990
Served with grilled vegetable and truffle cream sauce
Black Angus sirloin servito con verdure grigliate e salsa al tartufo
- Black Angus Tenderloin 200 g. (B)** 1150
Grilled Black Angus tenderloin with mustard mash, spinach and red wine sauce
Filetto di Black Angus con pure' di patate e semi di senape con riduzione di vino rosso

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-  **Scottish Salmon Fillet** 590
Pan fried salmon fillet with baby bok choy and white wine caper cream sauce
Salmone Scozzese saltato in padella con baby bok choy, panna e capperi
- Thai Red Mullet Fish** 385
Pan-seared Thai red mullet fish, spinach and lemon saffron sauce
'Triglia Tailandese' scottata in padella con spinaci e salsa allo zafferano al profumo di limone

Dinner Menu

Thai Cuisine / Appetizers & Salads

- Duo-Satay (B)** 225
Mixed Satay of chicken & beef with chili pickled cucumber and peanut sauce
Satay misto di pollo e manzo con peperoncino ,cetrioli sottaceto e salsa di arachidi
- Poa-Pia Pak (V)** 185
Deep-fried mixed vegetable spring rolls with Sriracha sweet plum sauce
Involtini primavera fritti ripieni di verdure miste e salsa di prugne dolci di Sriracha
-  **Sangwa Goong**  265
River prawns salad with lemongrass, kaffir leaf, mint and chilli paste lime sauce
Insalata di gamberi di fiume conditi con citronella, foglie di kaffir, menta e salsa di lime

Soup

-  **Tom Yum Goong**  285
Spicy & sour soup with prawns, chilli, lemongrass, mushroom, kaffir leaf and lime sauce
Zuppa agro-piccante con gamberi, peperoncino, citronella, funghi, foglie di kaffir e salsa di lime

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Curries

- Gaeng Keaw Wan Gai**  245
Sliced chicken in green curry, coconut milk, mixed Thai eggplant and sweet basil leaf
Pollo scaloppato in salsa di curry verde, latte di cocco, melanzane e foglie di basilico thailandese dolci
- Gaeng Massaman Neua (B)**  265
Diced beef in Massaman curry, coconut milk with onion, potato and crispy shallots
Dadolata di manzo in Massaman curry, latte di cocco ,cipolla, patate e scalogno croccante
- Gaeng Ka-Ree Gai** 245
Sliced chicken in yellow curry, coconut milk with onion, potato and crispy shallots
Fettine di pollo in curry giallo, latte di cocco, cipolla, patate e scalogno croccante

Dinner Menu

Thai Cuisine / Stir-fried & Deep-fried

- Gai Phad Med Ma-Muang**  235
Stir-fried chicken with capsicum, onion, cashew-nut in chili paste and oyster sauce
Pollo saltato con peperoni, cipolla, anacardi in salsa di ostriche picante
- Pad Thai Goong** 250
Wok-fried small rice noodles with, spring onion bean sprouts and tofu
Piccole tagliatelle di riso fritte con germogli di soia , cipollotto e tofu
- Pu Phad Phong Ka-Ree**  275
Stir-fried blue crab with long red chilli, spring onion, celery, onion and curry powder
Granchio blu saltato in padella con peperoncino rosso lungo, cipollotto, sedano, cipolla e curry in polvere
- Pla Phad Peaw Waan** 265
Stir-fried sea-bass with capsicum, onion, cucumber, spring onion and sweet & sour sauce
Branzino saltato in padella con peperoni, cipolla, cetriolo, cipollotto e salsa agrodolce
-  **Goong Nam Ma Kham** 350
Deep-fried river prawns with tamarind sauce and crispy shallots
Gamberi di fiume fritti con salsa al tamarindo e scalogno croccante

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Desserts

 Hot Chocolate Fondant	220
Served with pistachio ice cream and chocolate sauce Tortino di cioccolato caldo fondente servito con gelato al pistacchio e salsa al cioccolato	
Tiramisu Classico con Essenza di Caffè	195
The famous Italian mascarpone cheese cake with espresso Il famoso tiramisu' italiano con mascarpone e caffè espresso	
Passion Fruit Cheese Cake	195
Homemade passion fruit and vanilla cheese cake Cheese cake fatta in casa al frutto della passione e vaniglia	
 Banana Chocolate Balls	195
Served with hazelnut ice cream and raspberry sauce Palline di banana fritte servite con gelato alla nocciola e salsa di lamponi	

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