

# CHRISTMAS EVE LUNCH MENU

## MENU GUIDE

[V]	Vegetarian
[GF]	Gluten Free
[PF]	Paleo Friendly
[SF]	Superfood
[SS]	Saba Slim – Under 250 cal
[SL]	Saba Light – Under 400 cal

*	Mild
**	Medium
***	Spicy
****	Very Spicy
*****	Extra Spicy

Rice is served with Saba dishes, woks and curries, but is not included in the calorie count.

If you have any special dietary requirements please inform your waiter.

All our beef, pork and chicken are Irish.

All our dishes are dairy free, except for our Mango & Lime Mayonnaise dip and our desserts.

A discretionary gratuity of 12.5% will be added for parties of six or over.

For more allergen information on our dishes please refer to our allergen list at reception.

€38.50 per person

## APPETISERS

### \*\*\* A SELECTION OF \*\*\* APPETISERS TO SHARE

**Black Pepper Squid** [SL]

**Chicken Satay** [GF] [SL]

**Crispy Vegetable Spring Rolls** [V]

**Smoked Trout Mieng Kam**\*\* [GF][SS]

**Saba Chicken Wings**

**Tangy Tempura Vegetables** [V]

Served with a variety of delicious dipping sauces

## CURRIES

**Gaeng Pet Nua**\*\*\* [GF] [SL]

Red beef curry with pea aubergine, & sweet basil

**Green Prawn**\*\*\* [GF] [SF] [SL]

With pea aubergines and bamboo shoots

**Gaeng Karee Fuktong**\* [GF] [V] [SL]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes

**Massaman Chicken**\*[GF]

With potatoes, onions, peanuts and crispy shallots

## WOK

**Xao Hao Lo (Sao-Hua-Ler)** [SL]

With asparagus, oyster mushrooms, babycorn, snow peas and cashew nuts

**Phad Khing**\* [SL]

With ginger, oyster mushrooms, spring onions, babycorn and peppers

**Phad Prik Sod**\*\*\* [SF] [SL]

With chillis, onions, peppers, mushrooms and sweet basil

**Sweet & Sour**

With cucumber, onion, cherry tomatoes, pineapple and spring onion

**Now choose from the following:**

**Chicken**

**Beef Fillet**

**Tiger Prawns**

**Vegetables & Tofu**

## NOODLES

**Phuket**\*\*\* [SF][SL]

Egg noodles with prawns, chillis, string beans and holy basil

**Saigon**\*

Vermicelli noodles with prawns, pork and egg Vietnamese style

**Bangkok**\*\*\*\* [SF][SL]

Rice noodles with beef, onions, peppers, chillis, spring onions and sweet basil

## SABA DISHES

These are signature main course dishes created by our Executive Chef, Taweesak Trakoolwattana

**Chargrilled 8oz Sirloin Steak**\*\* [GF][SF]

Chargrilled Hereford sirloin steak (cooked medium) with vegetables and a betal leaf and red curry sauce with steamed jasmine rice

**Steamed Fillets of Seabass**\*\* [SL][SF]

With ginger, soy sauce, Xao Shing wine and Chinese leaves

**Hake in Banana Leaf**\*\* [GF][SF][SL]

With peppers, chilli, sweet basil and a red curry sauce with steamed jasmine rice

**Tao's Mothers Pork Belly**

Double cooked pork belly with pak choi and a ginger chilli sauce

**Slow Cooked Wicklow Lamb Shank**\*\*[SF]

Marinated in Dungarvan Helvic Gold Blond Ale, lemongrass and kaffir lime leaves for 24 hours and served with a Panang curry sauce

## DESSERT

**Dessert of the day**