

สนุก
SANOOK

{ENJOY}

SABA NUTRITION GUIDE

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



- * Mild
- ** Medium
- *** Spicy
- **** Very Spicy
- ***** Very Very 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.
- Our Grass fed Hereford beef is Irish.
- All our dishes are dairy free, except for our wasabi dip and our desserts.
- Discretionary gratuity of 12.5% will be added for parties of six or more.
- For more allergen information, please refer to our allergen list at reception.

CHRISTMAS DINNER

APPETISERS

Prawn Crackers

With a peanut and sweet chilli sauce – 3.95

Black Pepper Squid* [SL]

Served with a ginger soy sauce – 10.95

Prawn Pomelo Mieng Kam [GF]

Steamed tiger prawns with shredded roasted coconut, ginger, shallots, lime and birds eye chillis with tamarind shrimp paste and a palm sugar sauce – 11.95

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip – 9.95

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint – 8.95

Hoisin Duck Rolls [SS]

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature) – 11.95

Chargrilled Oyster Mushrooms and Asparagus [V]

With a ginger soy sauce and a wasabi mayonnaise dressing – 10.95

Satay Gai [GF][SL]

Grilled aromatic chicken served with a peanut sauce – 9.95

Sundried Pork**

Marinated pork with palm sugar, soy sauce and white sesame seeds deep fried and served with hot chilli sauce and sticky rice – 9.95

Sweet Potato and Corn Fritters[V]

Served with a sweet chilli and peanut dip – 8.95

Tom Yaam Goong*** [GF][SS]

Traditional Thai spicy sour prawn soup with Thai herbs and oyster mushrooms – 8.95

SABA DISHES

Our signature main course dishes created by our Executive Chef, Taweesak Trakoolwattana.

Hake in Banana Leaf** [GF]

With peppers, chilli, sweet basil and a red curry sauce – 26.95

Steamed Fillets of Seabass* [SL]

With ginger, soy sauce, Xao Shing wine and Chinese leaves – 26.95

Grilled Lemongrass 10oz Rib Eye Steak***

With Asian slaw of white cabbage, red cabbage, green papaya, crushed chilli, fried shallots, cashew nuts and a tamarind palm sugar sauce. Served with Saba home fries – 29.95

Pan fried Duck with Pineapple*

Pan-fried slow aromatic duck served with pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a rice wine and soy sauce – 27.95

SALADS

Thai Beef Salad** [SL][GF]

Stir fried beef with cucumber, lemongrass, cherry tomatoes, coriander, shallots, spring onions, birds eye chillis, peanuts and a tangy lime dressing – 20.95

Grilled Red Chicken Salad** [GF][SL]

Chicken marinated in red curry paste and served with onions, spring onions, peanuts, shredded carrots, birds eye chillis, pomegranate, mango, iceberg lettuce and a tangy dressing – 19.95

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots - 18.95

Green Chicken*** [GF][SL]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil - 18.95

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

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes - 18.95

Yellow Prawn Curry* [GF][SL]

With potatoes, onions and crispy shallots - 20.95

Red Duck Curry*** [SL]

With lychee, grapes, peppers, chillis and Thai sweet basil - 21.95

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, egg, bean sprouts and lime
Chicken - 17.95
Tiger Prawns - 18.95
Vegetables & Tofu - 17.95

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions, Vietnamese style - 18.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil - 18.95

Phuket***

Egg noodles with prawns, chillis, string beans, baby corn, peppers and holy basil - 18.95

NOODLE SOUP

Pho Bò

Rice noodle soup with beef and sweet basil served with bean sprouts, basil and condiments - 17.95

WOK

Choose your favourite style:

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

With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts

Phad Khing* [SL]

With ginger, oyster mushrooms, spring onions, baby corn and peppers

Phad Prik Sod*** [SL]

With chilli, onions, peppers, mushrooms and sweet basil

Boom!!!***** [SL]

Fiery stir fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root

Sweet & Sour

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

NOW CHOOSE FROM THE FOLLOWING:

Chicken - 18.95

Beef Fillet - 19.95

Tiger Prawns - 19.95

Vegetables & Tofu - 18.50

PALEO

Caveman**[PF][SL][GF]

Butternut squash, sweet potato, bok choy, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce

NOW CHOOSE FROM THE FOLLOWING:

Chicken - 18.95

Beef Fillet - 19.95

Tiger Prawns - 19.95

Vegetables - 18.50

(Rice not included)

SIDES

Broccoli and Baby Bok Choy [V][SS]

Stir fried greens with a garlic and mushroom sauce - 6.50

Saba Brown & Red Rice [GF][SL] - 3.50

Steamed Jasmine Rice [GF][SL] - 2.50

Fried Egg Noodles [SL]

With bean sprouts & carrots - 5.95

Saba Home Fries

Potato cubes with spring onions, coriander, sea salt and crushed chilli - 5.95

Phad Fuktong [V][SL]

Stir-fry butternut squash with cashew nuts, spring onions and egg - 6.50