

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.

APPETISERS TO SHARE

Por Pia Thod [V]

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

Black Pepper Squid

Served with ginger soy sauce

Sweet Potato and Corn Fritters [V]

Served with a sweet chilli and peanut dip

SAWASDEE

**THREE COURSE GROUP DINNER MENU FOR 44.95
 FOR PARTIES OF SIX OR MORE**

Saba Chicken Wings*

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

Prawn Pomelo Mieng Kam* [GF][SS]

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

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)

NOODLES

Phuket* [SL]**

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

Bangkok*****

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

Saigon*

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

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots

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

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

Green Prawn Curry* [GF][SL]

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

Red Duck Curry* [SL]**

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

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
- Beef Fillet
- Tiger Prawns
- Vegetables

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 served with steamed rice

Chargrilled 8oz Lemongrass Sirloin [GF]**

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

Steamed Fillets Of Seabass [SL]**

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

Slow Cooked Wicklow Lamb Shank**

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

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 chillis, onions, peppers, mushrooms and sweet basil

Sweet & Sour

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

NOW CHOOSE FROM THE FOLLOWING:

- Chicken
- Beef
- Prawns
- Vegetables & Tofu

DESSERT

Dessert of the Day