

# 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

# CHAO PRAYA

THREE COURSE GROUP LUNCH MENU FOR 29.95 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

## 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

### Chiang Rai\*\*\* [SL]

Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil

## WOK

### CHOOSE YOUR FAVOURITE STYLE

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

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

#### 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

## 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. These dishes have an additional charge.

### Hake in Banana Leaf\*\* [GF]

With peppers, chilli, sweet basil and a red curry sauce served with steamed rice  
4 euro supplement

**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

5 euro supplement

### Steamed Fillets Of Seabass\*\* [SL]

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

4 euro supplement

### Pan fried Duck with Pineapple\*

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

5 euro supplement

## 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

## DESSERT

Dessert of the Day