

สนุก SANOOK

[ENJOY]

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten Friendly
[PF] Paleo Friendly
[VG] Vegan



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

- All Saba's dishes are freshly prepared. Levels of spiciness are graded 1 to 5, so let us know how hot you would like it.
- Our grass fed Hereford beef is Irish.
- All our dishes are dairy free, except our desserts.
- If you have any particular requirements, don't hesitate to ask and we will try our best to assist.
- ALLERGEN LIST**
1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Tree Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs.
- As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible. If you have an allergy to peanuts or one of the other allergens we would ask that you advise a staff member.
- An optional discretionary gratuity of 12.5% will be added to your bill for parties of five or more. Every cent is shared between the team in this restaurant. Discretionary gratuity is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.

APPETISERS

Prawn Crackers

With a peanut and sweet chilli sauce [1,2,5] - 4.95

Black Pepper Squid*

Served with ginger soy sauce [1,6,14] - 13.95

Smoked Trout Mieng Kam ** [GF]

Goatsbridge smoked trout with shredded roasted coconut, peanuts, ginger, shallots, lime and birds eye chilli with shrimp paste, fish sauce and a palm sugar sauce [2,4,5] - 13.95

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip [1,6,11] - 12.95

Por Pia Thod [V]

Crispy vegetable spring rolls with woodear mushrooms, served with plum sauce, iceberg lettuce and mint [1,6,7] - 11.95

Hoisin Duck Rolls

Shredded duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature) [1,6,11,14] - 13.50

Spicy Tofu Popcorn** [V]

Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1,3,11] - 11.95

A LA CARTE

Sun Dried Pork**

Marinated pork with sugar, soy sauce, seasoning sauce, black pepper and white sesame seeds deep fried and served with hot chilli sauce and sticky rice. [1,6,11] - 13.50

Spicy Basil Beef Lettuce Cups***

Finely ground mince beef stir fried with garlic, chilli, spring onions, green bean and oyster and soy sauce on lettuce cups [1,4,6,14] - 14.95

Tom Yam Soup***

Traditional Thai spicy sour soup with Thai herbs and oyster mushrooms
Chicken [2,4] - 10.50
Prawns [2,4] - 11.95

SALADS

Thai Beef Salad** [GF]

Stir fried beef with cucumber, lemongrass, cherry tomatoes, shredded carrots, coriander, shallots, spring onions, birds eye chillis, peanuts, baby leaves and a tangy lime dressing [4,5] - 24.95

Grilled Red Chicken Salad** [GF]

Chicken marinated with red curry paste and served with onions, spring onions, shredded carrots, birds eye chillies, pomegranate, mango, iceberg lettuce and a tangy dressing [2,4,12] - 23.95

PALEO

Caveman** [GF][PF]

Butternut squash, sweet potato, Pak Choi, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce [2,4]

Chicken - 23.95

Beef Fillet - 25.95

Tiger Prawns - 26.95

Vegetables and Tofu - 22.95

Rice not included

PLANT BASED

Vegan Bangkok*** [VG]

Flat rice noodles with baby corn, carrot, broccoli, Pak Choi, Chinese leaf, onions, peppers, chillies, spring onions and sweet basil [1,6] - 19.95

Gaeng Karee Fuktong* [VG][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes - 21.95

Vegan Phad Thai [VG][GF]

Flat rice noodles with peanuts, bean sprouts, baby corn, carrot, broccoli, bok choy, Chinese leaf and lime [5] - 19.95

Vegan Xiao Hao Lo

Button mushrooms, baby corn, carrot, broccoli, bok choy, chinese leaf, snow peas & cashew nuts [1,6,8] - 19.95

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5] - 24.95

Gaeng Pet Nua*** [GF]

Red beef fillet curry with aubergines, string beans, peppers, chillies and sweet basil [2,4] - 26.95

Green Prawn*** [GF]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4] - 26.95

WOK

Crispy Chilli Chicken**

With cashew nuts, sugar snap peas, spring onions and carrots [1,3,6,8,14]

Sweet and Sour

With cucumber, onions, cherry tomatoes, pineapple and spring onions [1,3,6]

Phad Khing*

With ginger, oyster mushrooms, spring onions, baby corn and peppers [1,6,14]

Phad Prik Sod***

With chilli, onions, peppers, mushrooms and sweet basil [1,6,14]

Boom!!!*****

Fiery stir-fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root [1,2,4,6,14]

Phad Nam Prik Pao**

With chilli paste in oil, wood ear mushrooms, onions, baby corn, spring onions, chilli and Thai sweet basil [1,2,4,6,14]

NOW CHOOSE FROM THE FOLLOWING:

Chicken - 25.95

Beef Fillet - 27.95

Tiger Prawns [2] - 27.95

Vegetables & Tofu - 23.95

Rice served with all wok & curry dishes

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, egg, bean sprouts and lime

Chicken [3,5] - 20.95

Tiger Prawns [2,3,5] - 21.95

Vegetables & Tofu [3,5] - 19.95

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1,2,3,5,6,14] - 21.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14] - 21.95

Fan Fo***

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choy [1,2,3,6,14] - 20.95

SABA DISHES

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

Chargrilled Angus 10 oz Sirloin**

With Asian slaw of white cabbage, red cabbage, green papaya, crushed chilli, fried shallots, cashew nuts and a tamarind palm sugar sauce [1,2,4,6,14] - 38.95

Crispy Duck with Pineapple*

Crispy aromatic duck served with pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a rice wine and soy sauce [1,6,11,14] - 28.95

Steamed Fillet of Seabass**

With ginger, soy sauce, Xiao Shing wine and chinese leaves [1,4,6,11,14] - 28.95

SIDES

Som Tam*** [SL][GF]

Spicy green papaya salad with cashew nuts, string beans, cherry tomatoes, garlic, birds eye chilli, carrots, fish sauce, lime juice, palm sugar [2,4,8,14] - 10.95

Broccoli and Baby Pak Choi [V]

Stir-fried with a garlic and mushroom sauce [1,6,11] - 6.95

Green Beans with Chilli & Garlic ** [V]

Stir fry green beans with chilli and garlic in mushroom sauce [1,6] - 8.95

Saba Home Fries

Potato cubes with spring onion, coriander, sea salt and crushed chilli [1] - 6.50

Fried Egg Noodles

with bean Sprouts & carrot [1,6,14] - 5.50

Saba Brown & Red Rice [GF] - 3.95

Steamed Jasmine Rice [GF] - 3.95

Egg Fried Rice [3] - 4.50