

# 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

### Som Tam Kung\*\*\* [GF]

Chargrilled Tiger Prawn with spicy green papaya salad with cashew nuts, string bean, cherry tomatoes, garlic, birds eye chilli, carrot, fish sauce, lime juice, palm sugar [1,2,4,8,14] - 24.95

## 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 babycorn, 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, babycorn, carrot, broccoli, bok choy, Chinese leaf and lime [5] - 19.95

### Vegan Xao Hao Lo

Button mushrooms, babycorn, 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 choi [1,2,3,6,14] - 20.95

## NOODLE SOUP

### Pho Bó

Rice noodle soup with beef and sweet basil served with bean sprouts, basil and condiments [1,6] - 22.95

## SABA DISHES

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

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

With peppers, chilli, sweet basil and a red curry sauce [2,3,4] - 29.95

### 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] - 39.95

### 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

### Wild Atlantic Halibut\*\*\*

Pan-fried Atlantic Halibut marinated in a red curry paste and kaffir lime leaves and served with stir-fried spinach, bok choy, string beans and pickled soybeans [1,2,4,6] - 34.95

### Steamed Fillets of Seabass\*\*

With ginger, soy sauce, Xao 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

### Green Beans with Chilli & Garlic\*\* [V]

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

### Broccoli and Baby Pak Choi [V]

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

### 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