

SAWASDEE

สนุก SANOOK {ENJOY}

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten
[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.

GROUP DINNER

3 COURSES
€54.95PP*

APPETISERS

Black Pepper Squid*
Served with ginger soy sauce
[1,6,14]

Moo Ping
Chargrilled pork skewers served with a spicy chilli sauce and sticky rice.
[1,6,14]

Saba Chicken Wings*
With a nahm jim jaew dipping sauce and a carrot relish
[1,2,6,11,14]

Por Pia Thod [V]
Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint
[1,6,7]

Spicy Tofu Popcorn [V]**
Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce
[1,3,11]

Hoisin Duck Rolls
Aromatic shredded duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature)
[1,6,11,14]

CURRIES

Massaman Chicken* [GF]
With potatoes, onions, peanuts and crispy shallots [2,4,5]

Green Prawn* [GF]**
With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4]

Red Duck Curry***
With lychee, grapes, peppers, chillis and Thai sweet basil
[1,2,4,6,14]

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]

Gaeng Karee Fuk Tong* [VG][GF]
Aromatic yellow butternut squash and sweet potato curry with onions and potatoes

Vegan Phad Kra Pao* [VG]**
Stir fried crispy aubergine with yellow bean sauce, green beans, tofu, chillies and holy basil
[1,6]

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]

Grilled Red Chicken Salad[GF]**
Chicken marinated in 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]

Chargrilled Tiger Prawn and Mango Salad**

With mango, shallots, shredded carrots, iceberg lettuce, cashew nuts, garlic, fish sauce and lime juice [1,2,4,8]

NOODLES

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

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

Fan Fo***
Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choi
[1,2,3,6,14]

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]

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
Beef Fillet
Tiger Prawns
Vegetables & Tofu

Rice served with all
Wok and Curry dishes

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
[2,3,4]

Steamed Fillets of Seabass**
With Chinese leaf and a garlic, lime and chilli dressing [4]

Chargrilled Tiger Cry 10oz Sirloin Steak**
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]

Crispy Five Spice Duck*
Crispy aromatic duck breast with stir fried pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a five spice sauce
[1,6,11,14]

Crispy Pork Belly
With hoisin sauce and stir fried pak choy and pickled mooli
[1,5,6,11,14]

DESSERT

Dessert of the day

SIDES

Stir Fried Greens [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] - 6.95

Fried Egg Noodles
with bean sprouts & carrot [1,6,14] - 5.95

Saba Brown & Red Rice [GF]
3.95

Steamed Jasmine Rice [GF]
3.95

Egg Fried Rice [3]
4.50