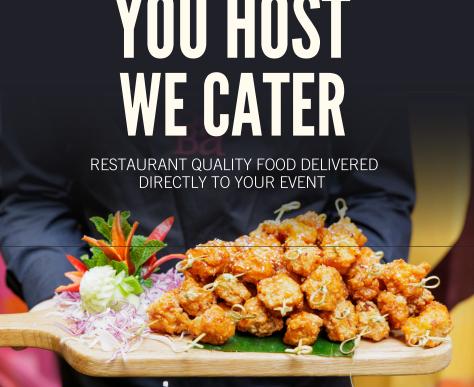


# YOU HOST



# MAKE YOUR EVENT UNFORGETTABLE!

Customisation: Every event is tailored to your needs, from the menu, dietary requirements, catering staff and mixologists. We also take care of setup and cleanup.

Finger Food Platters: Serve up to 10 people, with approximately 7-8 pieces per person.

Hot Buffet: Perfect for corporate luncheons or house parties. Starting at €14 per person. Delivered in hot holding chafing dishes, with a minimum order for 25 people.

Saba Sharing Trays: Ideal for smaller gatherings. Each tray serves approximately 8-10 half portions of our most popular dishes. Price per tray, including rice: €99.00.

Vegan & Plant-Based Options: We offer a wide selection of vegan and plant-based dishes. Menus are available upon request.

Cocktails & Mixology: Enhance your event with expertly crafted cocktails, served by your very own private mixologist. We also offer cocktail masterclasses so your team get to shake up their own cocktails.

Add-Ons: Cutlery, crockery, napkins, or glassware are available for a small additional fee.

CONTACT US: CATERING@SABADUBLIN.COM

# **HOT BUFFET**

€14 PP: 25 SERVINGS PER DISH

MASSAMAN CHICKEN\* [GF] \*VOTED BEST CURRY IN IRELAND\* A curry with mythical origins...and legendary flavour! Potatoes and onions simmered in coconut milk and perfumed with cardamom, cinnamon, star anise and crushed peanuts (A: 2,4,5)

#### **CRISPY CHILLI CHICKEN**

Juicy crispy chicken with cashew nuts, sugar snap peas, spring onions, carrots in a delicious sweet chilli sauce (A: 1.3.6.8.14 - wheat)

#### CHICKEN PHAD KHING

A zingy stir fry with ginger, chestnut mushrooms, spring onions, baby corn and peppers (A: 1,6,14 -wheat)

#### PHAD PRIK SOD CHICKEN

This stir fry has a good kick with birds eye chillies, onions, peppers, mushrooms and sweet basil. (A:1.6.14 - Wheat)

#### VEGAN VEGETABLE YELLOW CURRY

An aromatic mild curry with onions, baby corn, carrots, broccoli, Pak choi, Chinese leaves, potatoes and crispy shallots.

#### **VEGAN XAO HAO LO**

Wok fried button mushrooms, baby corn, carrots, broccoli, Pak choi, Chinese leaves, snow peas and cashew nuts (A: 1,6,8 - wheat)

**ALL SERVED THAI JASMINE RICE** BEEF OR PRAWN €1 EXTRA

# **CLASSIC MENU**



## **POR PIA THOD**

Freshly rolled in-house daily, filled with shredded cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served sweeet chilli dipping sauce (A: 1,5,7 - wheat)

#### SATAY GAI

Grilled aromatic chicken skewers smothered with a rich peanut sauce (A: 1,2,5,6,7,8,10,11 - wheat)

## THAI VEGETABLE SAMOSAS

Thai style samosas with vegetables, flavoured with yellow curry paste and served with sweet chilli sauce (A: 1 - wheat)

### SABA CHICKEN WINGS

Succulent slow roasted wings coated in a luscious soy, honey, and sesame glaze which makes them zesty, tangy and sticky. Served with a tamarind dip. (A: 1,6,11,14 - wheat)

#### **VILLAGE POTSTICKERS**

Crispy chicken and vegetable potstickers filled with vegetables, garlic, ginger and lemongrass, served with a soy ginger dipping sauce (A: 1,6,11 - wheat)

# SPICY TOFU POPCORN\*\* [VEGAN]

Fresh tofu with carrots, spring onions and coriander makes this is a delicious dish that combines crispy, popcorn style bites with a unique chilli caramel dipping sauce (A: 1.3.11.12 - wheat)

# **SIGNATURE MENU**



# CRISPY TOFU SUMMER ROLLS (GOI CUON) [GF]

Crispy tofu wrapped with rice paper, vermicelli, cucumber, lettuce, pickled carrots, daikon, and mint. Served with our peanut and sweet chilli dipping sauce (A: 1,5,6,9,11,12 - wheat)

#### SUN DRIED PORK\*\*

Crispy pork with palm sugar, soy sauce and white sesame seeds deep fried and served with hot fermented chilli sauce (A: 1,4,6,12,14 - wheat)

#### **SABA CHICKEN WINGS**

Succulent slow roasted wings coated in a luscious soy, honey, and sesame glaze. Served with a tamarind dip (A: 1,6,11,14- wheat)

#### VILLAGE POTSTICKERS

Crispy chicken and vegetable potstickers filled with vegetables, garlic, ginger and lemongrass, served with a soy ginger dipping sauce (A: 1,6,11 - wheat)

## SPICY TOFU POPCORN\*\* [VEGAN]

Fresh tofu with carrots, spring onions and coriander makes this is a delicious dish that combines crispy, popcorn style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

#### **POR PIA THOD**

Freshly rolled in-house daily, filled with shredded cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served sweeet chilli dipping sauce (A: 1,5,7 - wheat)

#### THAI VEGETABLE SAMOSAS

Thai style samosas with vegetables, flavoured with yellow curry paste and served with sweet chilli sauce (A: 1 - wheat)

# PRESTIGE MENU



# CRISPY TOFU SUMMER ROLLS (GOI CUON) [GF]

Crispy tofu wrapped with rice paper, vermicelli, cucumber, lettuce, pickled carrots, daikon, and mint. Served with our peanut and sweet chilli dipping sauce (A: 1,5,6,9,11,12 - wheat)

## SUN DRIED PORK\*\*

Crispy pork with palm sugar, soy sauce and white sesame seeds deep fried and served with hot fermented chilli sauce (A: 1,4,6,12,14 - wheat)

#### SABA CHICKEN WINGS

Succulent slow roasted wings coated in a luscious soy, honey, and sesame glaze. Served with a tamarind dip (A: 1,6,11,14- wheat)

#### VILLAGE POTSTICKERS

Crispy chicken and vegetable potstickers filled with vegetables, garlic, ginger and lemongrass, served with a soy ginger dipping sauce (A: 1,6,11 - wheat)

## SPICY TOFU POPCORN\*\* [VEGAN]

Fresh tofu with carrots, spring onions and coriander makes this is a delicious dish that combines crispy, popcorn style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

#### POR PIA THOD

Freshly rolled in-house daily, filled with shredded cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served sweeet chilli dipping sauce (A: 1,5,7 - wheat)

#### THAI VEGETABLE SAMOSAS

Thai style samosas with vegetables, flavoured with yellow curry paste and served with sweet chilli sauce (A: 1 - wheat)