

LAMPANG

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.

GROUP LUNCH

3 Courses
€59.95PP*

APPETISERS TO SHARE

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

Smoked Trout Mieng Kam [GF]**
Goatsbridge smoked trout with shredded roasted coconut, peanut, ginger, lime and birds eye chilli with shrimp paste, fish sauce and a palm sugar sauce [2,4,5]

Saba Chicken Wings*
With a nam 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]

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]

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]

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 & Tof

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 Angus 9oz Sirloin Steak**
With Saba home fries, crunchy greens and betel leaf and red curry 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]

Slow Cooked Wicklow Lamb Shank**
Marinated in Singha beer, lemongrass and kaffir leaves for 24 hours. Served with sweet potato, butternut squash and a Panang curry sauce [2,4]

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

DESSERT

Dessert of the day

