

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 and Angus 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] - 14.95

Tempura Spiced Cauliflower* [V]

With a lime and mustard mayonnaise [1,10] - 12.95

Saba Chicken Wings*

With nam jim jaew dipping sauce and a carrot relish [1,2,6,11,14] - 13.95

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint [1,6,7] - 12.95

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] - 14.50

Spicy Tofu Popcorn** [V]

Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1,3,11] - 13.50

Smoked Trout Mieng Kam*[GF]

Goatsbridge smoked trout with shredded roasted coconut, peanuts, ginger, lime and birds eye chilli with shrimp paste, fish sauce and a palm sugar sauce [2,4,5] - 14.95

ALA CARTE

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, spring onion, egg, bean sprout and lime [5]
Chicken - 25.95
Tiger Prawns - 26.95
Vegetables & Tofu - 25.95

Saigon**

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1,2,3,5,6,14] - 26.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14] - 27.95

Fan Fo***

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choi [1,2,3,6,14] - 25.95

WOK

Crispy Chilli Chicken**

With cashew nuts, sugar snap peas, spring onions and carrots [1,3,6,8,14] - 26.95

Sweet and Sour

With cucumber, peppers, 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 sweet basil [1,2,4,6,14]

NOW CHOOSE FROM THE FOLLOWING:

Chicken - 26.95
Beef Fillet - 28.95
Tiger Prawns - 27.95
Vegetables & Tofu - 26.95

All curry, wok and Saba dishes are served with steamed Jasmine rice

NOODLE SOUP

Pho Bó

Rice noodle soup with beef and sweet basil served with bean sprouts, basil and condiments [1,6] - 25.95

Tom Yum Mama **

Mama noodles, crispy pork belly, tiger prawns, Pak choi, lemongrass, galangal, kaffir lime leaves, Thai chilli paste, birds eye chillies in a punchy fragrant Tom Yum soup [1,2,3,4,6,7,9,11] - 25.95

SABA DISHES

Our signature main course dishes created by our Executive Chef, Natthawut Khuhathong

Steamed Fillets of Seabass*

With ginger, soy sauce, Xiao Shing wine and Chinese leaves [1,4,6,11,12,14] - 32.95

Chargrilled 10oz Angus Sirloin 28 Day Dry Aged**

With sauteed green beans with garlic, Saba house fries and red curry betal leaf sauce [1,2,4,6] - 42.95

Crispy Pineapple Duck

Crispy aromatic duck breast with stir fried pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a mushroom and sesame sauce [1,6,11,14] - 29.95

Crispy Pork Belly

With hoisin sauce and stir fried pak choi and pickled mooli [1,5,6,11,14] - 29.95

Hake in Banana Leaf [GF]

With peppers, chilli, sweet basil and a red curry sauce [2,3,4] - 32.95

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] - 31.95

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 - 25.95
Beef Fillet - 27.95
Tiger Prawns - 26.95
Vegetables and Tofu - 25.95

Rice not included

SIDES

Edamame Beans*

Served with Maldon sea salt and dried chilli flakes [6] - 7.95

Stir Fried Greens [V]

Stir-fried with a garlic and mushroom sauce [1,6,11] - 7.95

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] - 6.50

Saba Brown & Red Rice [GF] - 4.75

Steamed Jasmine Rice [GF] - 4.50

Egg Fried Rice [3] - 4.75

