

ROCKSTAR EXPERIENCE

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.

**2 COURSES WITH
COCKTAIL €44.95**

APPETISERS

Por Pia Thod [V]

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

Black Pepper Squid*

Served with ginger soy sauce [1,6,9,14]

Mussels Gorlae* [GF]

Grilled Roaring Water Bay mussels in a curry glaze of turmeric powder, garlic, ginger, shallots, kaffir lime leaves, shrimp paste and dry chilli served with pickled Mooli radish [2,4,12,14]

Spicy Tofu Popcorn** [V]

Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1,11,12]

Saba Chicken Wings*

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

Grilled Massaman Satay Chicken

Chargrilled juicy chicken marinated in Massaman curry and coconut milk and served with peanut satay sauce and cucumber relish [2,4,5,12]

NOODLES

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1,2,3,4,5,6,14]

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

CHOOSE YOUR FAVOURITE STYLE

Xao Hao Lo (Sao-Hua-Ler)

With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts [1,2,6,8,14]

Phad Prik Sod***

With chilli, onions, peppers, mushrooms and sweet basil [1,2,6,14]

Sweet and Sour

With pineapple, cherry tomatoes, onions, peppers, spring onions, peppers and cucumber [1,2,3,6,14]

NOW CHOOSE FROM THE FOLLOWING:

Chicken | Beef | Prawns |
Vegetables and Tofu

SABA DISHES

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

Nam Tok Pla Tod **

Crispy whole seabass with a tangy and spicy Nam Tok sauce, lime juice, fish sauce, fresh chilli and roasted rice powder [1,4]

+€5 supplement

Crispy Pork Belly

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

+€5 supplement

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]

+€5 supplement

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5]

Gaeng Karee Fuktong* [V][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes

Green Prawn Curry*** [GF]

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

Red Beef Curry***

With aubergines, string beans, peppers, chillies and sweet basil [2,4]

COCKTAILS

CHOOSE FROM THE FOLLOWING

Spritz Royal

Aperol, Prosecco, soda water, Chambord

Spicy Margarita

El Jimador Tequila Reposado, Triple Sec, lime, agave, Thai chilli

Thai-Ijto

Bacardi Spiced, fresh mint, lime, ginger & lemongrass syrup

Grapefruit Cosmo

Finlandia Grapefruit Vodka, Triple Sec, lime, cranberry juice

Lychee Collins (N/A)

CleanCo Rhubarb Non-Alcoholic Gin, lychee syrup, lemon juice, soda

