

MATCH DAY

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.

**THREE COURSES
€44.95PP**

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]

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 nahm 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 choy [1,2,3,6,14]

WOK

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

Steamed Fillets of Seabass*

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

Crispy Pork Belly

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

Chargrilled 8oz Angus Rib Eye - 28 Day Dry Aged *

Served with house fries and fried hen egg with Thai chimichurri [3,12]
+6 supplement

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]

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]

Gaeng Pet Nua*** [GF]

Red beef fillet curry with aubergines, string beans, peppers, chillies and sweet basil [2,4]

DESSERT

Dessert of the Day
or
Glass of Prosecco

SCAN THE QR CODE

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BIRTHDAY COCKTAILS

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