



COCKTAIL LIST

Welcome to Saba, where classic cocktails are reimagined with the bold flavours of Thailand. From lemongrass and kaffir lime leaf to coconut and chilli, by using modern techniques, we craft our cocktails with a wide range of homemade liqueurs, cordials and tinctures as well as premium spirits, to deliver an authentic Thai experience where each drink balances and complements our cuisine.

สนุก
SANOOK
{ENJOY}

LOVED

SABA'S MOST LOVED COCKTAILS

Saba Pornstar Martini

Finlandia Vodka, vanilla syrup, passion fruit puree, served with a shot of prosecco

Flavour profile: *sweet, fruity, tart*
- 14.50

Phuket Passion

Finlandia Vodka, raspberry liqueur, passion fruit puree and Prosecco

Flavour profile: *sweet, tropical, bubbly*
- 14.50

Saba Sour

Slane Whiskey, lemon juice, sugar syrup, plant-based foam and Angostura bitters

Flavour profile: *sour, tangy, tart*
- 14.50

Spicy Margarite

El Jimador Blanco Tequila, Cointreau, lime juice and Thai chilli essence

Flavour profile: *sweet, tropical, spicy*
- 14.50

Guava Collins

Bombay Sapphire Bramble Gin, lemon juice, guava syrup and topped up with soda water

Flavour profile: *sweet, tropical, earthy*
- 14.50

Thai Tea Negroni

Bombay Sapphire Gin, Campari, Martini rosso, thai tea and chocolate bitters

Flavour profile: *bitter, herbal, smoky*
- 14.50

Lychee Martini

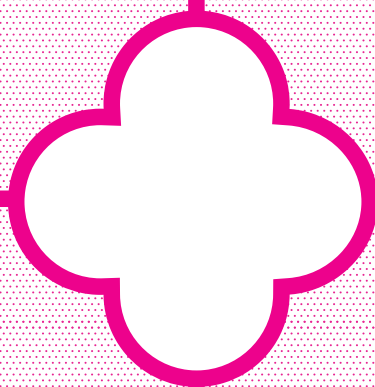
Belvedere Vodka, Lychee liqueur, Martini Extra Dry

Flavour profile: *sweet, tangy, herbal*
- 14.50

Espresso Martini

Finlandia Vodka, coffee liqueur and vanilla syrup shaken with freshly brewed double espresso

Flavour profile: *creamy, smooth, sweet*
- 14.50



MOCKTAILS AND LOW ABV.

Aperol Spritz (ABV:11%)

Aperol, Prosecco, soda water

Flavour profile: bitter, citrusy, refreshing
13.50

Saba Lemonade (ABV:N/A)

Lemon, ginger, lemongrass,
soda water

Flavour profile: tart, citrusy, tangy
- 7.95

Lemongrass No-jito (ABV:N/A)

Lemongrass syrup, apple juice,
lime juice, fresh mint and top up
with soda water

Flavour profile: citrusy, herbal, refreshing
- 7.95

SAKE

Hakutsuru Junmai - 13.95

Choya Plum Wine - 13.95

Hakutsuru Nigori Yuzu - 15.95

All 180 ml

APERITIF

Martini Extra Dry, Italy

Martini Rosso, Italy

Martini Bianco, Italy

Martini Fiero, Italy

Campari, Italy

Aperol, Italy

All - 6.95

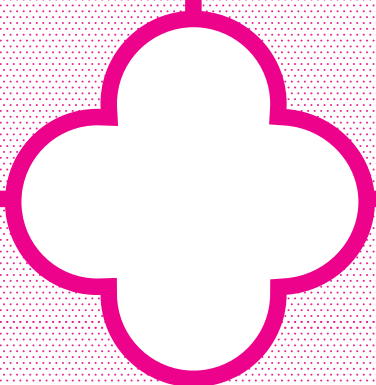
PORTS & SHERRY

Port Ruby, Portugal

White Port, Portugal

Solera Oloroso, Spain

All - 6.95



DRAFT ON TAP

Guinness

Stout, Ireland ABV 4.2%
Pint - 6.80 | Glass - 4.10

Poretti

Lager, Italy ABV 5.5%
Pint - 7.90 | Glass - 4.10

BOTTLE BEERS

Singha

Lager, 330 ml, Thailand
ABV 5.0% - 7.25

Asahi

Lager, 330 ml, Japan
ABV 5.0% - 7.25

Kirin Ichiban

Rice Lager, 330 ml, Japan
ABV 5.0% - 7.25

Maisels Original Weisse

Weisse Beer, 500 ml, Germany
ABV 5.2% - 8.25

Fentimans Hollows

Ginger Beer [GF]
Ginger Beer, 500 ml, UK
ABV 4% - 8.50

Stonewall Cider [VG]

Medium Dry Cider,
500 ml, Ireland
ABV 5.5% - 8.95

Maisels Weisse Alcohol Free

Weisse Beer, 500 ml, Germany
ABV N/A - 6.95

RUM

Bacardi Carta Bianca,
Puerto Rico – 6.50

Bacardi 4yr,
Puerto Rico – 7.50

Bacardi Carta Oro,
Puerto Rico – 6.50

Bacardi Spiced,
Puerto Rico – 6.50

Bacardi Coconut,
Puerto Rico – 6.50

Bacardi Raspberry,
Puerto Rico – 6.50

Havana Club 3yr,
Cuba – 6.50

Havana Club 7yr,
Cuba – 8.95

Diplomatico Mantuano,
Venezuela – 7.50

Ron Zacapa 23yr,
Guatemala – 15

Kraken,
Caribbean – 6.50

Gosling Dark Black Seal,
Bermuda – 7.95

VODKA

Finlandia,
Finland – 6.95

Absolut,
Sweden – 6.50

Absolut Citron,
Sweden – 6.50

Belvedere,
Poland – 7.25

**Belvedere Organic
Infusions,**
Poland – 9.50

Ketel One,
Holland – 6.95

Dingle,
Ireland – 6.50

Grey Goose,
France – 11.50

Tito's,
USA – 7.50

GIN

IRISH GIN

Cork Dry Gin, Cork – 6.20

Blackwater No. 5 Gin,
Waterford – 6.95

Blackwater Strawberry,
Waterford – 7.50

Dingle, Kerry – 6.95

Drumshanbo Gunpowder,
Leitrim – 7.95

Mór Irish Gin, Offaly – 7.95

Shortcross, Down – 8.95

Bertha's Revenge, Cork – 7.95

An Dulaman, Donegal – 7.95

INTERNATIONAL GIN

Bombay Sapphire, England – 6.95

Bombay Bramble, England – 6.95

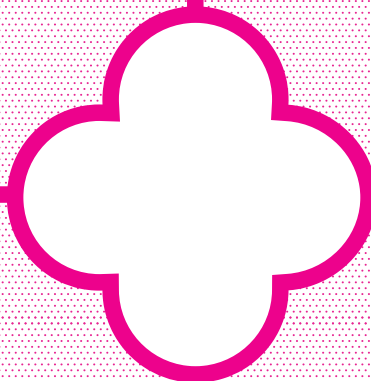
Tanqueray, England – 7.50

Tanqueray 10, England – 8.95

Hendricks, Scotland – 7.50

Monkey 47, Germany – 10

Roku, Japan – 7.50



TEQUILA

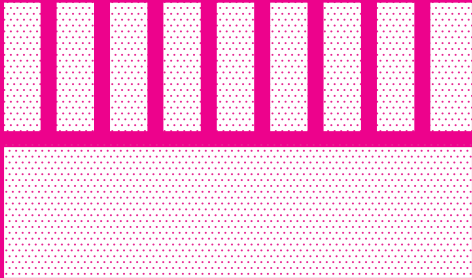
El Jimador Reposado – 7.50

El Jimador Blanco – 7.50

Don Julio Blanco – 14

Patron Reposado – 14.50

Patron Silver – 13.50



WHISKEY

IRISH WHISKEY

Powers - 6.50

Slane - 7.20

Writer's Tears - 9.95

Jameson - 6.50

Jameson Black Barrel - 11.50

Jameson 18yr - 30

Teeling Small Batch - 6.95

Teeling Single Grain - 8.20

Teeling Single Malt - 9.50

Bushmills Original - 6.50

Writer's Tears - 9.95

Yellow Spot - 16.50

Green Spot - 11.50

Redbreast 12yr - 15

Connemara 12 - 12.50

Midleton Very Rare 2024
- 30

SCOTCH WHISKY

Johnnie Walker Red - 6.50

Glenmorangie - 10.50

Ardbeg 10yr - 12.50

AMERICAN WHISKEY

Woodford Reserve - 8.95

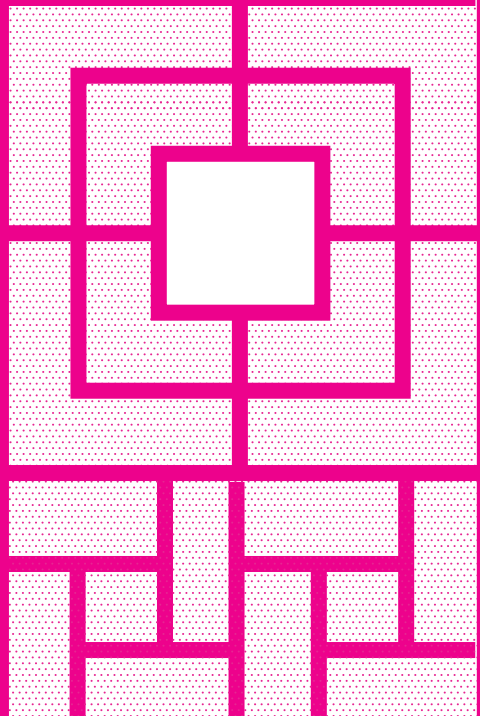
Woodford Rye - 9.95

Jack Daniels - 7.95

Jack Daniel's Single Barrel - 12.50

JAPANESE WHISKEY

Suntory Toki - 10.50





LIQUEURS

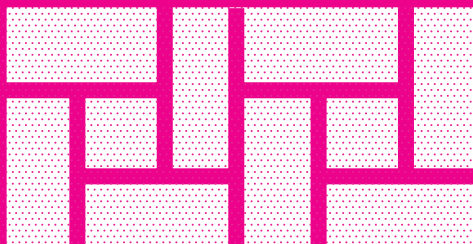
Baileys, Ireland

Grand Marnier, France

Disaronno, Italy

Cointreau, France

All Liqueurs- 6.95



DIGESTIVES

Fernet Branca, Italy

Jagermeister, Germany

Calvados, France

Limoncello, Italy

Sambuca, Italy

Crème de Menthe, Corsica

All Digestives - 6.95

COGNAC

Hennessy VS, France - 7.95

Hennessy XO, France - 30

MINERALS

Coca-Cola

Coca-Cola Zero Sugar

Diet Coke

Fanta Orange

Sprite Zero

Schweppes Tonic

Schweppes Slimline Tonic

Schweppes Ginger Ale

Schweppes Soda Water

Three Cents Tonic Water

Three Cents Pink

Grapefruit Soda

Three Cents Mandarin &

Bergamot Soda

Three Cents Pineapple Soda

Three Cents Ginger Beer

All Minerals - 4.50



WATERS

San Pellegrino Mineral Sparkling Water

Large (750ml) - 5.95

Small (250ml) - 3.50

Acqua Panna Still Water

Large (750ml) - 5.95

Small (250ml) - 3.50

JUICES

Apple
Orange
Pineapple
Grapefruit
Cranberry
Aloe Vera

All Juices - 3.95

COFFEES

Espresso - 3.00

Double Espresso - 3.50

Macchiato - 3.50

Americano - 4

Latte - 4.40

Cappuccino - 4.40

Flat White - 4.15

Mocha - 5.15

Hot Chocolate - 5.15

Liqueur Coffee - 9

Choose your liqueur and
we'll add freshly brewed
coffee, sugar and cream

Plant-based

Oat - 0.60

TEAS

Peppermint | Earl Grey
Jasmine | Chamomile
Darjeeling | Berry Fruit
Rooibos Chocolate Chai
Ginger Zest

All Teas - 3.95

INDEX

FROM OUR LARDER

Fish Sauce

A pungent, salty liquid made from fermented fish, which adds depth to flavour.

Galangal

A root similar to ginger but with a sharper, more citrusy flavour.

Ginger

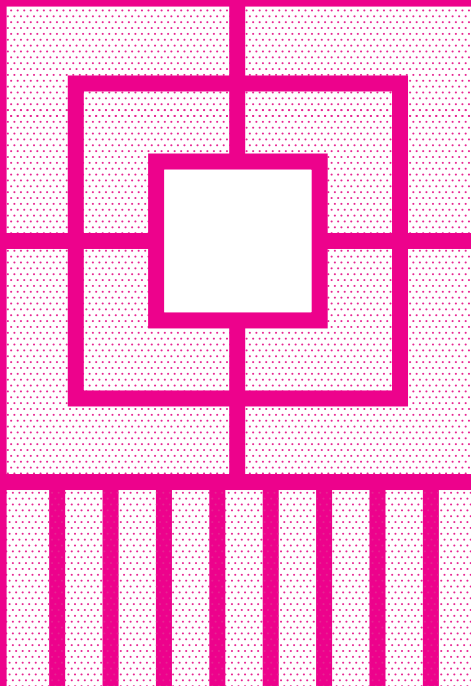
A versatile root with a warm, slightly spicy flavour.

Palm Sugar

Used in Southeast Asian cooking. It has a rich, caramel-like flavour and is typically found in desserts or sauces.

Kaffir Lime Leaf

A fragrant leaf with a citrusy flavour that's commonly used in Thai cooking, particularly in curries, soups and stir-fries.



Labdanum

Derived from a resin obtained from the Cistus plant, labdanum offers rich, ambery notes, adding depth and warmth.

Lemongrass

A fragrant, citrusy stalk used in Thai and other Southeast Asian cuisines. It imparts a fresh, lemon-like aroma and flavour to dishes like soups, curries and teas.

Matcha Tea

Matcha is a powdered green tea known for its rich flavour, high antioxidants and smooth, energising effects.

Palm Sugar

A sweetener made from the sap of palm trees, often used in Southeast Asian desserts and savoury dishes for a mellow, caramel-like sweetness.

Pink Peppercorn

A dried berry substitute that comes from the Peruvian pepper tree. It has a milder, slightly fruity flavour compared to black pepper and is used in some Asian and Mediterranean dishes.

Plant-based Foam

A modern cooking technique often seen in molecular gastronomy, where foams are created from plant-based ingredients like soy or almond milk to add texture and visual interest to dishes.

Palo Santo

Known for its subtle woody notes, Palo Santo adds warmth to drinks

Rhubarb

Tart and slightly sweet with a crisp, vegetal edge.

Riboflavin

A type of B vitamin (B2) that's important for energy production and healthy skin, eyes, and nervous system. In cooking, it may be used as a food colouring agent, especially in yellow or orange foods.

Rue Berry

A small fruit from the rue plant. In some culinary traditions, berries are used for their bitter flavour and are thought to have medicinal properties.

Saffron

A spice derived from the flower of *Crocus sativus*. Known for its distinct golden colour and delicate flavour.

Thai Basil

A variety of basil used in Thai cooking, which has a spicy, anise-like flavour. It's often used in stir-fries, curries and salads.

Thai Tea

A sweet, spiced tea often made from strong black tea leaves, sugar and condensed milk. It's a popular drink in Thai restaurants and is typically served iced.

Timur Berry

Aka "grapefruit pepper", introduces fresh, citrusy notes reminiscent of grapefruit.

Vetiver

Known for its earthy and woody characteristics, vetiver adds a grounding, aromatic depth to cocktails.

White Penja

Sourced from Cameroon's Penja Valley, this pepper imparts fresh menthol and camphor notes

Yuzu

A citrus fruit known for its tangy, tart flavour. It is often used in Japanese cuisine for its juice, zest, and fragrance in dishes, drinks, and desserts.

Sake

Alcoholic beverage obtained from fermented rice with a broad range of flavour profiles and great depth of flavour

Shiso Leaf

A fragrant herb commonly used in Japanese cuisine, with a flavor that's a cross between mint, basil and cinnamon. It's used in salads, sushi and as a garnish

Tamarind

Tamarind is a tangy-sweet tropical fruit used in cooking, beverages and sauces.

