



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

Wasabi Margarita

El Jimador Blanco Tequila, Illegal Mezcal, ginger, wasabi, lime, yuzu, soy sauce, Nori (6)

Flavour profile: sour, spicy, herbal
- 14.95

Phuket Passion

Finlandia Vodka, raspberry, passion fruit, Prosecco (12)

Flavour profile: sweet, fruity, tart
- 14.95

Guava Collins

Bombay Sapphire Gin lime leaves infused, lemon, guava, soda water

Flavour profile: citrusy, refreshing, fruity
- 14.95

Saba Sour

Slane Whiskey, ginger, lemon, syrah, plant based foam, Angostura bitters (12)

Flavour profile: sour, tangy, tart
- 14.95

Saba Pornstar

Finlandia Vodka, vanilla, passion fruit, coconut, lime (12)

Flavour profile: sweet, fruity, tart
- 14.95

Thai Tea Negroni

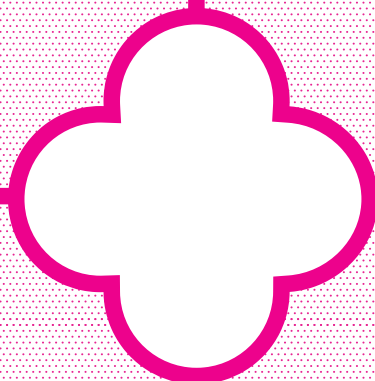
Bombay Sapphire Gin Thai tea infused, palo santo, vermouth, Campari

Flavour profile: bitter, herbal, smoky
- 14.95

Shisho Old Fashioned

Hennessy VS shiso leaf infused, coconut, walnut bitter, labdanum

Flavour profile: nutty, sweet, earthy
- 14.95



MOCKTAILS AND LOW ABV.

SIGNATURES

CRAFTED TO LEAVE AN
EVERLASTING IMPRESSION

Som-O Sa

Bacardi Carta Blanca Rum
pomelo infused, lime, grapefruit,
Maraschino

Flavour profile: *sour, refreshing, citrusy*
- 14.95

Lychee Lom Ramphoei

Bombay Sapphire Gin infused
with lemongrass, vermouth blend,
lychee, jasmine essence

Flavour profile: *dry, floral, aromatic*
- 14.95

Mamuang Fai

Bacardi Carta Oro, Bacardi coconut
Thai chilli infused, lime, mango,
Thai basil, chocolate

Flavour profile: *sweet, tropical, spicy*
- 14.95

Sala Sawan

Bombay Sapphire Gin Presse,
Martini Fiero, passion fruit, snake
fruit cordial, black pepper,
plant based foam

Flavour profile: *creamy, aromatic, indulgent*
- 14.95

Aperol Spritz (ABV:11%)

Aperol, Prosecco, soda water

Flavour profile: *bitter, citrusy, refreshing*
12.95

Fiero and Mandarin (ABV:14%)

Martini Fiero, lime, blood
orange, Mandarin and
Bergamot soda water

Flavour profile: *citrusy, sweet, herbal*
12.95

Raspberry Swizzle (ABV:9%)

Bacardi Raspberry Rum, lime,
banana, chocolate

Flavour profile: *fruity, sweet, fresh*
12.95

Lychee Collins (ABV:N/A)

Clean Co Rhubarb non-alcoholic
Gin, lemon, lychee, soda water

Flavour profile: *sweet, fruity, refreshing*
8.95

Saba Lemonade (ABV:N/A)

Lemon, ginger, lemongrass,
soda water

Flavour profile: *tart, citrusy, tangy*
- 7.95

SAKE

Hakutsuru Junmai - 13.95

Choya Plum Wine - 13.95

Hakutsuru Nigori Yuzu - 15.95

All 180 ml

APERITIF

Lillet Rouge, France

Lillet Blanc, France

Lillet Rose, France

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

Tio Pepe Fino Sherry, Spain

Pedro Ximenez Sherry, Spain

Solera Oloroso, Spain

Manzanilla, Spain

All - 6.95

DRAFT ON TAP

Guinness

Stout, Ireland ABV 4.2%
Pint - 7.25 | Glass - 4.50

Heineken

Lager, Netherland ABV 5%
Pint - 8.25 | Glass - 4.50

Moretti

Lager, Italy ABV 5.5%
Pint - 8.50 | Glass - 4.50

Asahi Super Dry

Lager, Japan ABV 4.9%
Pint - 8.25 | Glass - 4.50

Wicklow Wolf Elevation

IPA, Ireland ABV 4.8%
Pint - 8.25 | Glass - 4.50

Wicklow Wolf Tundra Tropical

IPA, Ireland ABV 5.6%
Pint - 8.25 | Glass - 4.50

BOTTLE BEERS

Singha

Lager, 330 ml, Thailand
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]

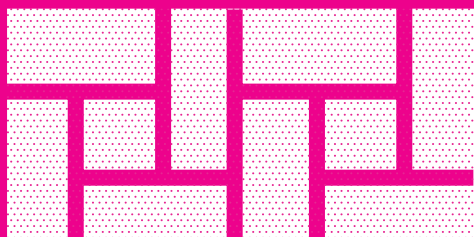
Ginger Beer, 500 ml, UK
ABV 4% - 8.50

Mongozo Pilsner [GF]
Pilsner, 330 ml, Belgium
ABV 5.0% - 6.95

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

Asahi 0%
Lager, 330 ml, Japan
ABV N/A - 6.50



RUM

Bacardi Carta Bianca,
Puerto Rico – 6.50

Bacardi 4yr,
Puerto Rico – 7.50

Bacardi 8yr,
Puerto Rico – 8.50

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

Bacardi Caribbean Spiced,
Puerto Rico – 6.95

Havana Club 3yr,
Cuba – 6.50

Havana Club 7yr,
Cuba – 8.95

Diplomatico Mantuano,
Venezuela – 7.50

Plantation Dark,
Barbados – 6.95

Plantation Pineapple,
Barbados – 8.95

Ron Zacapa 23yr,
Guatemala – 15

Gosling Dark Black Seal,
Bermuda – 7.95

Kraken,
Caribbean – 6.50

Wray & Nephew,
Jamaica – 10.50

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

Sausage Tree,
Ireland – 6.95

Grey Goose,
France – 11.50

Tito's,
USA – 7.50

Haku,
Japan – 9.50

GIN

IRISH GIN

Cork Dry Gin, Cork – 6.20

Blackwater No. 5 Gin,
Waterford – 6.95

Dingle, Kerry – 6.95

Jackford Strawberry,
Wexford – 7.50

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

Boatyard Double Gin,
Fermanagh – 7.95

INTERNATIONAL GIN

Bombay Sapphire, England – 6.95

Bombay Bramble, England – 6.95

Bombay Presse, England – 6.95

**Bombay 1ere cru Murcian
Lemon**, England – 10.50

Tanqueray, England – 7.50

Tanqueray 10, England – 8.95

Hendricks, Scotland – 7.50

Gin Mare, Spain – 9.95

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 Caskmate Stout
– 8.50

Jameson Caskmate IPA
– 8.50

Jameson Crested – 8.50

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

Bushmills Black Bush – 7

Bushmills Red Bush – 7

Bushmills 21yr– 25

Yellow Spot – 16.50

Green Spot – 11.50

Redbreast 12yr – 15

Redbreast 15yr – 17.50

Redbreast 21yr – 25

Connemara Peated – 7.95

Connemara 12 – 12.50

Pearse 5yr – 9.95

Pearse 7yr – 9.95

Midleton Very Rare 2024
– 32

SCOTCH WHISKY

Johnnie Walker Red – 6.50

Johnnie Walker Black – 8.25

Glenmorangie – 10.50

Ardbeg 10yr – 12.50

McCallan 12yr Double Cask
– 17.50

AMERICAN WHISKEY

Woodford Reserve – 8.95

Woodford Rye – 9.95

Jack Daniels – 7.95

Jack Daniel's Honey – 7.50

Jack Daniel's Apple – 7.50

Gentleman Jack – 9.95

Jack Daniel's Single Barrel – 12.50

Whistlepig 10yr – 18

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 VSOP, France - 11.95

Hennessy XO, France - 30

MINERALS

Coca-Cola
Coca-Cola Zero Sugar
Diet Coke
Fanta Orange
Sprite Zero
Schweppes Tonic
Schweppes Slimline Tonic
Schweppes Elderflower 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 Cherry 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

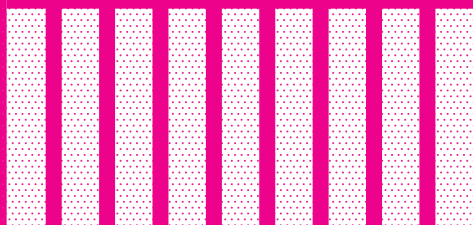
Large (750ml) – 5.95

Small (250ml) – 3.50

Filtered Water

Still (1Lt) – 1.50

Sparkling (1Lt) – 1.50



JUICES

Apple

Orange

Pineapple

Grapefruit

Cranberry

Tomato

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

Iced Matcha Latte – 5.50

Liqueur Coffee – 9

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

Plant-based

Oat / Almond / Soya Milk – 0.60

TEAS

Peppermint | Earl Grey

Jasmine | Chamomile

Darjeeling | Berry Fruit

Rooibos Chocolate Chai

Ginger Zest | Decaf Tea

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.

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.

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.

