

FESTIVE MENU

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.

2 COURSE WITH DRINK
€39.95PP*

3 COURSE WITH DRINK
€44.95PP*

APPETISERS

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]

Por Pia Thod [V]

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

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip [1,6,11,14]

Tempura Spiced Cauliflower* [V]

With a lime and mustard mayonnaise [1,10]

NOODLES

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 [1,2,3,4,6,14]

Vegan Phad Thai [VG][GF]

Flat rice noodles with peanuts, bean sprouts, baby corn, carrot, broccoli, bok choy, Chinese leaf & lime [5]

Phad Thai* [GF]

Flat rice noodles with peanuts, spring onions, egg, bean sprouts and lime [5]

NOW CHOOSE FROM THE FOLLOWING

Chicken
Tiger Prawn

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 Chicken Curry*** [GF]

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

Gaeng Rawaeng Duck Curry **

Duck breast in a lemongrass, turmeric-infused yellow coconut curry with kaffir lime leaves [1,2,4,6,14]

+ €5 Supplement

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

SABA DISHES

Crispy Duck with Pineapple*

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]

+ €5 Supplement

Steamed Fillet of Seabass**

Ginger, soy sauce, Xao Shing wine and Chinese leaves [1,4,6,11,14]

+ €4 Supplement

Crispy Pork Belly

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

+ €4 Supplement

WOK

Crispy Chilli Chicken**

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

Sweet and Sour

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

Phad Khing*

With ginger, oyster mushrooms, spring onions, baby corn and peppers [1,6,14]

NOW CHOOSE FROM THE FOLLOWING:

Chicken
Vegetables & Tofu

DESSERT

Dessert of the Day

DRINKS

Glass of Mulled Wine

Glass of our House Wine

Beer of the Week

Saba Lemonade

Lemon juice, charged with ginger, fresh ginger and soda water
0% ABV

Cranberry No-Jito

Cranberry juice, lime juice, honey syrup, fresh mint, pomegranate seeds and topped with soda water
0% ABV

