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CATERING



Corporate Catering

SABA CATERING MENU

At Saba, we believe in healthy ingredients, fresh produce and delicious flavour. We don't compromise on quality, and guarantee restaurant-quality food direct to your event. Our *award-winning chefs* have crafted various menus to suit any dietary requirements and are suitable for any event. Whether it's a *casual gathering or a formal event*, Saba has you covered.

If you would like to curate your menu please do not hesitate to contact us and we will be happy to work to your requirements. 72-hour minimum order notice.

Please note our prices are subject to change. Offerings may vary based on seasonal availability

Contact sales@sabadublin.com

Packages & Pricing

Type 1

CLASSIC MENU

€135 - 10 PERSON (7 PIECE PP)



Type 2

SIGNATURE MENU

€145 - 10 PERSON (7 PIECE PP)



Type 3

PRESTIGE MENU

€155 - 10 PERSON (7 PIECE PP)



Contact sales@sabadublin.com

CLASSIC MENU

POR PIA THOD

Freshly rolled in-house daily, filled with shredded cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served with sweet chilli dipping sauce (A: 1,5,7 - wheat)

SATAY GAI

Grilled aromatic chicken skewers smothered with a rich peanut sauce
(A: 1,2,5,6,7,8,10,11 - wheat)

THAI VEGETABLE SAMOSAS

Crispy golden pastry pockets filled with a mix of spiced vegetables, Thai herbs, curry powder and a hint of chilli for a subtle kick. Served with a sweet chilli dipping sauce (A: 1,6 - Wheat)

SABA CHICKEN WINGS

Succulent slow-roasted wings coated in luscious soy, honey, and sesame glaze which makes them zesty, tangy and sticky.
Served with a tamarind dip. (A: 1,6,11,14 - wheat)

VILLAGE POTSTICKERS

Crispy chicken and vegetable potstickers filled with vegetables, garlic, ginger and lemongrass served with soy ginger dipping sauce (A: 1,6,11 - wheat)

SPICY TOFU POPCORN** [VEGAN]

Fresh tofu with carrots, spring onions and coriander make this is a delicious dish that combines crispy, popcorn style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

SIGNATURE MENU

CRISPY TOFU SUMMER ROLLS (GOI CUON) [GF]

Crispy tofu wrapped with rice paper, vermicelli, cucumber, lettuce, pickled carrots, daikon, and mint. Served with our peanut and sweet chilli dipping sauce (A: 1,5,6,9,11,12 - wheat)

SUN-DRIED PORK**

Crispy pork with palm sugar, soy sauce and white sesame seeds deep fried and served with hot fermented chilli sauce (A: 1,4,6,12,14 - wheat)

SABA CHICKEN WINGS

Succulent slow-roasted wings coated in a luscious soy, honey, and sesame glaze. Served with a tamarind dip (A: 1,6,11,14-wheat)

VILLAGE POTSTICKERS

Crispy chicken and vegetable potstickers filled with vegetables, garlic, ginger and lemongrass, served with a soy ginger dipping sauce (A: 1,6,11 - wheat)

SPICY TOFU POPCORN** [VEGAN]

Fresh tofu with carrots, spring onions and coriander makes this a delicious dish that combines crispy, popcorn-style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

POR PIA THOD

Freshly rolled in-house daily, filled with shredded cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served with sweet chilli dipping sauce (A: 1,5,7 - wheat)

THAI VEGETABLE SAMOSAS

Crispy golden pastry pockets filled with a mix of spiced vegetables, Thai herbs, curry powder and a hint of chilli for a subtle kick. Served with a sweet chilli dipping sauce (A: 1,6 - Wheat)

PRESTIGE MENU

BUTTERFLY TIGER PRAWNS [GF]

Juicy tiger prawns coated in crispy coconut flakes and fried to golden perfection. Accompanied by a tangy chilli dip and lime (A: 1,6,11- wheat)

SATAY GAI

Grilled aromatic chicken skewers smothered with a rich peanut sauce (A: 1,2,5,6,7,8,10,11 - wheat)

SPICY TOFU POPCORN** [V]

Fresh tofu with carrots, spring onions and coriander makes this a delicious dish that combines crispy, popcorn-style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

THAI STYLE ARANCINI BALLS

Thai arancini balls are crispy, deep-fried rice balls infused with Thai flavours of lemongrass, lime, chilli, ginger and coconut milk. (A: 1,2,3,4 - wheat)

THAI FISH CAKES

A delightful blend of minced fish, red curry paste, kaffir lime and green beans fried to perfection and served with a sweet chilli sauce. (A: 1,2,3,4,5 - wheat)

POR PIA THOD

Freshly rolled in-house daily, filled with cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served sweet chilli dipping sauce (A: 1,5,7 - wheat)

SUN-DRIED PORK**

Marinated pork with palm sugar, soy sauce, and white sesame seeds, deep fried and served with hot chilli sauce [1,4,6,12,14]

VEGAN & PLANT-BASED OPTIONS

VEGETABLE PARCELS [VEGAN]

Crispy, golden-brown pastry filled with a delightful mixture of finely chopped seasonal vegetables, aromatic spices, and herbs. [1]

SPICY TOFU POPCORN** [VEGAN]

Fresh tofu with carrots, spring onions and coriander popcorn style with a chilli caramel sauce [1,3,11,12]

CRISPY TOFU SPRING ROLLS [GLUTEN FREE]

Crispy Tofu wrapped with rice paper, vermicelli, cucumber, lettuce, pickled carrots, daikon, and mint. Served with our peanut & sweet chilli dipping sauce. [1,5,6,9,11,12]

VEGAN YELLOW CURRY

With onions, potatoes, mixed vegetables and crispy shallots, with baby corn, carrot, broccoli, bok choy, Chinese leaf, sweet potato, onions and potatoes.

VEGAN XAO HAO LO

Button mushrooms, baby corn, carrot, broccoli, bok choy, Chinese leaf, snow peas and cashew nuts. [1,6,8]

VEGAN PHAD PRIK SOD

With baby corn, carrot, broccoli, bok choy, Chinese leaf, chillies, onions, peppers, mushrooms and sweet basil. [1,6]



HOT BUFFET

STARTING PRICE FROM €15.95 PP

BEEF OR PRAWN €17

MASSAMAN CHICKEN* [GF]

A curry with mythical origins...and legendary flavour! Potatoes and onions simmered in coconut milk and perfumed with cardamom, cinnamon, star anise and crushed peanuts (A: 2,4,5)

CRISPY CHILLI CHICKEN

Juicy crispy chicken with cashew nuts, sugar snap peas, spring onions, and carrots in a delicious sweet chilli sauce (A: 1,3,6,8,14 - wheat)

CHICKEN PHAD KHING

A zingy stir fry with ginger, chestnut mushrooms, spring onions, baby corn and peppers (A: 1,6,14 -wheat)

PHAD PRIK SOD CHICKEN

This stir fry has a good kick with birds s-eye chillies, onions, peppers, mushrooms and sweet basil. (A:1,6,14 - Wheat)

VEGAN VEGETABLE YELLOW CURRY

An aromatic mild curry with onions, baby corn, carrots, broccoli, Pak choi, Chinese leaves, potatoes and crispy shallots.

VEGAN XAO HAO LO

Wok fried button mushrooms, baby corn, carrots, broccoli, Pak choi, Chinese leaves, snow peas and cashew nuts
(A: 1,6,8 - wheat)

All served Thai Jasmine Rice



DESSERTS

Macarons mixed flavours

Les Carolines mixed flavours

Les Chouchouc mixed flavours

Les Tartes mixed selection

*(Pear & chocolate, Praline, Apple Vanilla,
Lemon, Caramel Almond)*



EVENT ADD-ONS

Enhance the uniqueness of your event with our selection of **add-on services**. Whether you desire an on-site mixologist crafting delightful cocktails throughout the night or dedicated wait staff to seamlessly serve and tidy up, Saba has all the elements to make your occasion truly unforgettable

If you would like us to go to your home or office with Hot Chafing Dishes, Crockery, Cutlery, Napkins etc, to set up for you; our charge is €2 per person extra.

If you would like one of our professionals to come to your home or office to serve your guests and let you enjoy your day; our charge is €25 per hour (minimum of 2 hours).

Let one of our award-winning mixologists create delicious concoctions. Bringing your event or gathering to the next level. our charge is €50 per hour (minimum of 2 hours).

SABA
EXPERIENCES



COCKTAIL MASTERCLASSES

Treat your staff to a *cocktail masterclass* with one of our award-winning mixologists. Your guests will learn how to make and shake some delicious cocktails and then get to sit back to sip and savour them!

This is a hands-on experience where the bartender will show various techniques and advise on flavour combinations. Non-alcoholic and non-gin cocktails options are available just let us know at the time of booking.

Platters of food can be served during the masterclass or dinner in Saba afterwards.



COOKING DEMONSTRATION

Spice up your events with an unforgettable *Thai Cooking Demonstration* in Saba.

Our expert chef will guide you through this live cooking demonstration, revealing the intricacies of traditional Thai cooking techniques and the artful balance of sweet, sour, salty, and spicy flavours that define this culinary tradition.

Our cooking demonstrations are the perfect way to get your team bonding and mingling out of the office. Let the joy of cooking bring your team together in a memorable and flavorful experience.



RESTAURANT TAKEOVER

The Secret Garden is the perfect space for a *brand takeover*. The space allows for your company's branding to transform the space, creating an unforgettable experience for your guests. From the moment they step into the garden, your brand will be seamlessly integrated into the ambience, the menu, and the overall atmosphere.

Saba can customise the food offering to suit your event- from finger food, a hot buffet or a sit-down dinner, we will work with you on the menu to ensure it resonates with your brand. We can also arrange a champagne reception, cocktail hour and a fully stocked and staffed private bar.



EXPERIMENTAL EVENTS

Saba is the perfect setting for any *experiential activations* so you can watch your brand come to life in an immersive and unforgettable way. Our versatile spaces are the perfect backdrop for your creative vision, allowing you to captivate your audience with a unique brand experience.

Saba can customise the food offering to suit your event- from finger food, a hot buffet or a sit-down dinner. We also offer a champagne reception, cocktail hour and a fully stocked and staffed private bar.

Whether you're launching a product, hosting an event, or creating a brand experience, Saba offers the flexibility and ambience to make your vision a reality.



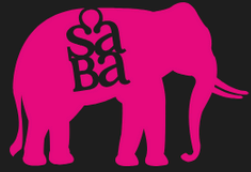
FOOD TRUCKS

Planning a large company party and want to seamlessly feed while impressing your guests?

Our Saba Food Trucks are available for exclusive hire.

Tailor the menu to suit your event perfectly, and enjoy the convenience of hot, freshly cooked food served in our eco-friendly biodegradable packaging. Make your event truly exceptional and leave a lasting impression on your guests by having the Saba food trucks present.

Minimum hire- 250 people



Contact Us

SABA HAPY MEETING PLACE

To inquire about booking or renting a venue, please reach out to us at:

Email: sales@sabadublin.com or

call (01) 679 2000

For corporate catering services, Get in touch with us today at
sales@sabadublin.com

CHECK US OUT:

www.sabadublin.com

Instagram: [@sabarestaurantdublin](https://www.instagram.com/sabarestaurantdublin)
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