

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.

APPETISERS

Prawn Crackers

With a peanut and sweet chilli sauce [1,2,5] - 4.95

Black Pepper Squid*

Served with ginger soy sauce [1,6,14] - 14.95

Saba Chicken Wings*

With nahm jim jaew dipping sauce and a carrot relish [1,2,6,11,14] - 13.95

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint [1,6,7] -12.95

Hoisin Duck Rolls

Aromatic shredded duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature) [1,6,11,14] - 14.95

Spicy Tofu Popcorn** [V]

Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1,3,11] - 13.95

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] - 14.95

Smoked Trout Mieng Kam*[GF]

Goatsbridge smoked trout with shredded roasted coconut, peanuts, ginger, lime and birds eye chilli with shrimp paste, fish sauce and a palm sugar sauce [2,4,5] - 14.95

Spicy Basil Beef Lettuce Cups***

Finely ground mince beef stir fried with garlic, chilli, spring onions, green bean and oyster and soy sauce on gem lettuce cups [1,4,6,14] - 16.95

Tom Yum Soup***

Traditional hot and sour spicy soup with lemongrass, galangal, kaffir lime leaves, birds eye chilli and oyster mushrooms [2,4]
Chicken- 9.95
Tiger Prawns - 10.95

Sun Dried Pork**

Marinated pork with palm sugar, oyster sauce, coriander seeds, soy sauce and white sesame seeds served with hot chilli sauce and sticky rice [1,4,6,12,14] - 13.95

SALADS

Thai Beef Salad** [GF]

Stir fried beef with cucumber, lemongrass, cherry tomatoes, shredded carrots, coriander, shallots, spring onions, birds eye chillis, peanuts, baby leaves and a tangy lime dressing [4,5] - 28.95

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5] - 27.95

Gaeng Pet Nua*** [GF]

Red beef fillet curry with aubergines, string beans, peppers, chillies and sweet basil [2,4] - 29.95

Green Prawn Curry*** [GF]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4] - 29.95

Gaeng Rawaeng Duck Curry **

Duck breast in a lemongrass, turmeric infused yellow coconut curry with kaffir lime leaves [1,2,4,6,14] - 29.95

PLANT BASED

Vegan Bangkok*** [VG]

Flat rice noodles with babycorn, carrot, broccoli, pak choi, Chinese leaves, onions, peppers, chillies, spring onions and sweet basil [1,6] - 25.95

Gaeng Karee Fuktong* [VG][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes - 26.95

Phad Kra Pao*** [VG]

Stir fried crispy aubergine with yellow bean sauce, green beans, tofu, babycorn, onions, peppers, chillies and sweet basil [1,6] - 26.95

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, spring onion, egg, bean sprout and lime [5]
Chicken - 26.95
Tiger Prawns - 28.95
Chicken & Prawn - 28.95
Vegetables & Tofu - 26.95

Saigon**

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1,2,3,5,6,14] - 26.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14] - 28.95

Fan Fo***

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choi [1,2,3,6,14] - 26.95

Lemongrass Prawn Fried Rice*

Stir fried lemongrass fried rice with prawns and lemongrass, fish sauce, kaffir lime leaves, spring onions with Thai Prawn crackers [1,2,4,6,14] - 27.95

WOK

Crispy Chilli Chicken**

With cashew nuts, sugar snap peas, spring onions and carrots [1,3,6,8,14] - 27.95

Sweet and Sour

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

Phad Khing*

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

Phad Prik Sod***

With chilli, onions, peppers, mushrooms and sweet basil [1,6,14]

Boom!!!*****

Fiery stir-fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root [1,2,4,6,14]

Phad Nam Prik Pao**

With chilli paste in oil, wood ear mushrooms, onions, baby corn, spring onions, chilli and sweet basil [1,2,4,6,14]

NOW CHOOSE FROM THE FOLLOWING:

Chicken - 27.95
Beef Fillet - 29.95
Tiger Prawns - 29.95
Duck - 28.95
Vegetables & Tofu - 26.95

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

NOODLE SOUP

Pho Bó

Rice noodle soup with beef and sweet basil served with bean sprouts, basil and condiments [1,6] - 27.95

Tom Yum Mama **

Mama noodles, crispy pork belly, tiger prawns, Pak choi, lemongrass, galangal, kaffir lime leaves, Thai chilli paste, birds eye chillies in a punchy fragrant Tom Yum soup [1,2,3,4,6,7,9,11] - 27.95

SABA DISHES

Our signature main course dishes 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] - 35.95

Chargrilled 10oz Angus Sirloin 28 Day Dry Aged**

With sauteed green beans with garlic, Saba house fries and red curry betel leaf sauce [1,2,4,6] - 44.95

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] - 32.95

Crispy Pork Belly

With hoisin sauce and stir fried pak choi and pickled mooli [1,5,6,11,14] - 31.95

Hake in Banana Leaf [GF]

With peppers, chilli, sweet basil and a red curry sauce [2,3,4] - 36.95

Slow Cooked Wicklow Lamb Shank**

Marinated in Singha beer, lemongrass and kaffir leaves for 24 hours. Served with sweet potato, broccoli and a Panang curry sauce [2,4] - 32.95

PALEO

Caveman** [GF][PF]

Butternut squash, sweet potato, pak choi, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce [2,4]
Chicken - 26.95
Beef Fillet - 28.95
Tiger Prawns - 28.95
Vegetables and Tofu - 25.95

Rice not included

SIDES

Stir Fried Greens [V]

Stir-fried with a garlic and mushroom sauce [1,6,11] - 8.95

Saba Home Fries

Potato cubes with spring onion, coriander, sea salt and crushed chilli [1] - 6.95

Fried Egg Noodles

With bean sprouts & carrot [1,6,14] - 6.50

Saba Brown & Red Rice [GF]
- 4.75

Steamed Jasmine Rice [GF]
- 4.50

Egg Fried Rice [3]
- 4.75

