

NEW YEAR'S EVE

สหนก 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.

3 COURSES WITH GLASS PROSECCO

€64.95PP*

APPETISERS TO SHARE

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]

Saba Chicken Wings*

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

Por Pia Thod [V]

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

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]

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]

Black Pepper Squid*

Served with ginger soy sauce [1,6,9,14]

CURRIES

Massaman Chicken* [GF]

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

Green Prawn Curry*** [GF]

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

Gaeng Pet Nua*** [GF]

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

PLANT BASED

Vegan Bangkok*** [VG]

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

Gaeng Karee Fuk tong* [VG][GF]

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

Vegan Phad Kra Pao*** [VG]

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

NOODLES/ RICE

Saigon**

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

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 [1,2,3,6,14]

Lemongrass Prawn Fried Rice*

Stir fried lemongrass fried rice with prawns and lemongrass, fish sauce, kaffir lime leaves, spring onions, egg with Thai Prawn crackers [1,2,3,4,6,14]

WOK

Crispy Chilli Chicken**

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

Sweet and Sour

With cucumber, onions, peppers, 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]

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
Beef Fillet
Tiger Prawns
Vegetables & Tofu

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

SABA DISHES

Our signature main course dishes created by our Executive Chef, Natthawut Khuhathong

Hake in Banana Leaf** [GF]

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

Steamed Fillets of Seabass**

With ginger, soy sauce, Xiao Shing wine and Chinese leaves [1,4,6,11,12,14]

Chargrilled 10oz Angus Sirloin 28 Day Dry Aged*

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

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]

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]

Crispy Pork Belly

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

DESSERT

Dessert of the day

SIDES

Stir Fried Greens [V]

Stir-fried with a garlic and mushroom sauce [1,6,11] - 7.95

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

SCAN QR CODE

TO SIGN UP FOR SABA
DISCOUNTS, NEWS AND
BIRTHDAY COCKTAILS



