

# สนุก SANOOK {ENJOY}

## SABA NUTRITION GUIDE

[V] Vegetarian  
[GF] Gluten Friendly  
[PF] Paleo Friendly  
[VG] Vegan



\* Mild  
\*\* Medium  
\*\*\* Spicy  
\*\*\*\* Very Spicy  
\*\*\*\*\* Very Very Spicy

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. Cereals, A. Wheat, 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 [1a,2,5] - 4.95

### Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce, and mint [1a,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) [1a,6,11,14] - 14.95

### Spicy Tofu Popcorn\*\* [V]

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

### Grilled Massaman Satay Chicken [GF]

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

### Mama Maew Chicken Wings

Crispy marinated chicken wings infused with fish sauce, served with spicy tamarind dipping sauce and pickled mooli [1a,4,12] - 13.95

### Crispy Pork Belly with Cucumber Salad

Crispy pork belly and Hoi-Sin sauce paired with spicy Asian cucumber salad [1a,2,6,11,14] - 13.95

### 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] - 14.50

\*Vegan version available

### Chargrilled Garlic and Pepper Prawns [GF]

Chargrilled prawns with garlic and pepper, served with Chu Chee red curry coconut sauce [2,4,5] - 14.95

### Isaan-Style Fried Squid \*\*\*

Golden fried squid tossed in aromatic Northeastern Thai larb spices, served with Thai chilli jam [1a,2,14] - 13.95

## BUDDHA BOWLS

### Zing Zing Chicken Bowl

Crispy chilli chicken with noodles, carrots, pickled cabbage, chickpeas, and rocket. Topped with coriander, chillies, spring onions, crushed peanuts, crispy shallots and a chilli soy dressing. [1a,3,5,6,14] - 24.95

### Bangkok Satay Bowl

Peanut chicken with brown rice, rocket, cabbage, mooli, lettuce, beans, cucumber, and corn. Topped with chillies, mint, satay dressing, and nut-coconut crunch [2,4,5,12] - 24.95

### Popcorn Tofu Bowl

Spicy tofu with noodles, carrots, rocket, corn, edamame, and pickled chilli. Topped with fresh coriander, sliced chillies, crushed peanuts, crispy shallots, spring onions, and drizzled with chilli caramel sauce [1a,5,6,11,12] - 22.95

## CURRIES

### Massaman Chicken\* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5] - 26.95

### Green Prawn\*\*\* [GF]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4] - 27.95

### Gaeng Rawaeng Duck Curry \*\*

Duck breast in a lemongrass, turmeric-infused yellow coconut curry with kaffir lime leaves [1a,2,4,6,14] - 28.95

### Panang Beef\*

Tender slices of beef are simmered in Panang curry sauce, cooked with coconut milk, roasted peanuts, fresh green pepper corns, young ginger and kaffir lime leaves [2,4,5] - 28.95

### Tom Kloang\*

Smoky roasted Tom Yum soup with tender sea bass, lemongrass, dried chillies, shallots, and tomatoes, finished with roasted chilli paste and mixed mushrooms [2,4] - 28.95

## PLANT BASED

### Vegan Bangkok\*\*\* [VG]

Flat rice noodles with babycorn, carrot, broccoli, pak choi, Chinese leaves, onions, peppers, chillies, spring onions and sweet basil [1a,6] - 21.295

### Gaeng Karee Fuktong\* [VG][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes - 23.95

### Phad Kra Pao\*\*\* [VG]

Stir-fried crispy aubergine with yellow bean sauce, green beans, tofu, babycorn, onions, peppers, chillies and sweet basil [1a,6] - 23.95

# A LA CARTE

## NOODLES

### Classic Tiger King Prawns Pad Thai [GF]

Stir-fried rice noodles with tiger prawns, tofu, sweet pickled radish, bean sprouts, and spring onions, tossed in tamarind Pad Thai sauce and fish sauce, finished with crushed peanuts [2,3,4,5] - 27.95

### Saigon\*\*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions, Vietnamese style [1a,2,3,5,6,14] - 27.95

### Bangkok\*\*\*\*

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

### Fan Fo\*\*\*

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

## WOK

### Crispy Chilli Chicken\*\*

With cashew nuts, sugar snap peas, spring onions and carrots [1a,3,6,8,14] - 26.95

### Sang Som Ginger Duck Stir-Fry\*

Wok-seared duck with fresh ginger, bamboo shoots, onions, spring onions, and mixed peppers, flambéed with Thailand's iconic Sang Som rum for a subtle caramel aroma [1a,2,4,6,12,14] - 27.95

### Kua Kling Mushrooms\*

Stir-fried mushrooms in aromatic Southern Thai Kua Kling curry with lemongrass, galangal, dried chillies, and kaffir lime leaves [1a,2,4,6,14] - 26.95

### Sweet and Sour Chicken

With cucumber, peppers, onions, cherry tomatoes, pineapple and spring onions [1a,3,6] - 26.95

### Stir-Fried Spicy Prawns and Squid\*

Wok-tossed prawns and squid with garlic, chilli, long beans, baby corn, peppers, onions, spring onions, and fresh basil [1a,4,6,14] - 27.95

### Boom Beef!!\*\*\*\*\*

Fiery stir-fried beef with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root [1a,2,4,6,14] - 27.95

### Xao Hao Lao Prawn

Wok fried prawns. button mushrooms, baby corn, carrots, broccoli, Pak choi, Chinese leaves, snow peas and cashew nuts [1a,6,8] - 27.95

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 [1a,6] - 26.95

## SABA DISHES

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

### Steamed Fillets of Seabass

With ginger, garlic, and shiitake mushrooms, in a light salted plum soy sauce, garnished with celery, spring onions, and red chilli [1a,4,6,11,14] - 35.95

### Crying Tiger 8oz Angus Sirloin Steak

Flame-grilled and served with zesty Thai herb relish, jaew dipping sauce, chilli jam, and Saba fries [1a,4] - 42.95

### 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 [1a,6,11,14] - 32.95

### Crispy Pork Belly

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

### Hake in Banana Leaf [GF]

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

## PALEO

### Caveman\*\* [GF][PF]

Red curry with butternut squash, sweet potato, pak choi, carrots, broccoli, peppers, Chinese leaves, mushrooms, and a lime  
Chicken - 25.95  
Beef Fillet - 26.95  
Tiger Prawns - 26.95  
Vegetables and Tofu - 24.95

Rice not included

## SIDES

### Edamame Beans\* [VG]

Served with Saba secret spice powder [6] - 6.95

### Saba Home Fries

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

### Pad Pak Fai Daeng [VG]

Red fire stir-fry of seasonal vegetables and mushrooms with fermented soybean paste [1a,6,11] - 7.95

### Stir-Fried Cabbage [GF]

Tender cabbage wok-fried with fish sauce and crispy fried garlic [4] - 7.95

### Fried Egg Noodles

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

Saba Brown & Red Rice [GF] - 4.75

Steamed Jasmine Rice [GF] - 4.50

Egg Fried Rice [3] - 4.75

