

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.

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 [1,2,5,12,14] - 4.95

Black Pepper Squid*

Served with ginger soy sauce [1,6,14] - 13.95

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip [1,6,11,14] - 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] - 14.50

Spicy Tofu Popcorn** [V]

Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1,11] - 12.95

Grilled Massaman Chicken Satay [GF]

Chargrilled juicy chicken marinated in Massaman curry and coconut milk and served with peanut satay sauce and cucumber relish [2,4,5,12] - 13.95

Tempura Spiced Cauliflower* [V]

With a lime and mustard mayonnaise [1,10] - 12.95

Tiger Prawn Bombes**

Spicy tiger prawns, pomegranate, lemongrass, lime. chilli paste, shallots and mango in puff pastry bombes [1,2,4,5,6,8] - 14.95

A LA CARTE

Spicy Basil Beef Lettuce Cups***

Finely ground minced beef stir fried with garlic, chilli, spring onions, green bean and oyster and soy sauce on gem lettuce cups [1,4,6,14] - 14.95

Tom Yum Soup***

Traditional hot and sour spicy soup with lemongrass, galangal, kaffir lime leaves, birds eye chilli and oyster mushrooms [2,4,14]

Chicken - 9.95

Tiger Prawns - 10.95

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] - 25.95

Grilled Red Chicken Salad** [GF]

Chicken marinated in red curry paste and served with onions, spring onions, shredded carrots, birds eye chillies, pomegranate, mango, iceberg lettuce and a tangy dressing [2,4,12] - 23.95

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5] - 24.95

Gaeng Pet Nua*** [GF]

Red beef fillet curry with aubergines, string beans, peppers, chillies and sweet basil [2,4] - 26.95

Green Prawn Curry*** [GF]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4] - 25.95

Gaeng Rawaeng Duck Curry **

Duck breast in a lemongrass, turmeric infused yellow coconut curry with kaffir lime leaves [1,2,4,6,14] - 26.95

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] - 21.95

Gaeng Karee Fuktong* [VG][GF]

Aromatic butternut squash and sweet potato in yellow curry with coconut cream and pumpkin seed - 23.95

Phad Kra Pao*** [VG]

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

NOODLES/RICE

Phad Thai* [GF]

Flat rice noodles with peanuts, spring onion, egg, bean sprout and lime [3,5]
Chicken - 22.95
Tiger Prawns - 23.95
Vegetables & Tofu - 22.95

Saigon**

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1,2,3,5,6,14] - 23.95

Bangkok***

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14] - 24.95

Fan Fo**

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choi [1,2,3,6,14] - 22.95

Lemongrass Prawn Fried Rice*

Stir fried lemongrass fried rice with prawns and lemongrass, fish sauce, kaffir lime leaves, spring onions with Thai Prawn crackers [1,2,3,4,6,14] - 23.95

WOK

Crispy Chilli Chicken**

With cashew nuts, sugar snap peas, spring onions and carrots [1,3,6,8,14] - 24.95

Sweet and Sour

With cucumber, peppers, onions, cherry tomatoes, pineapple and spring onions [1,3,6,12]

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 - 24.95

Beef Fillet - 27.95

Tiger Prawns - 26.95

Vegetables & Tofu - 24.95

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

NOODLE SOUP

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 [1,2,3,4,6,7,9,11,14] - 23.95

SABA DISHES

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

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] - 27.95

Crispy Pork Belly

With hoisin sauce and stir fried pak choi and pickled mooli [1,5,6,11,14] - 27.95

Chargrilled 8oz Angus Rib Eye - 28 Day Dry Aged *

With house fries and fried hen egg with Thai chimichurri [1,3,12] - 39.95

Chargrilled King Prawn and Mango Salad**

With a mango, shallots, shredded carrots, iceberg lettuce, cashew nuts, garlic, fish sauce and lime juice [2,4,5] 26.95

Steamed Fillet of Seabass**

With ginger, soy sauce, Xiao Shing wine and Chinese leaves [1,4,6,11,12,14] 27.95

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 - 22.95
Beef Fillet - 25.95
Tiger Prawns - 24.95
Vegetables and Tofu - 22.95

Rice not included

SIDES

Edamame Beans*

Served with Maldon sea salt and dried chilli flakes [6] - 7.95

Saba Home Fries

Potato cubes with spring onion, coriander, sea salt and Saba spice seasoning [1] - 6.95

Stir Fried Greens [V]

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

Smashed Cucumber *

Fresh cucumber bashed in a soy and chilli bean sauce with toasted sesame seeds [1,2,6,11,12] - 6.95

Fried Egg Noodles

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

Saba Brown & Red Rice [GF] - 4.95

Steamed Jasmine Rice [GF] - 3.95

Egg Fried Rice [3] - 4.95

