

# SPRING MENU

## 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. Cereals, A. Wheat, 2. Crustaceans, 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.

**2 COURSE WITH DRINK  
€39.95PP\***

**3 COURSE WITH DRINK  
€44.95PP\***

## APPETISERS

**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]

**Por Pia Thod [V]**  
Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint [1a,6]

**Saba Chicken Wings\***  
With a soy sauce, honey and sesame glaze, served with a tamarind dip [1a,6,11,14]

**Tempura Spiced Cauliflower\* [V]**  
With a lime and mustard mayonnaise [1a,10]

## NOODLES

**Bangkok\*\*\*\***  
Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1a,6,14]

**Fan Fo\*\*\***  
Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choy [1a,2,3,4,6,14]

**Vegan Phad Thai [VG][GF]**  
Flat rice noodles with peanuts, bean sprouts, baby corn, carrot, broccoli, bok choy, Chinese leaf & lime [5]

**Phad Thai\* [GF]**  
flat rice noodles with chicken and tiger prawns, peanuts, spring onions, eggs, bean sprouts and lime. [3,5]

## CURRIES

**Massaman Chicken\* [GF]**  
With potatoes, onions, peanuts and crispy shallots [2,4,5]

**Gaeng Karee Fuktong\* [V][GF]**  
Aromatic yellow butternut squash and sweet potato curry with onions and potatoes

**Green Chicken Curry\*\*\* [GF]**  
With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4]

**Gaeng Rawaeng Duck Curry \*\***  
Duck breast in a lemongrass, turmeric-infused yellow coconut curry with kaffir lime leaves [1a,2,4,6,14]  
**+ €5 Supplement**

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

## SABA DISHES

**Crispy Duck with Pineapple\***  
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]  
**+ €5 Supplement**

**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,4,6,9,11,14]  
**+ €4 Supplement**

**Crispy Pork Belly**  
With hoisin sauce and stir-fried pak choy and pickled mooli [1a,5,6,11,14]  
**+ €4 Supplement**

## WOK

**Crispy Chilli Chicken\*\***  
With cashew nuts, sugar snap peas, spring onion and carrots [1a,3,6,8,14]

**Sweet and Sour Chicken**  
With pineapple, cherry tomatoes, onions, peppers, spring onions and cucumber [1a,3,6,12]

**Phad Khing\* Prawn**  
With ginger, oyster mushrooms, spring onions, baby corn and peppers [1a,6,14]

## SALADS

**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]

## DESSERT

Dessert of the Day

## DRINKS

Glass of our House Wine

Beer of the Week

**Saba Lemonade**  
Lemon juice, charged with ginger, fresh ginger and soda water. 0% ABV

**Watermelon Lemonade**  
Watermelon syrup, lime juice, and soda water 0% ABV

SCAN QR CODE

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