A LA CARTE

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. 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,2,5,12,14] – 4.95

Black Pepper Squid*
Served with ginger soy sauce
[1a,6,14] – 13.95

Saba Chicken Wings*
With a soy sauce, honey and sesame glaze, served with a tamarind dip
[1a,6,11,14] – 13.95

Por Pia Thod [V]
Crispy vegetable spring rolls with woodear mushrooms, served with plum sauce, iceberg lettuce and mint
[1a,6] – 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] – 14.50

Spicy Tofu Popcorn [V]**
Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1a,6,11] - 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
[1a,10] - 12.95

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

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 [1a,4,6,14] - 14.95

Crispy Pork Belly with Cucumber Salad
Crispy pork belly and Hoi-Sin sauce paired with spicy Asian cucumber salad
[1a,2,6,11,14] - 12.95

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
[4,5,14] – 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

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] – 17.95

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

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 [1a,2,3,4,6,9,11,14] - 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
[1a,2,3,5,6,14] - 23.95

Bangkok****
Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil
[1a,6,14] – 24.95

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

WOK

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

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

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

Phad Prik Sod Duck***
With chilli, onions, peppers, mushrooms and sweet basil [1a,6,14]

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

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]

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

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] – 21.95

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, babycorn, onions, peppers, chillies and sweet basil
[1a,6] - 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 [1a,6,11,14] - 27.95

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

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] – 28.95

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] -36.95

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 [1a] – 6.95

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

Fried Egg Noodles
With bean sprouts & carrot [1a,6,14] – 6.50

Saba Brown & Red Rice [GF]
- 4.95

Steamed Jasmine Rice [GF]
-3.95

Egg Fried Rice [3]
- 4.95

—A LA CARTE—

MENU