

LAMPANG

APPETISERS TO SHARE

- POR PIA THOD [V] [6,7]**
Crispy vegetable spring rolls with wood-ear mushrooms, served with plum sauce, iceberg lettuce and fresh mint.

HOISIN DUCK ROLLS [1,6,11,14]
Aromatic shredded duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce, and hoisin sauce.

GOATSBRIDGE SMOKED TROUT MIENG KAM * [GF] [2,4,5]
Goatsbridge smoked trout with shredded roasted coconut, peanuts, ginger, lime and birds-eye chilli with shrimp paste, fish sauce and palm sugar sauce.

SPICY TOFU POPCORN ** [VG] [1a,11]
Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce.

ISAAN SPICED SQUID * [1a,2,14]
Crispy fried squid tossed in Isaan larb seasoning, served with tangy pickled mooli and sweet chilli jam.

MAMA MAEW CHICKEN WINGS [1a,2,4,12,14]
Crispy marinated chicken wings infused with fish sauce, served with spicy tamarind dipping sauce and pickled mooli.

WOK

- CRISPY CHILLI CHICKEN ** [1a,3,6,8,14]**
With cashew nuts, sugar snap peas, spring onions and carrots.

SANG SOM GINGER DUCK STIR-FRY * [2,4,6,12,14]
Wok-seared duck with fresh ginger, bamboo shoots, onions, spring onions, peppers and lotus root, flambéed with Thailand's iconic Sang Som rum for a subtle caramel aroma.

PHAD NAM PRIK PAO PRAWNS ** [1a,2,4,6,14]
A rich, spicy stir-fry with chilli paste, baby corn, onions, wood-ear mushrooms, peppers and fresh chilli.

SWEET AND SOUR CHICKEN [1a,3,6]
With cucumber, peppers, onions, cherry tomatoes, pineapple and spring onions.

BOOM BEEF!!! *** [2,4,6,14]**
Fiery stir-fried beef with red curry paste, bird's eye chillies, string beans, fresh peppercorn and galangal root.

NOODLES

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

BANGKOK * [6,14]**
Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil.

FAN FO * [1a,2,3,6,14]**
Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onions, peppers and pak choi.

SABA DISHES

- STEAMED FILLETS OF SEABASS * [GV] [4,6,11,12]**
With ginger, soy sauce, Xiao Shing wine and Chinese leaves.

SLOW-BRAISED BEEF SHORT RIBS ** [GF] [2,4]
Chef Maew's mother's traditional green curry with Thai aubergines, pea eggplants and coconut cream.

SILVER HILL CRISPY PINEAPPLE DUCK [1,6,11,14]
Crispy aromatic duck breast with stir-fried pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with mushroom and sesame sauce.

KILLTYMON FARMS CRISPY PORK BELLY [1a,5,6,11,14]
With stir-fried pak choi and pickled mooli drizzled with hoisin sauce.

COMERAGH MOUNTAIN BRAISED LAMB HANG LAY CURRY ** [2,4,5]
Slow-braised lamb in a rich Northern Thai Hang Lay curry with ginger, garlic, tamarind, and aromatic spices. Finished with julienned young ginger and fresh pomegranate seeds.

CRYING TIGER 10oz ANGUS SIRLOIN STEAK [GV] [1a,4]
Flame-grilled and served with zesty Thai herb relish, jaew dipping sauce, chilli jam, and Saba home fries.

CURRY

- MASSAMAN CHICKEN * [GF] [2,4,5]**
With potatoes, onions, peanuts and crispy shallots.

GREEN PRAWN * [GF] [2,4]**
With pea aubergines, bamboo shoots, string beans, peppers, chillies and sweet basil.

SILVER HILL RED DUCK CURRY[GF] [2,4,6,14]**
Roast Silver Hill duck red curry with sweet grapes, pineapple, pea aubergine and cherry tomatoes.

PLANT-BASED

- VEGAN BANGKOK *** [VG] [GF] [6]**
Flat rice noodles with baby corn, carrot, broccoli, pak choi, Chinese leaves, onions, peppers, chillies, spring onions and sweet basil.

GAENG KAREE FUKTONG * [VG] [GF]
Aromatic yellow curry with butternut squash, sweet potato, carrot, broccoli, baby corn, onions and potatoes, finished with toasted pumpkin seeds and coconut cream.

PHAD KRA PAO * [VG] [6]**
Stir-fried aubergine with yellow bean sauce, green beans, tofu, baby corn, onions, peppers, chillies and sweet basil.

GREENS AND SIDES

- SABA HOME FRIES [VG] [1a]

Potato cubes, spring onions, coriander, sea salt, Saba spice.

6.95€
- STIR-FRIED BABY BROCCOLI [VG] [GF] [6]

Baby broccoli wok-tossed with garlic, soybean paste and mushroom sauce.

7.95€
- PAD PAK RUAM MIT [VG] [1a, 6,11]

Mixed seasonal vegetables stir-fried with mushroom sauce, garlic, soybean paste, and light soy sauce.

7.95€
- FRIED EGG NOODLES [VG] [1a,6]

With bean sprouts and carrot.

5.95€
- STEAMED JASMINE RICE [GF]

EGG FRIED RICE [3]

SABA BROWN & RED RICE [GF]

4.00€

4.50€

4.50€

DESSERT

Dessert of the Day

CHRISTMAS DINNER SET MENU

3 COURSES FOR 64.95€ PP

SPICE KEY: *Mild | **Medium | ***Spicy | ****Very Spicy | *****Very, Very Spicy
DIETARY KEY: [V] Vegetarian | [VG] Vegan | [GF] Gluten-friendly | [PF] Paleo-friendly

ALLERGEN LIST

Gluten | 1a. 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

OUR SABA WOK SAUCE IS GLUTEN-FREE AND VEGAN, ALLOWING YOU TO ENJOY ALL THE DELICIOUSNESS WITHOUT FEELING LIKE YOU ARE MISSING OUT ON THE AUTHENTIC FLAVOURS. SERVICE: A DISCRETIONARY 12.5% SERVICE CHARGE APPLIES TO PARTIES OF 5+ AND IS SHARED IN FULL AMONG OUR RESTAURANT TEAM.



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CHRISTMAS DINNER MENU
2026