

Saba
Clarendon Street
and Baggot Street

DINE IN DUBLIN DINNER MENU

27th February – 5th March

SABA'S THAI FOOD ADVENTURE

2 COURSE MENU **€25.00** PER PERSON

3 COURSE MENU **€30.00** PER PERSON

STARTER

Chargrilled Garlic and Lime Prawns ** [SL] [SF]

Served with avocado, coriander, peppers, chillies and radicchio salad

Grilled Beef in Betel Leaves

Fillet of beef wrapped in betel leaves and grilled. Served with preserved tofu, pickled garlic, coriander and hot chilli sauce

Tom Yam Goong *** [GF] [SF] [SS]

Traditional Thai spicy sour soup with Tiger prawns, Thai herbs and oyster mushrooms

Sweet Potato and Corn Fritters * [V] [SF]

Served with a chilli and peanut dip

MAIN DISH

All stir-fry and curry dishes served with jasmine rice

Phad Prik Khing Moo ** [GF]

Stir-fried crispy pork with sweet red curry paste, string beans and scent of kaffir lime leaves

Gai Thod Makham **

Crispy chicken with chilli, onion, carrots in a tamarind chilli sauce

Beef Jungle Curry ****

Northern Thailand style spicy beef curry (no coconut milk) with roasted crushed rice, string beans, baby corn, butternut squash, galangal bamboo shoot, chilli and sweet basil

Grilled Red Lemon Sole ** [GF]

Lemon sole marinated in red curry paste and served with onion, spring onions, shredded carrots, birds eye chillies, iceberg lettuce and a tangy dressing

Panang Prawn and Squid ** [SL]

Tiger prawns and squid in a coconut cream red curry sauce with kaffir lime leaf, sweet potato and steamed broccoli

DESSERT

Mango and Passionfruit Parfait

With fresh mango, passionfruit and mint salsa

Rambutan and Fresh Dragon Fruit

With coconut ice-cream and lemongrass honey

COCKTAIL SUGGESTIONS

Add one of these Saba inspired cocktails to your meal for €10 each

The Rooster

€10.00

Bombay East, Kaffir Limoncello, lychee syrup, lime juice and plum bitters

Ha Long Bay

€10.00

Fuba cachaca, Velvet Falernum, Fernet Branca, lime juice, fresh pineapples and agave nectar

Floating Market

€10.00

Bacardi Carta Blanca, Luxardo maraschino liqueur, ginger syrup, pea aubergine and lime juice

