

สนุก SANOOK

{ENJOY}

SABA NUTRITION GUIDE

[V] Vegetarian

[GF] Gluten Free

[PF] Paleo Friendly

[SS] Saba Slim – Under 250 cal

[SL] Saba Light – Under 400 cal



* Mild

** Medium

*** Spicy

**** Very Spicy

***** Very Very Spicy

- Rice is served with Saba dishes, woks and curries, but is not included in the calorie count.
- If you have any special dietary requirements please inform your waiter.
- Our Grass fed Hereford beef is Irish.
- All our dishes are dairy free, except for our wasabi dip and our desserts.
- Discretionary gratuity of 12.5% will be added to all bills.
- For more allergen information, please refer to our allergen list at reception.

APPETISERS

Hoisin Duck Rolls [SS]

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature)

Sea Salt Chilli Squid**

With chilli, sea salt, spring onions and a sweet chilli sauce

Chargrilled Garlic and Lime Prawns*

Served with coriander, peppers, pink grapefruit, chilli and baby leaves

VALENTINES MENU

THREE COURSE DINNER MENU FOR 39.50

Grilled Beef Betal Leaves** [SL]

Grilled beef fillet marinated in soy sauce, oyster sauce, lemongrass and coriander and wrapped in betal leaves, served with a hot chilli dipping sauce

Smoked Trout Mieng Kam** [GF][SS]

Goatsbridge smoked trout with shredded roasted coconut, peanuts, ginger, shallots, lime, and birds eye chillis with tamarind shrimp paste and palm sugar sauce

Chargrilled Oyster Mushrooms and Asparagus [V]

With a ginger soy sauce and a wasabi mayonnaise dressing

NOODLES

Phuket*** [SL]

Egg noodles with prawns, chillis, string beans, babycorn, peppers and holy basil

Bangkok****

Rice noodles with beef, onions, peppers, chillis, spring onions and sweet basil

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts and spring onions Vietnamese style

WOK

CHOOSE YOUR FAVOURITE STYLE

Xao Hao Lo (Sao-Hua-Ler) [SL]

With asparagus, oyster mushrooms, babycorn, snow peas and cashew nuts

Phad Prik Sod*** [SL]

With chillis, onions, peppers, mushrooms and sweet basil

Phad Khing* [SL]

With ginger, oyster mushrooms, spring onions, babycorn and peppers

NOW CHOOSE FROM THE FOLLOWING:

Chicken

Beef

Prawns

Vegetables & Tofu

SABA DISHES

Our signature main course dishes created by our Executive Chef, Taweesak Trakoolwattana

Grilled Lemongrass

Rib Eye Steak 10oz*** [SS]

With Asian slaw of white cabbage, red cabbage, green papaya, crushed chilli, fried shallots, cashew nuts and a tamarind palm sugar sauce. Served with Saba home fries

Crispy Fillets Of Seabass**

With Thai herbs, chilli paste and a lime dressing

Pan fried Duck With Pineapple*

Pan-fried slow aromatic duck served with pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a rice wine and soy sauce

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots

Gaeng Karee Fuktong* [V][GF][SL]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes

Green Prawn Curry*** [GF][SL]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil

Red Duck Curry*** [SL]

With lychee, grapes, peppers, chillis and Thai sweet basil

PALEO

Caveman**[PF][SL][GF]

Butternut squash, sweet potato, bok choy, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce

NOW CHOOSE FROM THE FOLLOWING:

Chicken

Beef Fillet

Tiger Prawns

Vegetables

(Rice not included)

DESSERT

Dessert of the Day