

MOTHER'S DAY MENU

2 COURSES **€25** PP / 3 COURSES **€30** PP

MENU GUIDE

[V] Vegetarian
[GF] Gluten Free
[PF] Paleo Friendly
[SF] Superfood
[SS] Saba Slim – Under 250 cal
[SL] Saba Light – Under 400 cal

* Mild
** Medium
*** Spicy
**** Very Spicy
***** Extra 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.

All our beef, pork and chicken are Irish.

All our dishes are dairy free, except for our Mango and Lime Mayonnaise dip and our desserts.

A discretionary gratuity of 12.5% will be added for parties of six or over.

For more allergen information on our dishes please refer to our allergen list at reception.

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms and served with plum sauce

Hoisin Duck Rolls [SS]

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber and hoisin sauce [served at room temperature]

SALADS

Gingergrass Salad

[V] [PF] [GF] [SS] [SF]

Ruby chard, mizuna, mint, beansprouts, ginger, lemongrass, butternut squash, red wine vinegar dressing and roasted pumpkin seeds

Grilled Red Chicken Salad**

[GF] [SL] [SF]

Chicken marinated in red curry paste and served with onion, spring onions, shredded carrots, birds eye chillis, peanuts, iceberg lettuce and a tangy dressing

WOK

All wok dishes are served with a Thai jasmine steamed rice. Choose your favourite style:

Xao Hao Lo [Sao-Hua-Ler] [SL] [SF]

With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts

Phad Khing* [SF] [SL]

With ginger, shitake mushrooms, spring onions, baby corn and peppers

Phad Nam Prik Pao** [SF] [SL]

With chilli paste in oil, wood ear mushrooms, onion, baby corn, spring onion, chilli and Thai sweet basil

Now choose from the following:

Chicken, Beef Fillet, Tiger Prawns or Vegetables and Tofu

NOODLES

Phuket*** [SL]

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

Bangkok****

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

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

Roast Duck Curry** [GF] [SF] [SL]

Red duck curry with lychee, grapes, peppers, chillis and Thai sweet basil

PALEO

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

Butternut squash, sweet potato, bok choy, carrot, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce
[Rice not included]

DESSERT

Dessert Of The Day

APPETISERS

Sea Salt Chilli Squid* [SL]

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

Prawn Pomelo Mieng Kam*

[GF] [SF] [SS]

Steamed tiger prawns with shredded roasted coconut, ginger, shallots, lime, and birds eye chillis with tamarind shrimp paste and a palm sugar sauce

Sticky Saba Chicken Wings*

With a soy sauce, honey and sesame glaze served with a tamarind dip