

Saba
Clarendon Street

DINE IN DUBLIN LUNCH MENU

27th February – 5th March

SABA'S THAI FOOD ADVENTURE

2 COURSE MENU **€15.00** PER PERSON

STARTER

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

Served with a chilli and peanut dip

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

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

Hoisin Duck Rolls

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

Black Pepper Squid * [SL]

Served with a ginger soy sauce

MAIN DISH

Phad Prik Khing Moo ** [GF]

Stir-fried crispy pork with red curry paste, string beans and scent of kaffir lime leaves. Served with Jasmine rice

Gai Thod Makham ** [SF] [SL]

Crispy chicken with chilli, onion, carrots and a tamarind chilli sauce. Served with Jasmine rice

Phad Nam Prik Pao ** [SL]

With chicken breast, chilli paste in oil, babycorn, onion, woodear mushrooms, peppers and chillis. Served with Jasmine rice

Saigon *

Vermicelli noodles with prawns, pork, egg, carrots, beansprouts and spring onions Vietnamese style

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

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes. Served with Jasmine rice

DESSERT

Mango and Passionfruit Parfait

With fresh mango, passionfruit and mint salsa

Caramelised Pineapple with Cinnamon and Star Anise [GF]

Served with delicious Golden Hill coconut ice cream

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

