

สหมก 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 for parties of six or more.

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

€29.95 per person for two courses.

€34.95 per person for three courses.

MATCH DAY MENU

APPETISERS

Black Pepper Squid* [SL]

Served with a ginger soy 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

Sweet Potato and Corn Fritters [V] Served with a sweet chilli and peanut dip

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint

Saba Chicken Wings*

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

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 Chicken*** [GF][SL]

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

WOK

CHOOSE YOUR FAVOURITE STYLE

Phad Khing* [SL]

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

Phad Nam Prik Pao**[SL]

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

Sweet & Sour

With cucumber, onions, cherry tomatoes, pineapple and spring onions

NOW CHOOSE FROM THE FOLLOWING:

Chicken

Beef

Prawns

Vegetables & Tofu

NOODLES

Chiang Rai*** [SL]

Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil

Bangkok****

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

Phad Thai* [GF]

Flat rice noodles with peanuts, egg, bean sprouts and lime with chicken and prawns

PALEO

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

Chicken, butternut squash, sweet potato, bok choy, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce (Rice Not Included)

SABA DISHES

Our signature main course dishes created by our Executive Chef, Taweesak Trakoolwattana. These dishes have an additional charge.

Hake in Banana Leaf** [GF]

With peppers, chilli, sweet basil and a red curry sauce served with steamed rice - 4 euro supplement

Chargrilled 8oz Sirloin Steak***

With crunchy greens in a mushroom sauce, Saba home fries and a betel leaf and red curry sauce

- 5 euro supplement

Steamed Fillet of Seabass*** [SL]

With ginger, soy sauce, Xao Shing wine and Chinese leaves

- 4 euro supplement

DESSERT

Dessert of the Day