

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 for parties of six or more.
- For more allergen information, please refer to our allergen list at reception.

APPETISERS TO SHARE

Por Pia Thod [V]

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

Black Pepper Squid*

Served with ginger soy sauce

Sweet Potato and Corn Fritters [V]

Served with a sweet chilli and peanut dip

CHAO PRAYA

THREE COURSE GROUP LUNCH MENU FOR 29.95 FOR PARTIES OF SIX OR MORE

Saba Chicken Wings*

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

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

NOODLES

Phuket*** [SL]

Egg noodles with prawns, chillis, string beans, baby corn, 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

Chiang Rai*** [SL]

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

WOK

CHOOSE YOUR FAVOURITE STYLE

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

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

Phad Prik Sod*** [SL]

With chillis, onions, peppers, mushrooms and sweet basil

Sweet & Sour

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

NOW CHOOSE FROM THE FOLLOWING:

Chicken

Beef

Prawns

Vegetables & Tofu

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

SIGNATURE 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 Lemongrass Sirloin [GF]**
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

5 euro supplement

Steamed Fillets Of Seabass** [SL]

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

4 euro supplement

Pan fried Duck with Pineapple*

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

5 euro supplement

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

DESSERT

Dessert of the Day