

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 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.

Three course group lunch menu for 29.95

## 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

## Saba Chicken Wings\*

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

## Prawn Pomelo Mieng Kam\*[GF][SS]

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

## CURRIES

### Massaman Chicken\* [GF]

With potatoes, onions, peanuts and crispy shallots

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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

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

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

## 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 5 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

### Chargrilled Sirloin Steak\*\*

With Saba home fries, crunchy greens and a betel leaf and red curry sauce 5 euro supplement

### Steamed Fillet Of Seabass\*\* 6

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## WOK

### CHOOSE YOUR FAVOURITE STYLE

### DRDRR6DR X D HU 6

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

### Phad Prik Sod\*\*\* [SL]

With chilli, onions, peppers, mushrooms and sweet basil

### Sweet and Sour

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

### NOW CHOOSE FROM THE FOLLOWING:

Chicken

Beef

Prawns

Vegetables and Tofu

## NOODLES

### angkak\*\*\*\*

ice noodles with bee , onions, peppers, chillis, spring onions and sweet basil

### Phuket\*\*\* [SL]

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

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## 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

## DESSERT

Dessert of the Day