

# สนุก SANOOK

{ENJOY}

## SABA NUTRITION GUIDE

[V] Vegetarian  
[GF] Gluten Free  
[PF] Paleo Friendly



\* 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.

Lunch Group Menu - Two courses for 24.95/ Three course 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

# MEKONG

GROUP LUNCH MENU FOR PARTIES OF SIX OR MORE  
TWO COURSES FOR 24.95/ THREE COURSES FOR 29.95

### Saba Chicken Wings\*

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

### Smoked Trout Mieng Kam\*\* [GF]

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\*\*\*

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

### Pattaya\*

Egg noodles with roasted duck, chillies, egg, bok choy, Chinese leaves and mushrooms

### Chiang Rai\*\*\*

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

## WOK

### CHOOSE YOUR FAVOURITE STYLE

#### Xao Hao Lo (Sao-Hua-Ler)

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

#### Phad Prik Sod\*\*\*

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

## PALEO

### Caveman\*\*[PF][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

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

### Steamed Fillets Of Seabass\*\*

With ginger, soy sauce, Xao Shing wine and Chinese leaves  
**4 euro supplement**

### Crispy 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]

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

### Green Chicken Curry\*\*\* [GF]

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

### Gaeng Pet Nua\*\*\* [GF]

Red Hereford beef fillet curry with pea aubergines and sweet basil

## DESSERT

Dessert of the Day