

PLANT POWER FESTIVAL



CELEBRATE THE HEALTH-GIVING, EARTH-SAVING POWER OF THE PLANT-BASED DIET!



MAINS

Gaeng Karee Fuktong

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

Xao Hao Lo ^[1,6,8]

Oyster mushrooms, baby corn, carrots, broccoli, bok choy, Chinese leaves, snow peas and cashew nuts

Bangkok ^[1,6]

Flat rice noodles with baby corn, carrots, broccoli, bok choy, Chinese leaves, onions, peppers, chillies, spring onions and sweet basil

Caveman

Butternut squash, broccoli, kale and kaffir lime leaves in a yellow curry sauce

Green Machine ^[8]

Broccoli, kale, Chinese leaves, Thai basil, sugar snap peas, ginger, bok choy, cashew nuts, carrots, lime and chilli in a Saba paleo sauce.

Phad Prik Sod ^[1,6]

Baby corn, carrots, bok choy, chillies, onions, peppers, mushrooms and sweet basil.

Add Protein

Vegan - 17.95

Tofu - 17.95

Chicken - 19.50

Beef Fillet - 20.95

Tiger Prawns - 20.95

SIDES

Saba Brown and Red Rice - 4.95

Stir fried Spinach and Pickled Soybean Paste** [V]

Stir fried spinach with pickled soy bean paste, garlic, birds eye chilli and mushroom sauce - 6.50

Edamame Beans

Steamed soy beans tossed in sea salt - 5.95

Saba Home Fries

Potato cubes with spring onions, coriander, sea salt and crushed chilli - 5.95

Dao Hup

Stir fried vegetables and mushrooms in a garlic sauce - 5.95

COCKTAILS

The Healer

Aloe vera wine, fresh basil, ginger syrup, lemon juice and soda water - 10.50

The Gatherer

Bacardi Carta Blanca, Lillet rouge, stevia, a selection of fresh berries and topped with soda water - 10.50

The Forager

Bombay Sapphire, lime juice, lemongrass, mint, bitters and nettle syrup - 10.95

