

สนุก
SANOOK
{ENJOY}

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten Friendly
[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 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.
- As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible.

CHOKDEE

2 COURSES 29.95 - STARTER AND MAIN
3 COURSES 34.95 - STARTER, MAIN AND DESSERT

APPETISERS

- Saba Chicken Wings***
With a soy sauce, honey and sesame glaze, served with a tamarind dip
- Black Pepper Squid***
Served with a ginger soy sauce
- Por Pia Thod [V]**
Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint
- Sundried Pork****
Marinated pork with palm sugar, soy sauce and white sesame seeds deep fried and served with hot chilli sauce and sticky rice
- Hoisin Duck Rolls**
Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce
(served at room temperature)
- Tiger Prawn Mieng Kam**[GF]**
Chargrilled tiger prawns with pink grapefruit, shredded roasted coconut, peanuts, ginger, shallots, lime and birds eye chillis with tamarind shrimp paste and palm sugar sauce on betel leaves - 12.95

NOODLES

- Saigon***
Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions
Vietnamese style
- Bangkok******
Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil
- Chiang Rai*****
Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil

CURRIES

- Massaman Chicken* [GF]**
With potatoes, onions, peanuts and crispy shallots
- Green Chicken*** [GF]**
With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil
- Gaeng Karee Fuktong* [V][GF]**
Aromatic yellow butternut squash and sweet potato curry with onions and potatoes
- Gaeng Pet Nua*** [GF]**
Red beef fillet curry with pea aubergines, 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 Khing***
With ginger, oyster mushrooms, spring onions, baby corn and peppers
- Phad Prik Sod*****
With chilli, onions, peppers, mushrooms and sweet basil

- Sweet and Sour**
With cucumber, onions, cherry tomatoes, pineapple and spring onions

- Boom!!!*******
Fiery stir-fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root

NOW CHOOSE FROM THE FOLLOWING:
Chicken
Beef Fillet
Tiger Prawns
Vegetables & Tofu

SABA DISHES

- Our signature main course dishes created by our Executive Chef, Taweesak Trakoolwattana**
- 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
- €4 supplement
- Hake in Banana Leaf** [GF]**
With peppers, chilli, sweet basil and a red curry sauce
- €4 supplement
- Steamed Fillet of Seabass****
With ginger, soy sauce, Xao Shing wine and Chinese leaves
- €4 supplement
- Chargrilled Hereford 10oz Rib-Eye Steak****
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 supplement

DESSERT

Dessert of the day

**WELCOME
= BACK =
WE MISSED YOU!**

