

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.

APPETISERS

Prawn Crackers

With a peanut and sweet chilli sauce - 3.95

Sweet Potato and Corn Fritters [V]

Served with a sweet chilli and peanut dip - 8.95

Tom Yaam* [GF]

Traditional Thai spicy sour soup with Thai herbs and oyster mushrooms

Chicken - 7.50

Chicken and Prawns - 8.50

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 - 12.95

Hoisin Duck Rolls

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature) - 11.95

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip - 9.95

Satay Gai

Grilled chicken skewers with peanut sauce - 9.95

DINNER

Black Pepper Squid*

Served with ginger soy sauce - 11.50

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint - 8.95

SALADS

Thai Beef Salad [GF]**

Stir fried beef with cucumber, lemongrass, cherry tomatoes, shredded carrots, coriander, shallots, spring onions, birds eye chillis, peanuts, baby leaves and a tangy lime dressing - 20.95

NOODLE SOUP

Pho Bò

Rice noodle soup with beef and sweet basil served with bean sprouts, basil and condiments - 17.95

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, egg, bean sprouts and lime
Chicken & Prawns - 19.95
Vegetables & Tofu - 18.95

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions
Vietnamese style - 19.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil - 19.95

Chiang Rai***

Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil - 19.95

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots - 20.95

Gaeng Pet Nua* [GF]**

Red beef fillet curry with pea aubergines, and sweet basil - 21.95

Green Chicken* [GF]**

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil - 20.95

Gaeng Karee Fuktong* [V][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes - 20.95
Tiger Prawns - 22.95

WOK

Crispy Chilli Chicken***

With cashew nuts, sugar snap peas, spring onions and carrots - 20.95

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

Phad Nam Prik Pao**

With chilli paste in oil, wood ear mushrooms, onion, baby corn, spring onion, chilli and Thai 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 - 20.95
Beef Fillet - 22.95
Tiger Prawns - 22.95
Vegetables - 19.95

PALEO

Caveman [GF][PF]**

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 - 20.95
Beef Fillet - 22.95
Tiger Prawns - 22.95
Vegetables - 19.95
(Rice not included)

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 - 26.95

Hake in Banana Leaf [GF]**

With peppers, chilli, sweet basil and a red curry sauce - 26.95

Steamed Fillets of Seabass**

With ginger, soy sauce, Xao Shing wine and Chinese leaves - 26.95

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 - 32.95

SIDES

Saba Home Fries Potato cubes with spring onion, coriander, sea salt and crushed chilli - 4.95

Broccoli and Baby Bok Choy [V]

Stir-fried with a garlic and mushroom sauce - 6.95

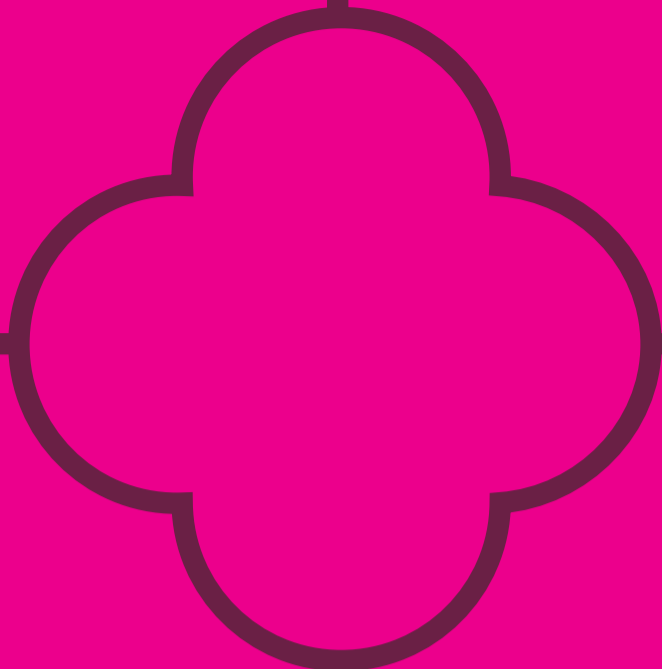
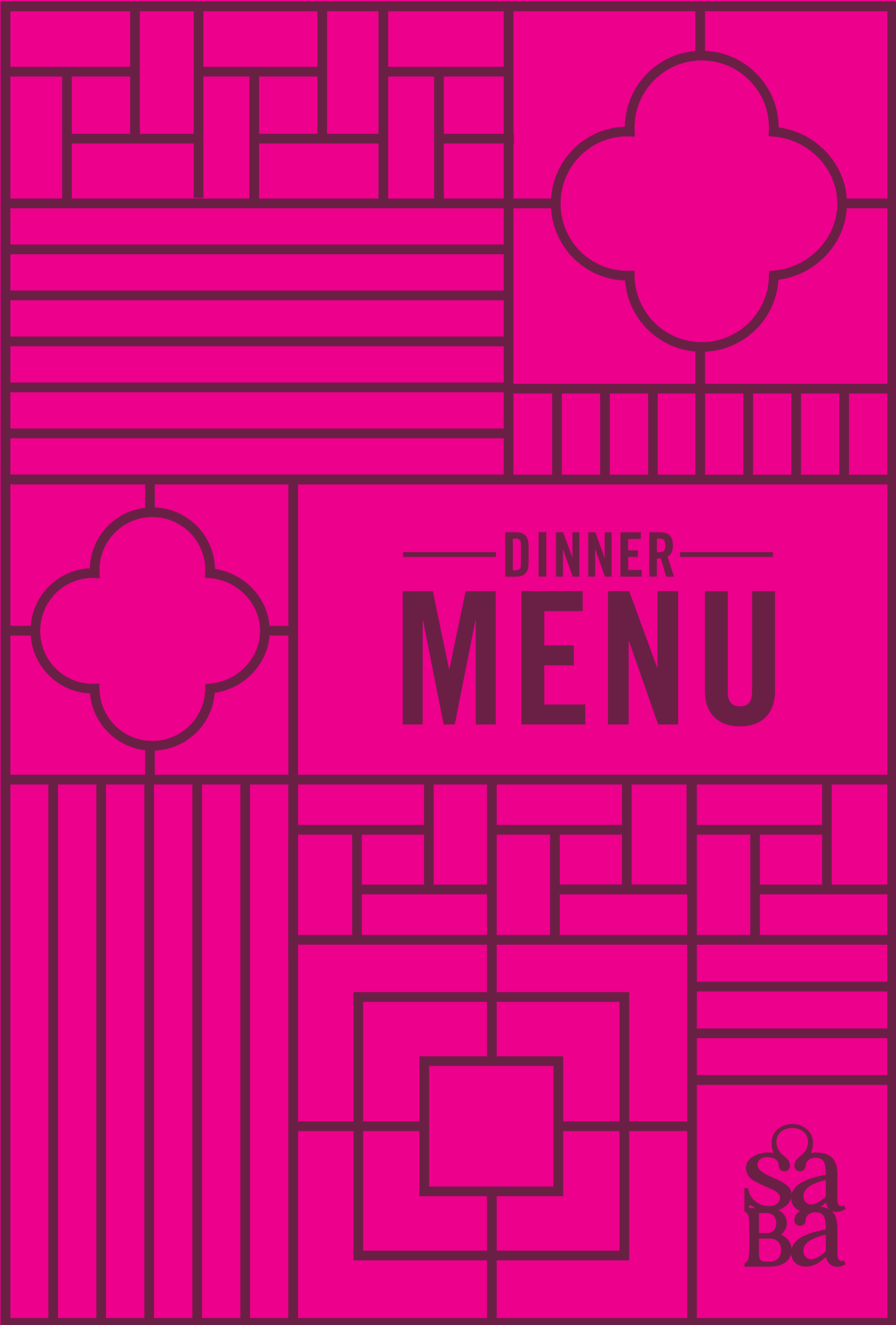
Saba Brown & Red Rice [GF] - 3.50

Steamed Jasmine Rice [GF] - 3.00

Fried Egg Noodles with Bean Sprouts & Carrot - 5.95

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





— DINNER —
MENU

Sa
Ba