

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 - 7.95

**Tom Yaam\* [GF]**

Traditional Thai spicy sour soup with Thai herbs and oyster mushrooms  
Chicken - 6.95  
Chicken and Prawns - 7.95

**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 - 10.95

**Saba Chicken Wings\***

With a soy sauce, honey and sesame glaze, served with a tamarind dip - 9.50

**Por Pia Thod [V]**

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint - 7.95

**Satay Gai**

Grilled chicken skewers with peanut sauce - 9.50

# LUNCH

**Black Pepper Squid\***

Served with ginger soy sauce - 9.95

**Hoisin Duck Rolls**

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature)  
2 Pieces - 8.50  
4 Pieces - 12.95

**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 - 17.95

**NOODLE SOUP**

**Pho Bò**

Rice noodle soup with beef and sweet basil served with bean sprouts, basil and condiments - 14.95

**CURRIES**

**Massaman Chicken\* [GF]**

With potatoes, onions, peanuts and crispy shallots - 14.95

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

Red beef fillet curry with pea aubergines, and sweet basil - 16.95

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

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes  
Vegetable - 14.50  
Chicken - 14.95  
Prawns - 15.95

**Green Chicken\*\*\* [GF]**

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil - 14.95

**PALEO**

**Caveman\*\* [GF][PF]**

Butternut squash, sweet potato, bok choy, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce  
Chicken - 14.50  
Beef/Prawns - 15.50  
Vegetables - 14.50

**NOODLES**

**Phad Thai\* [GF]**

Flat rice noodles with peanuts, egg, bean sprouts and lime  
Chicken - 14.50  
Tiger Prawns - 14.95  
Vegetables & Tofu - 14.50

**Saigon\***

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions  
Vietnamese style - 14.95

**Bangkok\*\*\*\***

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil - 14.95

**Chiang Rai\*\*\***

Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil - 14.50

**WOK**

**Crispy Chilli Chicken\*\*\***

With cashew nuts, sugar snap peas, spring onions and carrots - 14.95

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

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

**Sweet and Sour**

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

**Phad Khing\***

With ginger, oyster mushrooms, spring onions, baby corn and peppers

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

With chilli, onions, peppers, mushrooms and sweet basil

**Boom!!!\*\*\*\*\***

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

NOW CHOOSE FROM THE

FOLLOWING:

Chicken - 14.95

Beef - 15.95

Prawns - 15.95

Vegetables & Tofu - 14.50

**SABA DISHES**

Our signature main course dishes created by our Executive Chef,  
**Taweesak Trakoolwattana**

**Hake in Banana Leaf\*\* [GF]**

With peppers, chilli, sweet basil and a red curry sauce - 20.95

**Steamed Fillet of Seabass\*\***

With ginger, soy sauce, Xao Shing wine and Chinese leaves - 16.95

**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 - 28.95

**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 - 16.95

**SIDES**

**Broccoli and Baby Bok Choy [V]**

Stir-fried with a garlic and mushroom sauce - 5.95

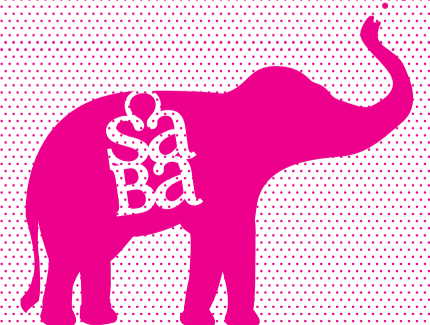
**Fried Egg Noodles with Bean Sprouts & Carrot - 5.50**

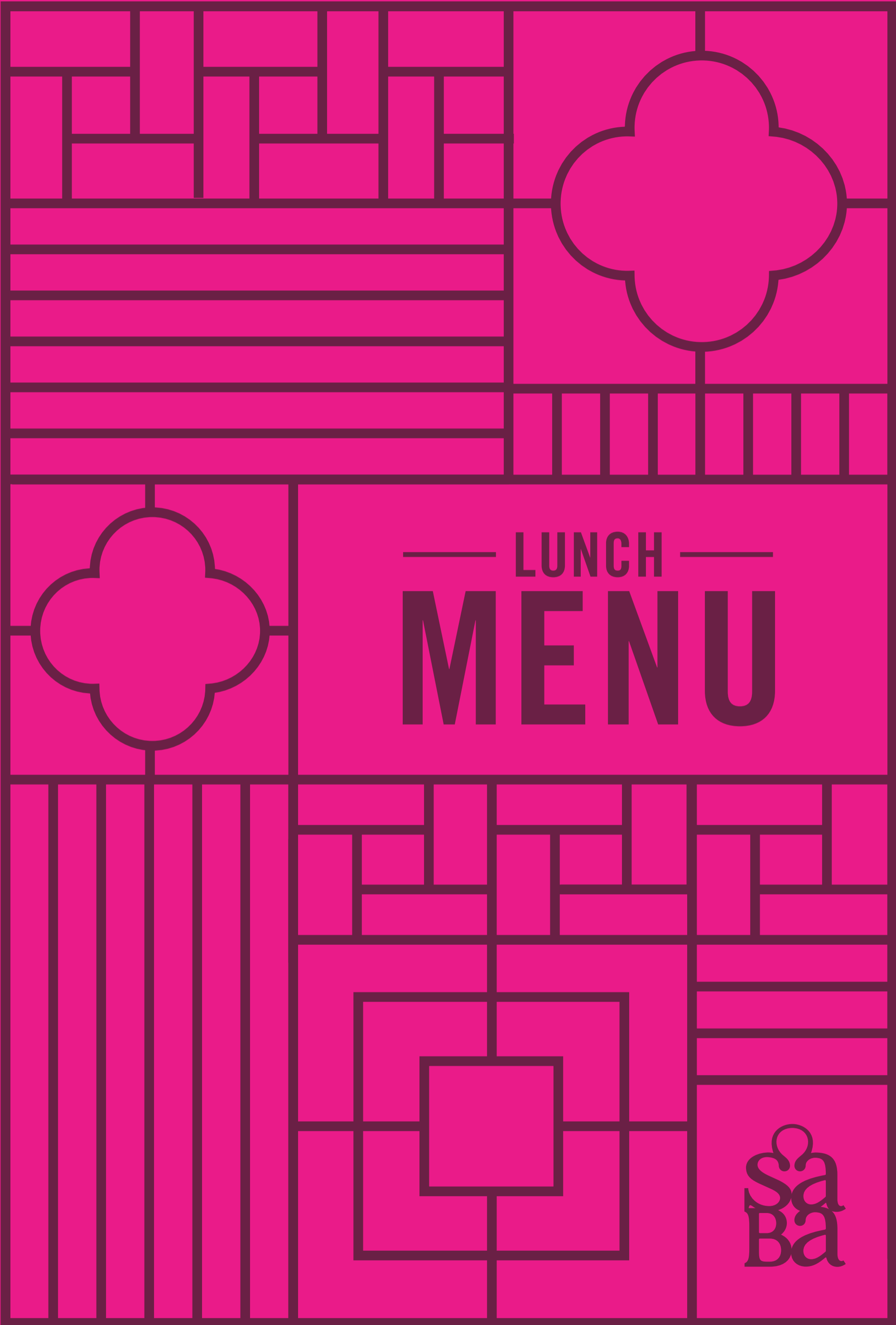
**Saba Home Fries** Potato cubes with spring onion, coriander, sea salt and crushed chilli - 4.95

**Saba Brown & Red Rice [GF] - 3.50**

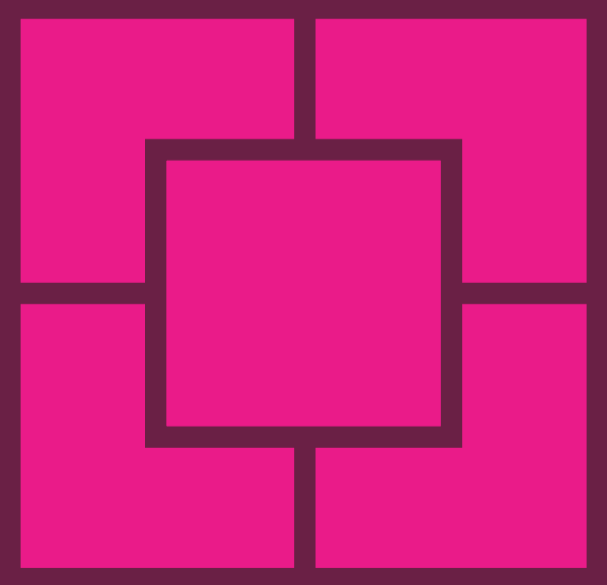
**Steamed Jasmine Rice [GF] - 3.00**

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





— LUNCH —  
**MENU**



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Ba