

សំណុំ SANOOK

[ENJOY]

SABA NUTRITION GUIDE

[VG] Vegetarian
[GF] Gluten Friendly
[PF] Paleo Friendly
[V] Vegan



* Mild
** Medium
*** Spicy
**** Very Spicy
***** Very Very Spicy

- All Saba's dishes are freshly prepared. Levels of spiciness are graded 1 to 5, so let us know how hot you would like it.
- Our grass fed Hereford beef is Irish.
- All our dishes are dairy free, except our desserts.
- If you have any particular requirements, don't hesitate to ask and we will try our best to assist.
- ALLERGEN LIST
1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Tree Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs.
- As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible. If you have an allergy to peanuts or one of the other allergens we would ask that you advise a staff member.
- An optional discretionary gratuity of 12.5% will be added to your bill for parties of five or more. Every cent is shared between the team in this restaurant. Discretionary gratuity is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.

APPETISERS

Prawn Crackers

With a peanut and sweet chilli sauce [1,2,5,7] - 3.95

Black Pepper Squid*

Served with ginger soy sauce [1,6,9,14] - 11.95

Prawn Grapefruit Mieng Kam* [GF]

Chargrilled tiger prawns with shredded roasted coconut, cashew nuts, ginger, shallots, lime, and birds eye chillis with shrimp paste, fish sauce and a palm sugar sauce [2,4] - 12.95

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip [1,6,11,14] - 10.95

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint [1,6,7] - 8.95

Hoisin Duck Rolls

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature) [1,6,7,9,10,11,14] - 11.95

Sweet Potato and Corn Fritters [V]

Served with a sweet chilli and peanut dip [1,5,11,14] - 9.50

DINNER

Tom Yaam* [GF]

Traditional Thai spicy sour soup with Thai herbs and oyster mushrooms [2,4]
Chicken - 8.95
Prawns - 9.95

Spicy Basil Beef Lettuce Cups***

Finely ground mince beef stir fried with garlic, chilli, spring onions, green bean and oyster and soy sauce on lettuce cups [1,2,4,6,14] - 10.95

Prawn Chu Chee**

Chargrilled tiger prawns served on crispy house rice cakes with a light red curry sauce [2,3,4,14] - 10.50

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 [4,5] - 20.95

NOODLE SOUP

Pho Bò

Rice noodle soup with beef and sweet basil served with bean sprouts, basil and condiments [1,6] - 20.95

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, egg, bean sprouts and lime
Chicken [3,5] - 19.95
Tiger Prawns [2,4,14] - 19.95
Vegetables & Tofu [3,5] - 18.95

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1,2,3,4,5,6,14] - 19.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14] - 19.95

Chiang Rai***

Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil [1,6,14] - 19.95

Fan Fo***

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choy [1,2,3,4,6,14] - 19.95

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5] - 20.95

Gaeng Karee Fuktong* [V][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes
Vegetable [8] - 20.95
Chicken [8] - 20.95
Prawns [2,4,8,14] - 22.95

Gaeng Pet Nua*** [GF]

Red beef fillet curry with aubergines and sweet basil [2,4] - 22.95

Green Prawn*** [GF]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4] - 20.95

WOK

Crispy Chilli Chicken***

With cashew nuts, sugar snap peas, spring onions and carrots [1,2,3,4,6,8,14] - 20.95

Xao Hao Lo (Sao-Hua-Ler)

With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts [1,2,6,8,14]

Sweet and Sour

With cucumber, onions, cherry tomatoes, pineapple and spring onions [1,2,3,6,14]

Phad Khing*

With ginger, oyster mushrooms, spring onions, baby corn and peppers [1,2,6,14]

Phad Prik Sod***

With chilli, onions, peppers, mushrooms and sweet basil [1,2,6,14]

Boom!!!*****

Fiery stir-fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root [1,2,4,6,14]

Phad Nam Prik Pao**

With chilli paste in oil, wood ear mushrooms, onions, baby corn, spring onions, chilli and Thai sweet basil [1,2,4,6,14]

NOW CHOOSE FROM THE FOLLOWING:

Chicken - 20.95
Beef - 22.95
Prawns - 22.95
Vegetables & Tofu - 20.95

PALEO

Caveman** [GF][PF]

Butternut squash, sweet potato, bok choy, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce [2,4]
Chicken - 20.95
Beef/Prawns - 22.95
Vegetables - 20.95

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 [2,3,4] - 26.95

Steamed Fillets of Seabass**

With ginger, soy sauce, Xao Shing wine and Chinese leaves [1,4,6,11,14] - 26.95

Chargrilled Angus 8oz Sirloin Steak**

With Saba home fries, crunchy greens and a betel leaf and red curry sauce [1,2,4,6,14] - 29.95

Crispy Duck with Pineapple*

Crispy aromatic duck served with pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a rice wine and soy sauce [1,6,11,14] - 26.95

Slow Cooked Wicklow Lamb Shank**

Marinated in Thai beer, lemongrass and kaffir lime leaves for 24 hours. Served with sweet potato mash and butternut squash and a Panang curry sauce [2,4] - 25.95

SIDES

Broccoli and Baby Bok Choy [V]

Stir-fried with a garlic and mushroom sauce [1,6,11] - 5.95

Fried Egg Noodles with Bean Sprouts & Carrot [1,6,14] - 5.50

Saba Home Fries

Potato cubes with spring onion, coriander, sea salt and crushed chilli [1] - 4.95

Saba Brown & Red Rice [GF] - 3.50

Steamed Jasmine Rice [GF] - 3.00

Egg Fried Rice [3] - 3.95

CHRISTMAS
MADE EASY WITH

≡ SABA ≡ VOUCHERS

AVAILABLE IN-STORE
AND ONLINE AT
WWW.SABADUBLIN.COM

