

# SAWASDEE

GROUP DINNER — 3 COURSES €46.95PP

## สนุก 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 TO SHARE

**Black Pepper Squid\***  
Served with ginger soy sauce [1,6,9,14]

**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]

**Saba Chicken Wings\***  
With a soy sauce, honey and sesame glaze, served with a tamarind dip [1,6,11,14]

**Por Pia Thod [V]**  
Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint [1,6,7]

**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]

**Sweet Potato and Corn Fritters [V]**  
Served with a sweet chilli and peanut dip [1,5,11,14]

### NOODLES

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

**Bangkok\*\*\*\***  
Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14]

**Phuket\*\*\***  
Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil [1,6,14]

**Fan Fo\*\*\***  
Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choi [1,2,3,4,6,14]

### CURRIES

**Massaman Chicken\* [GF]**  
With potatoes, onions, peanuts and crispy shallots [2,4,5]

**Gaeng Karee Fuktong\* [V][GF]**  
Aromatic yellow butternut squash and sweet potato curry with onions and potatoes

**Green Prawns Curry\*\*\* [GF]**  
With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4]

**Red Beef Curry\*\*\***  
With lychee, grapes, peppers, chillis and Thai sweet basil [1,2,4,6,14]

### WOK

**Xao Hao Lo (Sao-Hua-Ler)**  
With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts [1,2,6,8,14]

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

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

**Phad Prik Sod\*\*\***  
With chilli, onions, peppers, mushrooms and sweet basil [1,2,6,14]

**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  
Beef  
Prawns  
Vegetables & Tofu

### 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]

**Chargrilled Angus 8oz Sirloin Steak\*\***  
With Saba home fries, crunchy greens and a betel leaf and red curry sauce [1,2,4,6,14]

**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]

**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]

### DESSERT

Dessert of the day

CHRISTMAS  
MADE EASY WITH  
**≡ SABA ≡  
VOUCHERS**



AVAILABLE IN-STORE  
AND ONLINE AT  
[WWW.SABADUBLIN.COM](http://WWW.SABADUBLIN.COM)

