

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

Prawn Crackers

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

Sweet Potato and Corn Fritters [V]

Served with a sweet chilli and peanut dip [1,5,11,14] - 7.95

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] - 7.95

Prawn Grapefruit Mieng Kam* [GF]

Steamed 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] - 10.95

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip [1,6,11,14] - 9.50

Satay Gai

Grilled chicken skewers with peanut sauce [2,4,5,10] - 8.95

Black Pepper Squid*

Served with ginger soy sauce [1,6,9,14] - 9.95

LUNCH

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint [1,6,7] - 7.95

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] - 10.95

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 [4,5] - 17.95

CURRIES

All our curries are served with rice.

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5] - 16.95

Gaeng Pet Nua* [GF]**

Red beef fillet curry with aubergines and sweet basil [2,4] - 17.95

Green Chicken* [GF]**

With aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4] - 16.95

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, egg, bean sprouts and lime [3,5]

Chicken - 15.95

Tiger Prawns - 16.50

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions [1,2,3,4,5,6,14] - 16.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14] - 16.95

Fan Fo***

Egg noodles with crispy chicken, chilli paste, broccoli, carrots, spring onion, peppers and pak choi [1,2,3,4,6,14] - 15.95

WOK

Crispy Chilli Chicken***

With cashew nuts, sugar snap peas, spring onions and carrots [1,3,6,8,14] - 16.95

Choose your favourite style:

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, peppers, 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 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 - 16.95

Beef - 17.95

Prawns - 17.95

Vegetables & Tofu - 15.95

(Rice served with all wok dishes)

PLANT BASED

Vegan Bangkok* [V]**

Flat rice noodles with baby corn, carrots, broccoli, bok choy, Chinese leaf, onions, peppers, chillies, spring onions & sweet basil [1,6] - 15.95

Vegan Phad Thai [V][GF]

Flat rice noodles with peanuts, bean sprouts, baby corn, carrot, broccoli, bok choy, Chinese leaf and lime [5] - 15.95

Gaeng Karee Fuktong* [V][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes - 15.95

SABA DISHES

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

Crispy Seabass and Betal Leaf

With a lime, chilli and tamarind sauce. Served with rice [1,4,6,12] - 18.95

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. Served with rice [1,6,11,14] - 17.95

SIDES

Broccoli and Baby Bok Choy [V]

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

Fried Egg Noodles

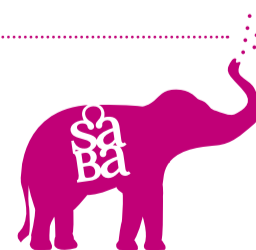
with Bean Sprouts & Carrot [1,6,14] - 5.50

Saba Home Fries

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



WELCOME
TO SABA'S NEW HOME
IN KILDARE VILLAGE

Our team are ready to help
If you have any questions or queries.

