

สนุก  
**SANOOK**  
 {ENJOY}

**SABA NUTRITION GUIDE**

[V] Vegetarian  
 [GF] Gluten Free  
 [PF] Paleo Friendly



\* 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. 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**

**Ginger Prawn Wonton**

Tiger prawns marinated with ginger, chillis, sesame oil and Xao Shing wine, served in a wonton pastry [1,2,4,6,11]

**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]

**Black Pepper Squid\***

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

**VALENTINES MENU**  
 THREE COURSE DINNER MENU FOR 39.95

**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]

**Sweet Potato and Corn Fritters [V]**

Served with peanut and chilli dip [1,5,11,14]

**Vietnamese Spring Roll**

With minced pork, woodear mushroom, glass noodles, carrot and cabbage accompanied with iceberg and mint leaves [1,2,6]

**NOODLES**

**Phad Thai\* [GF]**

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

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

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

**Saigon\***

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

**WOK**

**CHOOSE YOUR FAVOURITE STYLE**

**Phad Nam Prik Pao\*\***

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

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

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

**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]

**NOW CHOOSE FROM THE FOLLOWING:**

Chicken

Beef

Prawns

Vegetables & Tofu

**SABA DISHES**

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

**Chargrilled 8oz Sirloin Steak\*\***

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

+ €4 supplement

**Steamed Fillets of Seabass\***

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

+ €4 supplement

**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]

+ €4 supplement

**Chargrilled Monkfish Fillets\*\***

Marinated with red curry paste, coconut milk and kaffir lime leaf. Served with mashed sweet potato, grilled asparagus and oysters mushroom [2,3,4]

+ €4 supplement

**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 Prawn Curry\*\*\* [GF]**

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

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

Red beef fillet curry with pea aubergine and sweet basil [2,4]

**PALEO**

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

Butternut squash, sweet potato, bok choy, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce [2,4]

**NOW CHOOSE FROM THE FOLLOWING:**

Chicken

Beef Fillet

Tiger Prawns

Vegetables

(Rice not included)

**DESSERT**

Dessert of the Day

\*\*Please note: some Saba dishes have a €4 supplement.