

SAWASDEE

สนุก SANOOK [ENJOY]

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten Friendly
[PF] Paleo Friendly
[VG] 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.
- Group Dinner - 3 Courses €46.95PP

APPETISERS TO SHARE

Black Pepper Squid*

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

Smoked Trout Mieng Kam** [GF]

Goatsbridge smoked trout with shredded roasted coconut, peanuts, ginger, shallots, lime and birds eye chilli with shrimp paste, fish sauce and a palm sugar sauce [2,4,5]

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip [1,6,11,12,14]

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]

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]

Green Prawn*** [GF]

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

Gaeng Pet Nua*** [GF]

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

WOK

Xao Hao Lo (Sao-Hua-Ler)

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

Phad Khing*

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

Sweet and Sour

With pineapple, cherry tomatoes, onions, peppers, spring onions, peppers and cucumber [1,2,3,6,12,14]

Phad Prik Sod***

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

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 [2]
Vegetables & Tofu

PLANT BASED

Vegan Bangkok*** [VG]

Flat rice noodles with baby corn, carrot, broccoli, bok choy, chinese leaf, onions, peppers, chillies, spring onions and sweet basil [1,6]

Gaeng Karee Fuk Tong* [VG][GF]

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

Vegan Phad Thai [VG][GF]

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

SABA DISHES

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

Pla Gang Dang***

Grilled Sea Bream marinated in red curry sauce and kaffir lime leaf with stir fried morning glory, pickled soy bean paste, birds eye chilli and garlic [1,2,3,4,6]

10oz Hereford Dry Aged Rib Eye Tiger Cry**

Chargrilled 10oz rib eye marinated with fish sauce and served with Asian slaw and Saba home fries and jaew sauce [1,4,8]

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 [1,6,11,14]

Steamed Fillets of Seabass**

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

DESSERT

Dessert of the day

