

สหมก
SANOOK

{ENJOY}

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten Free



* 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

Por Pia Thod [V]

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

Black Pepper Squid*

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

Sweet Potato and Corn Fritters [V]

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

MATCH DAY

THREE COURSES FOR 34.95

Saba Chicken Wings*

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

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]

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]

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]

WOK

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]

Phad Prik Sod***

With chilli, onions, peppers, mushrooms and sweet basil [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 and Tofu

SABA DISHES

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

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]
5 euro supplement

Steamed Fillets Of Seabass**

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

CURRIES

Massaman Chicken* [GF]

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

Gaeng Karee Fuk Tong* [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]

Red Beef Curry***

With lychee, grapes, peppers, chillis and Thai sweet basil [1,2,4,6,14]

DESSERT

Dessert of the Day