

MENU GUIDE

- [V]

Vegetarian
- [GF]

Gluten Free
- [PF]

Paleo Friendly
- [SF]

Superfood
- [SS]

Saba Slim – Under 250 cal
- [SL]

Saba Light – Under 400 cal
- \*

Mild
- \*\*

Medium
- \*\*\*

Spicy
- \*\*\*\*

Very Spicy
- \*\*\*\*\*

Extra Spicy

Rice is served with Saba dishes, woks and curries, but is not included in the calorie count.

If you have any special dietary requirements please inform your waiter.

All our beef, pork and chicken are Irish.

All our dishes are dairy free, except for our Mango and Lime Mayonnaise dip and our desserts.

A discretionary gratuity of 12.5% will be added for parties of six or over.

For more allergen information on our dishes please refer to our allergen list at reception.

€28.50 per person

APPETISERS

\*\*\* A SELECTION OF \*\*\*  
APPETISERS TO SHARE

- Sea Salt Chilli Squid [SF]
- Crispy Vegetable Spring Rolls [V]
- Prawn Pomelo Mieng Kam [GF] [SS]
- Ga Cuan Rau
- Tangy Tempura Vegetables [V]

Served with a variety of delicious dipping sauces

CURRIES

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

Red beef curry with pea aubergine, and sweet basil
- Green Chicken\*\*\* [GF] [SF]

With pea aubergine, bamboo shoots, string beans, peppers, chillis and sweet basil
- Gaeng Karee Fuktong\* [GF] [V] [SL]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes
- Massaman Chicken\*[GF]

With potatoes, onions, peanuts and crispy shallots

WOK

- Phad Nam Prik Pao\*\* [SL]

With chilli paste, babycorn, onions, woodear mushrooms, peppers and chillis
- Phad Prik Sod\*\*\* [SF] [SL]

With chillis, onions, peppers, mushrooms and sweet basil
- Xao Hao Lo [Sao-Hua-Ler] [SL]

With asparagus, oyster mushrooms, babycorn, snow peas and cashew nuts
- Phad Khing\* [SL]

With ginger, oyster mushrooms, spring onions, babycorn and peppers
- Now choose from the following:

Chicken

Beef

Prawns

Vegetables and Tofu

PALEO

- Caveman Chicken\*\*

[GF] [PF] [SF] [SL]

Chicken, butternut squash, sweet potato, bok choy, carrot, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce

(Rice not included)

NOODLES

- Phuket\*\*\* [SF] [SL]

Egg noodles with prawns, chillis, string beans and holy basil
- Phad Thai\* [GF] [SF]

Rice noodles with peanuts, egg, beansprouts and lime with chicken and prawns
- Bangkok\*\*\*\* [SF] [SL]

Rice noodles with beef, onions, peppers, chillis, spring onions and sweet basil

SABA DISHES

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

- Grilled 8oz Sirloin Steak\* [SF]

+€4.00

Chargrilled Hereford sirloin steak (cooked medium) with vegetables and a betal leaf and red curry sauce
- Steamed Fillets of Seabass\* [SL]

+€4.00

With black beans, ginger, soy sauce, Xao Shing wine and Chinese leaves
- Pan Fried Duck with Pineapple [SF]

+€4.00

Pan-fried slow cooked aromatic duck served with pineapple, woodear mushrooms, onions, peppers and spring onions with a rice wine and soy sauce
- Slow Cooked Wicklow Lamb Shank\*\*\* [SF]

+€4.00

Marinated in Dungarvan Helvic Gold Blond Ale, lemongrass and kaffir lime leafs for 24 hours and served with a Panang curry sauce

DESSERT

Dessert of the Day