

NEW YEAR'S EVE

DINNER MENU

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 & 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.

€54.50 per person

APPETISERS

*** A SELECTION OF ***

APPETISERS TO SHARE

- Black Pepper Squid [SL]
- Chicken Satay [GF] [SL]
- Crispy Vegetable Spring Rolls [V]
- Smoked Trout Mieng Kam** [GF][SS]
- Saba Chicken Wings
- Tangy Tempura Vegetables [V]
- Served with a variety of delicious dipping sauces

CURRIES

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

Red beef curry with pea aubergine, & sweet basil
- Green Prawn*** [GF] [SF] [SL]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basi
- 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

- 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
- Phad Prik Sod*** [SF] [SL]

With chillis, onions, peppers, mushrooms and sweet basil
- Sweet & Sour

With cucumber, onions, cherry tomatoes, pineapple and spring onion
- Now choose from the following:

Chicken

Beef Fillet

Tiger Prawns

Vegetables & Tofu

NOODLES

- Phuket*** [SF][SL]

Egg noodles with prawns, chillis, string beans and holy basil
- Saigon*

Vermicelli noodles with prawns, pork and egg Vietnamese style
- Bangkok**** [SF][SL]

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

SABA DISHES

*** THESE DISHES ***

HAVE SUPPLEMENTS

These are signature main course dishes created by our Executive Chef, Taweesak Trakoolwattana. Served with Thai Jasmine Rice.

- Chargrilled 8oz Sirloin Steak** [GF][SF]

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

With ginger, soy sauce, Xao Shing wine and Chinese leaves
- Hake in Banana Leaf** [GF][SF][SL]

With peppers, chilli, sweet basil and a red curry sauce
- Tao's Mothers Pork Belly

Double cooked pork belly with pak choi and a ginger chilli sauce
- Slow Cooked Wicklow Lamb Shank**[SF]

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

DESSERT

Dessert of the Day