

สนุก SANOOK

[ENJOY]

SABA NUTRITION GUIDE

[V] Vegetarian

[GF] Gluten Free

[PF] Paleo Friendly



* Mild
** Medium
*** Spicy
**** Very Spicy
***** Very Very 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.
- Our Grass fed Hereford beef is Irish.
- All our dishes are dairy free, except for our wasabi dip and our desserts.
- Discretionary gratuity of 12.5% will be added for parties of six or more.
- For more allergen information, please refer to our allergen list at reception.

APPETISERS TO SHARE

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint

Black Pepper Squid

Served with ginger soy sauce

Tangy Tempura Pak [V]

Tempura vegetables served with a mustard lime mayonnaise

NEW YEARS EVE

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip

Smoked Trout Mieng Kam** [GF]

Goatsbridge smoked trout with shredded roasted coconut, peanuts, ginger, shallots, lime, and birds eye chillis with tamarind shrimp paste and palm sugar sauce

Hoisin Duck Rolls

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature)

NOODLES

Chiang Rai***

Spicy egg noodles with chicken, peppers, onions, chilli and sweet basil

Bangkok****

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

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts and spring onions Vietnamese style

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots

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

Red Duck Curry***

With lychee, grapes, peppers, chillis and Thai sweet basil

PALEO

Caveman**[PF][GF]

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

NOW CHOOSE FROM THE FOLLOWING:

Chicken
Beef Fillet
Tiger Prawns
Vegetables

SABA DISHES

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

Hake in Banana Leaf** [GF]

With peppers, chilli, sweet basil and a red curry sauce served with steamed rice

Chargrilled 8oz Sirloin Steak**

With Saba home fries, crunchy greens and a betal lead and red curry sauce

Steamed Fillets Of Seabass**

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

Slow Cooked Wicklow Lamb Shank**

Marinated in Wicklow Wolf Elevation Pale Ale, lemongrass and kaffir lime leaves for 24 hours. Served with mashed sweet potato and butternut squash and a Panang curry sauce

WOK

CHOOSE YOUR FAVOURITE STYLE

Xao Hao Lo (Sao-Hua-Ler)

With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts

Phad Khing*

With ginger, Oyster mushrooms, spring onions, baby corn and peppers

Phad Prik Sod***

With chillis, onions, peppers, mushrooms and sweet basil

Sweet & Sour

With cucumber, onions, cherry tomatoes, pineapple and spring onions

NOW CHOOSE FROM THE FOLLOWING:

Chicken
Beef
Prawns
Vegetables & Tofu

DESSERT

Dessert of the Day