

# สโนก 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 Fukong\* [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, Xao 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