

NEW YEARS EVE

สํนูก SANOOK {ENJOY}

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten Friendly
[PF] Paleo Friendly
[VG] Vegan



* 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. 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.

**3 COURSES
AND COCKTAIL
59.95 PP**

APPETISERS TO SHARE

Black Pepper Squid*

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

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]

Saba Chicken Wings*

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

Por Pia Thod [V]

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

Sun Dried Pork**

Marinated pork with sugar, soy sauce, seasoning sauce, black pepper and white sesame seeds deep fried and served with hot chilli sauce. [1,6,11]

Hoisin Duck Rolls

Aromatic shredded duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature) [1,6,11,14]

NOODLES

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1,2,3,5,6,14]

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1,6,14]

Fan Fo***

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choi [1,2,3,6,14]

CURRIES

Massaman Chicken* [GF]

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

Gaeng Karee Fuktong* [V][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes

Green Prawns Curry*** [GF]

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4]

Red Duck Curry***

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

WOK

Xao Hao Lo (Sao-Hua-Ler)

With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts [1,6,8,14]

Phad Khing*

With ginger, oyster mushrooms, spring onions, baby corn and peppers [1,6,14]

Sweet and Sour

With pineapple, cherry tomatoes, onions, peppers, spring onions, peppers and cucumber [1,3,6]

Phad Prik Sod***

With chilli, onions, peppers, mushrooms and sweet basil [1,6,14]

Phad Nam Prik Pao**

With chilli paste in oil, woodear mushrooms, onions, baby corn, spring onions, chilli and Thai sweet basil [1,2,4,6,14]

NOW CHOOSE FROM THE FOLLOWING:

Chicken
Beef
Prawns
Vegetables & Tofu

Rice served with all wok and curry dishes

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 [2,3,4]

Chargrilled Angus 9oz Sirloin Steak**

With Saba home fries, crunchy greens and a betal leaf and red curry sauce [1,2,4,6,14]

Crispy Duck with Pineapple*

Crispy aromatic duck served with pineapple, ginger, woodear mushrooms, onions, peppers and spring onion with a rice wine and soy sauce [1,6,11,14]

Slow Cooked Wicklow Lamb Shank**

Marinated in Chang beer, lemongrass and kaffir lime leaves for 24 hours. Served with sweet potato, butternuts squash mash and a Panang curry sauce [2,4]

DESSERT

Dessert of the day

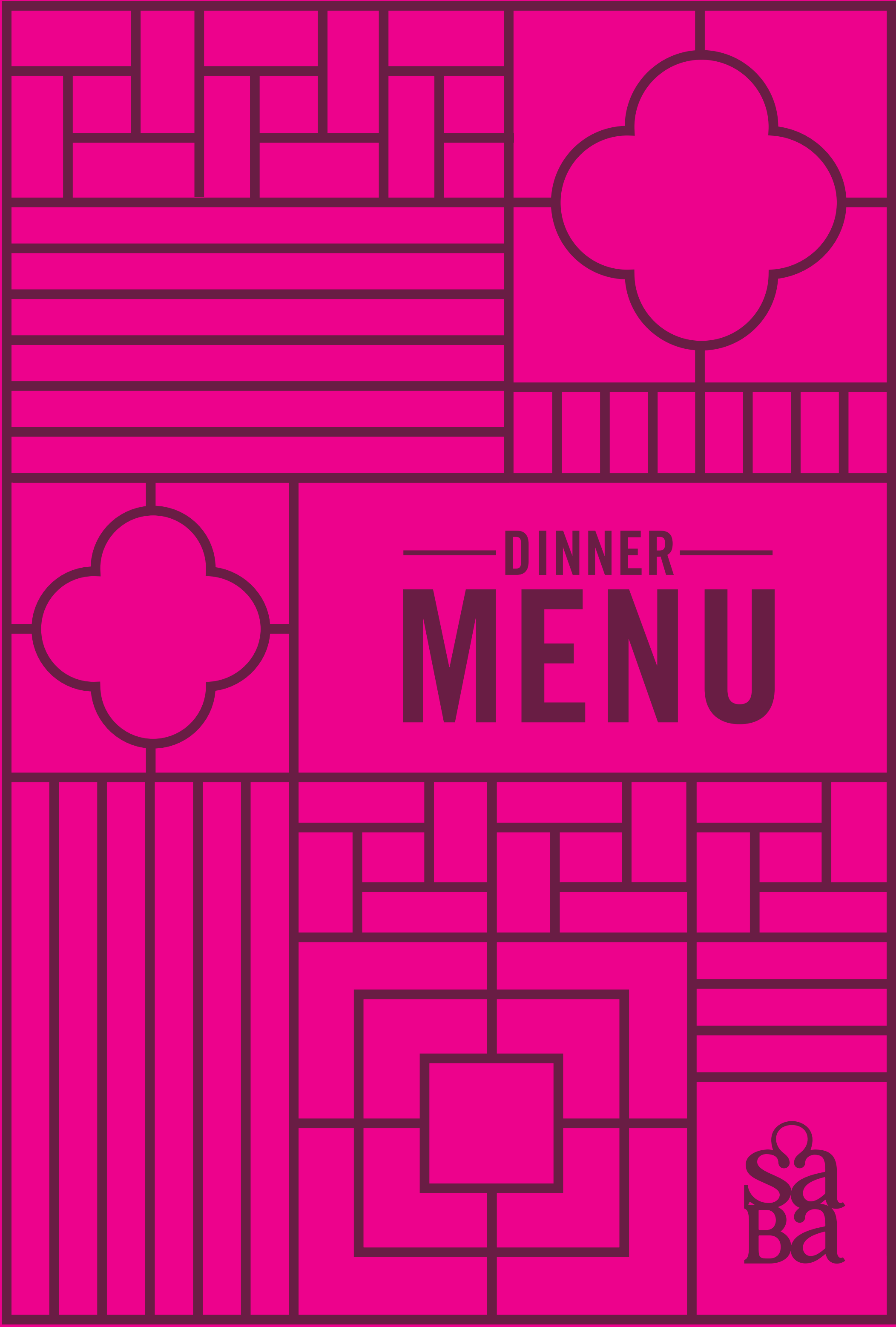
Tea or Coffee with Petit Fours

CHRISTMAS
MADE EASY WITH

**= SABA =
VOUCHERS**



AVAILABLE **IN-STORE**
AND **ONLINE AT**
WWW.SABADUBLIN.COM



DINNER

MENU

SABA