A LA CARTE

APPETISERS

PRAWN CRACKERS €4.95
With a peanut and sweet chilli sauce [1a,2,5,12,14]

BLACK PEPPER SQUID*
Served with ginger soy sauce [1a,6,14] €13.95

SABA CHICKEN WINGS* €13.95
With a soy sauce, honey and sesame glaze, served with a tamarind dip [1a,6,11,14]

POR PIA THOD [V] €12.95
Crispy vegetable spring rolls with woodear mushrooms, served with plum sauce, iceberg lettuce and mint [1a,6]

HOISIN DUCK ROLLS €14.50
Aromatic shredded duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature) [1a,6,11,14]

SPICY TOFU POPCORN [V]** €12.95
Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1a,6,11]

GRILLED MASSAMAN CHICKEN SATAY [GF] €13.95
Chargrilled juicy chicken marinated in Massaman curry and coconut milk and served with peanut satay sauce and cucumber relish [2,4,5,12]

TEMPURA SPICED CAULIFLOWER* [V] €12.95
With a lime and mustard mayonnaise [1a,10]

TIGER PRAWN BOMBES** €14.95
Spicy tiger prawns, pomegranate, cashew nuts, lemongrass, lime, chilli paste, shallots and mango in puff pastry bombes [1a,2,4,5,6,8,10]

SPICY BASIL BEEF LETTUCE CUPS*** €14.95
Finely ground minced beef stir fried with garlic, chilli, spring onions, green bean and oyster and soy sauce on gem lettuce cups [1a,4,6,14]

CRISPY PORK BELLY WITH CUCUMBER SALAD* €12.95
Crispy pork belly and hoisin sauce paired with spicy Asian cucumber salad [1a,2,6,11,14]

NOODLE SOUP

TOM YUM MAMA ** €23.95
Mama noodles, crispy pork belly, tiger prawns, Pak choi, lemongrass, galangal, kaffir lime leaves, Thai chilli paste, birds eye chillies in a punchy fragrant Tom Yum soup [1a,2,3,4,6,9,11,14]

WOK

All curry, wok and Saba dishes are served with steamed Jasmine rice

CRISPY CHILLI CHICKEN** €24.95
With cashew nuts, sugar snap peas, onions, spring onions and carrots [1a,3,6,8,14]

SWEET AND SOUR CHICKEN €24.95
With cucumber, peppers, onions, cherry tomatoes, pineapple and spring onions [1a,3,6,12]

PHAD KHING PRAWN* €26.95
With ginger, oyster mushrooms, spring onions, baby corn and peppers [1a,6,14]

PHAD PRIK SOD DUCK*** €26.95
With chilli, onions, peppers, mushrooms and sweet basil [1a,2,4,6,14]

BOOM BEEF *** €27.95
Fiery stir-fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root [1a,2,4,6,14]

STIR-FRIED SPICY PRAWNS AND SQUID*** €26.95
Wok-tossed prawns and squid with garlic, chilli, long beans, baby corn, peppers, onions, spring onions, and fresh basil [1a,4,6,14]

NOODLES

PHAD THAI* [GF]
Flat rice noodles with peanuts, spring onion, egg, bean sprout and lime [3,5]
Chicken - €22.95
Tiger Prawns - €23.95
Vegetables and Tofu - €22.95

SAIGON** €23.95
Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions Vietnamese style [1a,2,3,5,6,14]

BANGKOK**** €24.95
Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil [1a,6,14]

FAN FO*** €22.95
Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choi [1a,2,3,6,14]

SABA DISHES

CRISPY PINEAPPLE DUCK €27.95
Crispy aromatic duck breast with stir fried pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a mushroom and sesame sauce [1a,6,11,14]

CRISPY PORK BELLY €27.95
With hoisin sauce and stir fried pak choi and pickled mooli [1a,5,6,11,14]

STEAMED FILLETS OF SEABASS €28.95
With ginger, garlic, and shiitake mushrooms, in a light salted plum soy sauce, garnished with celery, spring onions, and red chilli [1a,4,6,9,11,14]

CRYING TIGER 8OZ ANGUS SIRLOIN STEAK €36.95
Flame-grilled and served with zesty Thai herb relish, jaew dipping sauce, chilli jam, and Saba fries [1a,4]

SALADS

THAI BEEF SALAD [GF]** €25.95
Stir fried beef with cucumber, lemongrass, cherry tomatoes, shredded carrots, coriander, shallots, spring onions, birds eye chillis, peanuts, baby leaves and a tangy lime dressing [4,5,14]

GRILLED RED CHICKEN SALAD [GF]** €23.95
Chicken marinated in red curry paste and served with onions, spring onions, shredded carrots, birds eye chillies, pomegranate, mango, iceberg lettuce and a tangy dressing [2,4,12]

ZING ZING CHICKEN BOWL* €17.95
Crispy chilli chicken with noodles, carrots, pickled cabbage, chickpeas, and rocket. Topped with coriander, chillies, spring onions, crushed peanuts, crispy shallots, and a chilli-soy dressing. [1a,3,5,6,14]

CURRY

MASSAMAN CHICKEN* [GF] €24.95
With potatoes, onions, peanuts and crispy shallots [2,4,5]

GAENG PET NUA* [GF]** €27.95
Red beef fillet curry with aubergines, string beans, peppers, chillies and sweet basil [2,4]

GREEN PRAWN CURRY* [GF]** €26.95
With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil [2,4]

GAENG RAWAENG DUCK CURRY ** €26.95
Duck breast in a lemongrass, turmeric infused yellow coconut curry with kaffir lime leaves [1a,2,4,6,14]

PLANT BASED

VEGAN BANGKOK* [VG]** €21.95
Flat rice noodles with babycorn, carrot, broccoli, pak choi, Chinese leaves, onions, peppers, chillies, spring onions and sweet basil [1a,6]

GAENG KAREE FUKTONG* [VG][GF] €23.95
Aromatic butternut squash and sweet potato in yellow curry with coconut cream and pumpkin seed

PHAD KRA PAO* [VG]** €23.95
Stir fried crispy aubergine with yellow bean sauce, green beans, tofu, babycorn, onions, peppers, chillies and sweet basil [1a,6]

PALEO

CAVEMAN [GF][PF]**
Red curry with butternut squash, sweet potato, pak choi, carrots, broccoli, peppers, Chinese leaves, mushrooms, and lime.

Chicken - €22.95
Beef Fillet - €25.95
Tiger Prawns - €24.95
Vegetables and Tofu - €22.95

Rice not included

GREENS AND SIDES

EDAMAME BEANS* €7.95
Served with Maldon sea salt and dried chilli flakes [6]

SABA HOME FRIES €6.95
Potato cubes, spring onion, coriander, sea salt, Saba spice [1a]

STIR FRIED GREENS [V] €7.95
Stir-fried with a garlic and mushroom sauce [1a,6,11]

FRIED EGG NOODLES €6.50
With bean sprouts & carrot [1a,6,14]

STEAMED JASMINE RICE [GF] €3.95

EGG FRIED RICE [3] €4.95

SABA BROWN & RED RICE [GF] €4.95

WINE LIST

Sparkling · Rosé · White · Red · Alcohol Free

WHITE

Glass (150ml) / Carafe (500ml) / Bottle (750ml)

◇ *Light & Crispy*

MARCEL MARTIN, LOIRE, FRANCE, 2025 — €9.5 / €29 / €38
Sauvignon Blanc
Green herbs, citrus bite and Loire freshness.

PRIMO FIORE, LOMBARDIA, ITALY, 2025 — €9.5 / €29 / €38
Pinot Grigio
Clean, crisp and dangerously easy to drink.

DOMAINE DES LAURIERS, LANGUEDOC, FRANCE, 2025 — €44
Picpoul de Pinet
Saline citrus snap with coastal energy.

MISTY COVE, MARLBOROUGH, NEW ZEALAND, 2025 — €11.5 / €36 / €47
Sauvignon Blanc
Tropical punch, lime zest and vibrant intensity.

◇ *Lively & Aromatic*

IONOS WHITE, PELOPONNESE, GREECE, 2024 — €9 / €27 / €37
Roditis, Muscat
Citrus lift and tropical freshness with playful energy.

ALLO, MINHO, PORTUGAL, 2024 — €10.5 / €34 / €45
Alvarinho (Organic)
Sea breeze tension with ripe fruit and mineral snap.

VILLA WOLF, GERMANY, 2023 — €47
Gewürztraminer
Floral spice and exotic aromatics with silky flow.

◇ *Medium To Fuller Body*

LES ROUQUETS, LANGUEDOC, FRANCE, 2025 — €10.5 / €34 / €45
Chardonnay, Rolle (Unoaked)
Soft peach texture and gentle roundness.

HUBER "TERRASSEN", AUSTRIA, 2024 — €46
Grüner Veltliner
White pepper crunch with orchard freshness.

GAUTHERON "VIEILLES VIGNES", CHABLIS, FRANCE, 2024 — €65
Chardonnay
Flinty precision and pure linear freshness.

ALCOHOL FREE

Glass (150ml) / Carafe (500ml) / Bottle (750ml)

◇ *White*

PIERRE CHAVIN, FRANCE — €6 / €19 / €24
Chardonnay
Bright fruit flavours with charm and zero alcohol.

◇ *Red*

PIERRE CHAVIN, FRANCE — €6 / €19 / €24
Merlot
Soft berry notes, smooth and easy-going finish.

◇ *Sparkling*

PIERRE ZERO, FRANCE — €8 / €30
Chardonnay
Crisp bubbles and bright fruit with zero alcohol.

RED

Glass (150ml) / Carafe (500ml) / Bottle (750ml)

◇ *Light and Juicy*

DOMAINE DE BACHELLERY, PAYS D'OC, FRANCE, 2023 — €11.5 / €36 / €47
Pinot Noir
Red berries, soft structure and delicate lift.

LUIGI EINAUDI "DOGLIANI", PIEDMONT, ITALY, 2021 — €50
Dolcetto
Dark cherry fruit with relaxed Piedmont character.

◇ *Smooth & Elegant*

COLLI RIPANI, ROSSO PICENO, MARCHE, ITALY, 2023 — €9.5 / €32 / €41
Montepulciano, Sangiovese
Earthy spice and rustic Italian charm.

SEMELI NEMEA RESERVE, GREECE, 2020 — €43
Agiorgitiko
Velvet fruit with gentle spice layers.

EL BAR, MENDOZA, ARGENTINA, 2023 — €10 / €33 / €43
Malbec
Plum richness and smooth comforting depth

CATAY, RIOJA, SPAIN, 2021 — €10 / €33 / €43
Tempranillo
Ripe berries and soft smoky Rioja warmth

◇ *Full-Bodied & Robust*

QUINTA DE SAES, DÃO, PORTUGAL, 2020 — €48
Touriga Nacional, Alfrocheiro
Wild berries and elegant structure.

FONTAINE DU CLOS, CÔTES DU RHÔNE, FRANCE, 2021 — €50
Grenache, Syrah
Spice driven richness with warm Rhône soul.

CHÂTEAU BEAUMONT, HAUT-MÉDOC, FRANCE, 2021 — €56
Cabernet Sauvignon, Merlot
Classic cassis, cedar and structured elegance.

ROSÉ

Glass (150ml) / Carafe (500ml) / Bottle (750ml)

LE PETIT JARDIN, FRANCE, 2025 — €10 / €33 / €43
Grenache, Merlot, Syrah
Sunshine in a glass, dry, delicate and endlessly drinkable.

SPARKLING & CHAMPAGNE

Glass (150ml) / Bottle (750ml)

PROSECCO — €10 / €44
Soligo, Prosecco DOC NV, Veneto, Italy
Glera
Fresh orchard fruit with lively sparkle made for good times.

CHAMPAGNE — €90
Jean Pernet Brut Tradition, Champagne, France
Pinot Meunier, Chardonnay, Pinot Noir
Fine bubbles, toasted notes and effortless celebration energy

OUR GRASS-FED HEREFORD AND ANGUS BEEF IS 100% IRISH.
ALL DISHES ARE DAIRY-FREE, WITH THE EXCEPTION OF OUR DESSERTS.
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE LET US KNOW. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO PARTIES OF FIVE OR MORE. THIS CHARGE IS SHARED IN FULL AMONG THE RESTAURANT TEAM AND IS ENTIRELY OPTIONAL. IF YOU FEEL THAT THE SERVICE HAS NOT MET YOUR EXPECTATIONS, PLEASE LET US KNOW AND THE CHARGE WILL BE REMOVED.

*** MILD | ** MEDIUM | *** SPICY | **** VERY SPICY | ***** VERY, VERY SPICY**

DIETARY KEY: [V] VEGETARIAN | [VG] VEGAN | [GF] GLUTEN FRIENDLY | [PF] PALEO FRIENDLY

ALLERGEN INFORMATION
1 GLUTEN · 1A WHEAT· 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
(ALL WINES CONTAIN SULPHITES)

Please note that nuts are used in our kitchen and, despite our best efforts, cross-contamination may occur.
If you have an allergy to peanuts or any other allergen, please inform a member of our team.