



APPETISER AND
MAIN COURSE

€13.95

EXPRESS LUNCH

APPETISERS

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms served with plum sauce

Tangy Tempura Pak [V]

Aubergine, broccoli and carrot served with a mustard lime mayonnaise

Saba Chicken Wings*

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

Gingergrass Salad* [V] [GF] [SF] [SS]

Ruby chard, mizuna, mint, beansprouts, ginger, lemongrass, butternut squash, red wine vinegar dressing and roasted pumpkin seeds

Hoisin Duck Rolls [SL] +€1.50

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

Black Pepper Squid [SL] +€2.00

Served with ginger soy sauce

MAIN COURSE

Chiang Rai Noodles*** [SF] [SL]

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

Gaeng Karee Fuktong* [V] [GF]

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

Massaman Chicken* [GF]

With potatoes, onions, peanuts

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

With chillis, onions, peppers, mushrooms and sweet basil

Choose chicken or vegetables & tofu

Bangkok**** [SF] [SL] +€1.50

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

Caveman** [PF] [SF] [SL]

Chicken, butternut squash, sweet potato, bok choy, carrot, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce (Rice not included)

Crispy Seabass*** [SF][SL] +€2.00

Seabass fillet with ginger, lemongrass, lime, shallots, kaffir lime leaf, mint, cashew nuts, bird eye chilli with a chilli paste in oil lime dressing

Menu continued overleaf



DESSERTS

- Caramelised Pineapple Compote** [GF] €4.95
Served with delicious Golden Hill coconut ice cream
- Dark Chocolate Tart** €4.95
Served with a fruit coulis and Golden Hill pistachio ice cream
- Dark Chocolate and Nut Brownie** [GF] €4.95
Served warm with a drizzle of crème anglaise and Golden Hill vanilla ice cream
- Selection of Ice Cream** [GF] €4.95
Delicious Golden Hill ice cream from Co. Wicklow served with a fruit coulis

MOCKTAILS

- Saba Lemonade** €3.95
Freshly squeezed lemon juice, lemongrass and sugar topped up with soda water
- Apple No-Jito** €3.95
Apple juice, sugar syrup, fresh lime juice, mint leaves over crushed ice topped with soda water

MINERAL WATER

- San Pellegrino Sparkling Water**
Large 750ml €4.95 Small 250ml €2.95
- Acqua Panna Still Water**
Large 750ml €4.95 Small 250ml €2.95

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

MINERALS & JUICES

- Minerals** €2.95
Coke, Diet Coke, 7Up, Diet 7Up and Club Orange
- Juices** €2.95
Apple, Orange, Pineapple, Cranberry, Tomato, Grapefruit and Aloe Vera

TANTILIZING TEAS

Selection of Irish organic teas from Solaris Botanicals, the international award-winning organic tea-blending company from Galway.

- Breakfast** €2.95
Peppermint €2.95
Green €2.95
Sweet Camomile €2.95
Earl Grey €2.95
Jasmine €2.95

CAPTIVATING COFFEES

We use McCabe's award winning espresso blend freshly roasted every week in Co. Wicklow. Rich, smooth and creamy, enjoy!

- Americano** €2.95
Espresso €2.95
Double Espresso €2.95
Cappuccino €2.95
Latte €2.95
Macchiato €2.95
Hot Chocolate €2.95
Mocha €2.95

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 mustard and lime mayonnaise.

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.