

# THE STAR EXPERIENCE MENU 2016

## 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

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 Mango & Lime Mayonnaise dip and our desserts.

€36.95 per person

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.

## APPETISERS

### Smoked Trout Mieng Kam\*\* [GF] [SS]

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

### Hoisin Duck Rolls

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

### Black Pepper Squid [SL]

Served with ginger soy sauce

### Por Pia Thod [V]

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

### Saba Chicken Wings\*

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

## CURRIES

### Yellow Prawn\* [GF] [SS]

With onions, potatoes and crispy shallots

### Green Chicken\*\*\* [GF] [SL]

With pea aubergines and bamboo shoots

### Gaeng Karee Fuktong\* [GF] [V] [SL]

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

### Massaman Chicken\* [GF]

With potatoes, onions, peanuts and crispy shallots

## WOK

### Choose your favourite style:

- 1. Xiao Hao Lo (Sao-Hua-Ler) [SL]**  
With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts
- 2. Phad Khing\* [SL]**  
With ginger, oyster mushrooms, spring onions, baby corn and peppers
- 3. Phad Prik Sod\*\*\* [SF] [SL]**  
With chillis, onions, peppers, mushrooms and sweet basil
- 4. Boom!!!\*\*\*\*\* [SF] [SL]**  
Fiery stir-fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root

Now choose from the following:  
**Chicken, Beef, Prawns  
Duck or Vegetables & Tofu**

## NOODLES

### Phuket\*\*\* [SF] [SL]

Egg noodles with prawns, chillis, string beans and holy basil

### Pattaya\*\*\* [SF][SL]

Egg noodles with roasted duck, chillis, egg, pak choi, Chinese leaves and mushrooms

### Bangkok\*\*\*\* [SF] [SL]

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

## SALADS

### Salmon and Cucumber Salad\* [GF] [SF]

Pan-fried Clare Island Organic Salmon with cucumber, mint, pickled ginger, chilli, shallots and a tangy dressing on baby mixed leaves

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

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

### Vietnamese Chicken\*\*\*[GF] [SF]

Shredded chicken breast salad with onion, spring onion, shredded carrots, birds eye chillis, peanuts, iceberg lettuce and a tangy dressing

## DESSERT

### Dark Chocolate and Nut Brownie

Served warm with a drizzle of crème anglaise and Golden Hill vanilla ice cream

### Dark Chocolate Tart

Served with Golden Hill pistachio ice cream

### Selection of Ice Cream

Delicious Golden Hill ice cream from Co. Wicklow served with a fruit coulis