

The Saba experience 4 course menu – €35pp
Food and cocktail pairing – €65pp
23RD FEBRUARY – 1ST MARCH 2015

SELECTION OF SABATISERS

Black Pepper Squid [SL]
Smoked Trout Mieng Kam* [GF] [SF] [SS]
Gingergrass Salad [V] [GF] [SF] [SS]

Simply Garrigue
Barcardi Superior, lemon juice, yellow Chartreuse,
orgeat syrup and a pinch of salt

SOUPS

Tom Yaam Soup*** [PF] [SF] [SS]
Traditional Thai spicy sour soup with Chicken,
Thai herbs & oyster mushrooms
Tom Kha Hed* [V] [GF]
Light coconut soup with oyster & button mushrooms,
snow peas, Chinese leaves and Thai herbs

Cucumber & Elderflower Collins
Hendricks gin shaken with fresh cucumber,
lemon juice, sugar syrup and elderflower liqueur
served tall topped with soda water.

MAINS

Hake in Banana Leaf** [GF] [SF] [SL]
With peppers, chilli, sweet basil and a red curry sauce

Mango Tango
Havana Club 3 Years Old, fresh mango, fresh pineapple,
grapefruit juice and honey

Xao Hao Lo Nua ** [SL]
Stir-fried fillet of beef with asparagus, oyster
mushrooms, baby corn, snow peas and cashew nuts

Life's Beach
Absolut vodka, fresh fruits in season, ginger liqueur,
lime juice, guava syrup and topped with aloe vera juice

Green Chicken Curry*** [GF] [SF] [SL]
With pea aubergines and bamboo shoots, string beans,
peppers, chillis and sweet basil

Cherry on Top
Cherry infused Gosling's Black Seal rum, lime juice,
Luxardo Maraschino liqueur, brown sugar syrup and
Old Fashioned Bitters

Gaeng Karee Fuktong* [GF] [SF] [SL]
Aromatic yellow butternut squash curry with onions
and potatoes

Black Velvet
Sailor Jerry's spiced rum, fresh cherries, lime juice
and pineapple juice

DESSERT

Dark Chocolate and Nut Brownie [GF]
Served warm with a drizzle of crème anglaise
and Golden Hill vanilla ice cream

Tiramisu Cocktail
Kraken Rum shaken with chocolate liqueur, Illyquore Coffee
liqueur, espresso, vanilla syrup and cream. Served in a martini
glass with a boudoir biscuit flavoured with Amaretto

