Sababa

AMUSE BAR



CASHEW NUTS HUMMUS ON SEEDS CRACKER	190
CRISPY CUTTLEFISH WITH UNI MAYO	260
CHEESE OF THE DAY WITH BREAD	190
SMOKED CHIPS & OLIVES WITH BURRATA	290

SOFT DRINKS



1-HOUR FREE FLOW 299
Fresh coconut, kombuchas,
regular soft, coffees & teas.

FRESH COCONUT	150	**AYA TUMERIC-PASSION FRUIT**	170
KOMBUCHA YUZU	190	**EARTHLING LION'S MANE-GREEN TEA**	210
KOMBUCHA ROSE-BERRIES	190	**CORONA 0%**	180



MANGO-JITO 150
Mango, mint, coconut water, salted plum.

FRUITY HIGHBALL 190
Hibiscus, pineapple, soda.

PROVENCE 220
Earlgrey, apricot, lavender, honey, soda.

AKA YUZU 220
Mango, hibiscus, yuzu, soda.

Sababa

SIGNATURE COCKTAILS

SABABA SPRITZ
Aperol, mezcal, apricot, sparkling wine, soda.
370

SHISO SOUR
Shiso vodka, pineapple, yuzu, pastis, wasabi oil.
350



YUZU NEGRONI
Tanqueray, vermouth bianco, yuzushu, umeshu.
330

MANGO NOIR
Vodka, Kahlua, amaretto, mango, tonic water.
300

ICHIGO SANGRIA
Rosé wine, strawberry, ginger ale, jalapeños, candy.
250

HIBISCUS SOUR
Hibiscus, yuzushu, egg white, salt.
290

SIAMJITO
Jimbeam, vanilla, brown sugar, lime, ginger, soda.
280

Sababa

STARTERS

GRILLED ASPARAGUS 520

White & green asparagus,
orange sauce, crispy onions.

TOMATO CARPACCIO 480

Feta, olives, cucumbers, celery,
bell peppers, olive oil & sambaizu vinegar.

BURRATA DIP 490

Burrata cheese, bell peppers,
pistachios.

EGGPLANT KATSU 210

Fried eggplant, shiso pesto
kimchi cream cheese.









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STARTERS

BEEF TARTARE & BONE MARROW 560

Australian beef tartare, eggplant bone marrow,
confit egg yolk, toasted bread.

TUNA CARPACCIO 490/890

Japanese tuna akami,
olive oil, wasabi, confit ginger.









STARTERS

SHRIMPS BRUCHETTA 380

3x shrimps bruchetta, bell peppers,
fennel, pesto cream cheese.

VONGOLE BOWL 470

Fish stock, fennel, leeks,
celery, ‘nduja, sake.

SHRIMP SKEWERS 250

2x shrimps, yuzu kosho mayo,
kimchi cream cheese.

CRAB CAESAR SALAD 650

Baby cos, crab chunks,
uni mayo, sourdough crunch.





PASTA

BEEF 'RAGOUT' 690

Rigatoni pasta, beef cheek ragout,
burrata, tomatoes.

FRENCH ONION RAMEN 490

Yuzu udon noodles, onions, chicken stock,
cheese, Paris ham, parsley butter.

UDON CHICKEN & MUSHROOMS 550

Udon yuzu noodles, mushrooms,
chicken oysters, aglio olio-style.
(vegetarian option available -80thb)









PASTA

BACON & MISO ‘GRATIN’ **420**

Orecchiette pasta, smoked bacon, miso cream, asparagus, leeks fondue, cheese.



SHRIMP PESTO **390**

Linguine pasta, shrimp, zucchini, pistachios, shiso pesto. *(vegetarian option available -80thb)*

UDON SEAFOOD **850**

Udon yuzu noodles, Japanese tuna, clams, shrimp, uni sauce.



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MAINS

TUNA BURGER 580

Japanese tuna, leeks fondue, uni mayo, fennel, mustard seeds, chips.

TUNA STEAK 990

150 grams Japanese tuna steak, pepper crust, uni sauce.





MAINS

HANGER STEAK **850**

250 grams Australian hanger,
shallots sauce, crispy onions.

BEEF ‘BOURGUIGNON’ **690**

Australian beef cheeks, glazed carrots,
red wine sauce.





MAINS

CONFIT DUCK LEG 650

Confit duck leg,
apricot & ginger sauce.

CHICKEN LEG 520

Bell pepper-stuffed organic chicken leg,
confit lemon, yuzu kosho & currry sauce.

LAMB HAMBURG 450

200 grams lamb & pork patty, arabic spices,
cheese, eggplant caviar, gravy sauce.





SIDES

MIXED SALAD	220
RATATOUILLE	180
POTATO & CEPS GRATIN	220
HOUSE FRENCH FRIES, KOSHO MAYO	220
HERBS & BUTTER RICE	100











DESSERTS

SABABA CHOCO-MOUSSE **290**
Kad Kokoa 75% chocolate mousse, feuillantine, pecan nuts.

CHOCOLATE SOFT COOKIE **330**
Kad Kokoa chocolate, hazelnuts, pecan nuts, vanilla ice cream.

PISTACHIO TIRAMISU **330**
Ladyfinger biscuits, espresso, Amaretto, pistachios.

DESSERTS

STRAWBERRY MILLEFEUILLE 350
Puff pastry, vanilla cream,
fresh strawberries & puree.

APPLE CRUMBLE 310
Hazelnuts, vanilla ice cream,
miso caramel.

CHOCO-TRIO 350
Mini choco-mousse, mini choco-soft cookie,
mini pistachio tiramisu.







GROUP PACKAGES
SHARING-STYLE MENU
MINIMUM 8 GUESTS

Package #1 - 990NET/guest

Package #2 - 1,290NET/guest

Package #3 - 1,690NET/guest

Package #4 - 1,990NET/guest

BIRTHDAY CAKES
FOR 6-8 GUESTS

SABABA CHOCO-MOUSSE - 990NET
Chocolate mousse, feuillantine, pecan nuts

APRICOT CHEESECAKE - 1,190NET
Burnt basque cheesecake, apricot jam

STRAWBERRY MILLE-FEUILLE - 1,290NET
Puff pastry, vanilla cream, fresh strawberries

KIDS MENU















1-3 years old - 290
Tomato gazpacho
Carrot puree, zucchini, chicken
Apricot compote, cream cheese

3-6 years old - 390
Scramble egg, tomato, mozzarella
Pork patty & rice
Orange & apple salad

6-9 years old - 490
Chicken fingers & mayo
Tomato pasta, bacon & cheese
Chocolate mousse or ice cream