

saan

Khang Thang

Puak Tod (v) 11

Deep-fried shredded taro & bean curds w herb-salt & homemade sweet chilli sauce

Sai Krok Isaan 16/200g

Isaan pork sausages w lightly pickled ginger, green chilli, shallot & blackened peanuts

Khao Greab Nah Moo 16

Caramelised pulled pork on Thai prawn cracker w chilli oil & sesame

Satay Leu 12

Chargrilled wild boar skewers in coconut & curry paste w peanut sauce & cucumber pickle

Kua Muek 15

Wok seared cuttlefish w pickled cucumber, herbs, chilli, lemongrass, crushed peanuts & green chilli sauce

Ab Pla 14

Grilled banana leaf parcel stuffed w market fish, lesser galangal & Thai herbs

Sai Ua 16/200g

Lanna pork sausage w aromatic spices & kaffir lime w young green chilli paste

Jarn Rerm

Miang Kham (v) 12

Salted tofu paste on khom leaves w peanuts, toasted coconut & soy palm sugar dressing

Miang Jin Nuea 15

Semi cured beef on khom leaves w peanuts, toasted coconut, crispy shallots & tamarind chilli jam

Lon Phu Nim 25

Crispy fried soft shell crab w pickled crab & coconut sauce, dill & coriander

Racha Pla Zap 20

Cured kingfish w tomato, cucumber, baked anchovies & Sriracha dressing

Geang Sadoong 18

Seared venison w Chinese celery, pickled chilli, garlic & spiced sauce

Somtum Phu Plarah 8/14

Pickled crab & spicy green papaya salad, tomatoes & snake beans

Larb Moo 18

Wok seared pork mince, pork rind & chicken liver w chilli, mint & toasted rice

Jarn Lak

Moo Chiang Dao 30

Braised pork belly in warm spiced master stock w blanched Asian greens & boiled egg

Gai Yarng Wichian 25

Chargrilled chicken thigh w Thai spices & lemongrass served w toasted rice & chilli sauce

Kua Gai 16

Wok fried flat rice noodle, marinated chicken thigh, eggs, preserved cabbage w Sriracha

Taohu Long Song (v) 14

Fluffed silken tofu w peanut sauce & Asian greens

Pad Pak (v) 14

Spicy stir fry of straw mushroom, seasonal greens, hard tofu, garlic & chilli

Khanom Jeen Nahm Ngiao 19

Spicy Chiang Rai vermicelli noodle soup w pork riblets, mince & red cotton flowers

Yum Pla Grob *Market price*

Deep fried whole fish, herbs, shallots & cashew nuts w spicy sweet & sour dressing

Gaem Wua Sarm Ros 26

Twice cooked beef cheeks, w spicy pickled chilli & tamarind sauce

Sao Isaan (v) 22

Wok seared Asian eggplant w tofu, straw mushroom & lemongrass

Gae Sawan 26

Wok seared Hawke's Bay lamb ribs w chilli ginger jam

Phlah Goong 29

Wok seared banana prawns, red onion & tomato salad, lemongrass & chilli paste dressing

Khong Kiang

Pak Som (v) 8

House pickled seasonal vegetables

Kor Chai (v) 12

Stewed seasonal vegetables & pickled mustard greens w garlic, chilli & shiitake sauce

Yum Sawei (v) 10

Vegetable salad w broad beans & spicy dressing

Somtum Thai can be (v) 8/14

Spicy green papaya salad, tomatoes, snake beans & lime, dried shrimp & peanuts

Kab Moo 7

Homemade pork crackling

Brown jasmine rice 3.5

Sticky rice 3

We use free range pork & poultry. Our fish is caught with the utmost respect for sustainability.

saan

Khong Warn

Khanom Cha Thai 12

Thai tea pudding w buffalo yogurt & cream, peanuts & Thai shortbread

Khao Piak 13

Wild sticky rice pudding w caramelised pineapple, young coconut, palm seeds, cashews & coconut sauce

Tub Tim Grob 13

Caramelised water chestnuts, palm fruit, jackfruit & young coconut meat in jasmine & rose syrup, topped w smoked coconut milk

Khanom Kluay Dtak 13

Smoked Thai sweet shortbread, salted coconut caramel, dried banana in rosewater cream

Smoko Thai 16.5

Brandy, coffee & stout make this cocktail a wannabe dessert companion

Hot Drinks

Colombian Pescador

Filter coffee 300 ml 5

saan teas 4.5

Fruit

Roselle flower, chrysanthemum, lychee

Black

Chinese black tea leaves, cardamom, cinnamon, star anise, cloves, jasmine flower

White

Silver needles leaves, small rose buds
lemon myrtle

Butterfly Pea

Butterfly pea flower w fresh lime juice

After Dinner Drinks

Chateau Villefranche

Sauternes 13.5 / 65
Bordeaux 2012

Mt. Edward

Late Harvest Riesling 12.5/60
Central Otago 2012

Grahams 9.5

10 Yr old Tawny

Churchills 14

20 Yr Tawny

Pedro Ximénez 9

El Candado Sherry

Luigi Francoli 9.5

5 Yr Grappa

Single Malts

Laphroig 10 yr 15

Ardbeg Udengail 18

Bowmore 12 yr 10.5

Couvreur 3 yr 15

Dalmore 12 yr 14

Auchentoshan 12 yr 10.5

Aberlour 12 yr 13

Jura 16 yr 16

Cognac

Delord Armagnac 12

Delamain Pale & Dry XO 30

J.Paintuard Reserve 15

J.Paintuard XO 32