

Welcome to Saan

Our menu is predominantly from the Lanna and Isaan regions of Thailand. Many of the dishes have been passed down through my family over four generations. I'm very proud to present them to you here in my second home of Auckland.

Than Hai Aroi Na Krab
(Enjoy your meal)

LEK TRIRATTANAVATIN
HEAD CHEF

RAW

ราชาปลาแช่ Cured Kingfish 20

w tomato, cucumber, baked anchovies & Sriracha dressing (M)

หอยนางรม Fresh Oyster 6

w nahm jim seafood sauce, pea shoot, crispy shallots

SMALL PLATES

แคบหมู Homemade Pork Crackling 7

เมี่ยงคำ Salted Tofu on Perilla 12

w peanuts, toasted coconut & palm sugar dressing (V)

เมี่ยงปลา Grilled Fish on Perilla 16

w rice vermicelli, peanuts, crispy shallots & nahm jim seafood sauce (M)

ข้าวเกรียบหน้าหมู Caramelised Pulled Pork 16

on Thai prawn cracker w chilli oil & sesame (M)

หลนปูนิ่ม Crispy Soft-Shell Crab 26

w pickled crab & coconut sauce, dill & coriander (M)

ยำหมึกย่าง Wok-Seared Squid 17

w celery, Lebanese cucumber, herbs, peanuts, & dried shrimps, tossed in pickled chilli dressing (H)

หมูสวรรค์ Pork Spare Ribs 24

wok seared, w chilli ginger sauce (MH)

GRILLED

หอยนางรม Grilled Oyster 6

w nahm jim seafood sauce, pea shoot, crispy shallots

ไส้อั่ว Lanna Pork Sausage 16

w aromatic spices & kaffir lime w young green chilli paste (H)

ไส้กรอกอีสาน Isaan Pork Sausage 16

w lightly pickled ginger, green chilli, shallots, cabbage & blackened peanuts

สะเต๊ะลือ Beef Satay 12

marinated in coconut & curry paste w peanut sauce & cucumber pickle (M)

ไก่ย่างวิเชียร Turmeric Chicken Thigh 25

w Thai spices, served w toasted rice powder & chilli sauce (M)

แอ็บปลา Market Fish in Banana Leaf 15

w lesser galangal & Thai herbs

NOODLES

ข้าวซอยเนื้อ Braised Beef Neck Soup 9/16

w fresh egg noodles in a spicy coconut broth (M)

ก๋วยเตี๋ยว Wok-Seared Chicken Thigh 20

w flat rice noodles, eggs, preserved cabbage & Sriracha

ก๋วยเตี๋ยวเส้น Thai glass noodle Prawns 28

w pork belly, ginger, garlic, & spring onion, served w nahm jim seafood sauce

VEGETABLES

เผือกทอด Deep-Fried Taro 12

w bean curds, herb salt, & homemade sweet chilli (V)

เต้าหู้ลงตรง Silken Tofu & Asian greens 14

w peanut sauce (V)

เคาะน้ำย Stewed Seasonal Vegetables 12

w pickled mustard greens w garlic, chilli, & shiitake sauce (V)

ผัดผัก Stir-Fried Straw Mushrooms 15

w seasonal greens, hard tofu, garlic & chilli (V, M)

LARGE PLATES

หมุกรอบพริกขิง Red Curry Pork Belly 32

stir fried w green peppercorns & snake beans, chilli & kaffir lime (H)

แก้มวัวสามรส Twice-Cooked Beef Cheeks 28

w spicy pickled chilli & sweet and sour tamarind sauce (M)

มัสมั่นแกะ Mussaman Lamb Curry 34

w Te Mana lamb rump, kumara, peanuts, pickled baby onions, curry leaf

ยำปลากรอบ Deep-Fried Whole Fish TBA

w herbs, shallots & cashew nuts w spicy sweet & sour dressing (M)

สาวอีสาน Wok-Seared Eggplant & Tofu 22

w straw mushroom & lemongrass (MH, V)

SALADS

ผักลิ่ม Pickled Seasonal Vegetables (V) 8

ยำเสวย Broad Bean & Vegetable Salad 10

w carrot, green papaya, red onion & spicy dressing (V)

ส้มตำไทย Thai Green Papaya Salad 8/14

w tomatoes, snake beans, lime, dried shrimp, & peanuts (M, can be V)

ส้มตำปูปลาร้า Pickled Crab Papaya Salad 8/14

w tomatoes, & snake beans (H)

Brown Jasmine rice 3.5

Sticky rice 4

SWEETS

ขนมชาไทย Thai Tea Pudding 12

w buffalo yogurt, peanuts & Thai shortbread (D)

ข้าวเปียก Wild Sticky Rice Pudding 13

w caramelised pineapple, young coconut, palm seeds, cashews & coconut sauce

ทับทิมกรอบ Caramelised Water Chestnuts 13

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

ขนมกล้วยตาก Smoked Sweet Shortbread 13

w salted coconut caramel, dried banana in rosewater cream (D)

COCKTAILS

ผีเสื้อตก Weeping Butterfly 16.5

tequila bonds w Chartreuse, lemongrass & cardamom w butterfly pea & Thai basil

ในชื่อที่แตกต่าง By any other Name 16.5

toasted coconut, El Dorado rum, caramelised pineapple shrub & smoked coconut delight

ต้มยำมาตินี่ Tom Yum Martini 16.5

The only place you can find a Tom Yum anywhere on our menu...

ไรอันซี้มา Ryan Sozzling 16.5

salt & pepper ice sifts through grapefruit tonic & emerges after being tapped on the shoulder by Anejo tequila & softened w agave nectar

ไทยรมควัน Smoko Thai 16.5

brandy, cardamom, coffee & stout make this cocktail a wannabe dessert companion (D)

บัลด์ดี เมรี่ แบบไทยๆ Just like in Thai Bloody Mary 16.5

Thai red curry, lime, Thai chilli, coriander, tomato & roasted rice w dry gin... Just like in Thai

ไทยช็อกโกแลตมาตินี่ Thai Chocolate Martini 18

black sesame gin, egg white, sweet coconut rice infused crème de cacao w yuzu liqueur (D)

สุริยาปะทุ Suriyapop Sour 18

bourbon, turmeric infused vodka, spiced raspberry syrup, fresh lemon juice & egg white

Seasonal Cocktail

บินข้ามรั้งชาโยเต้

The Tamarillo Overture 16

Gekkeikan plum wine, Arette Blanco, spiced tamarillo shrub, topped w soda

TAP BEER

แดนตะวันออกอันไกลโพ้น Far Eastern Pilsner 10
hand-crafted for our cuisine by Hallertau

Notes on the Menu

Please notify your waiter of any dietary requirements – we can cater to most allergies/intolerances. We only use free range meat and all our fish is caught with the utmost respect for sustainability.

(V) = vegan (D) = has dairy (M) = medium heat (H) = hot

All other dishes are mild with the opportunity to increase heat with the sauce on the side. Please bear in mind that chillies are an essential ingredient in Thai cuisine.