

Welcome to Saan

Our menu is predominantly from the Lanna and Isaan regions of Thailand.

The food combines traditional techniques and family recipes with the best New Zealand produce. We are very careful to choose ingredients that have been sourced with a deep respect for the environment.

Than Hai Aroi Na Krab
(Enjoy your meal)

CHUTIMA POLVIT (SAY)

SMALL PLATES

เผ็ญงเนื้อย่าง **Spicy Grilled Beef on Perilla Leaf 16**
w fresh lemongrass, cucumber, crispy shallots & chilli lime dressing (MH)

หมึกรอบทรงเครื่อง **Crispy Sweet & Sour Noodles 12**
w iceberg, cashew nuts & fried lime leaves (V) (M)

ห้อยจ้อเผ็ญ **Twice cooked Taro Rolls 17.5**
w tofu skin, water chestnut & sweet plum dipping sauce (M)

เต้าหู้ทอด **Deep-Fried Marinated Tofu 15**
w carrot, daikon, peanuts, mint & chilli flakes (V)

ข้าวเกรียบหน้าตั้ง **Ground Tamarind Pork & Shrimp 17**
on Thai prawn crackers w peanuts & fresh chilli (M)

หลนปูนิม **Crispy Soft-Shell Crab 29**
w pickled crab & coconut sauce, dill & coriander (M)

ยำหมึกย่าง **Wok-Seared Squid 18**
w celery, Lebanese cucumber, herbs, peanuts, & dried shrimps & pickled chilli dressing (MH)

GRILLED

แกะย่าง **Lemongrass Lamb Cutlets 39**
w pickled galagal & spicy jaew sauce (M)

ไก่อบน้ำผึ้ง **Turmeric & Honey Chicken Thigh 25**
w pickled red onion, fresh herbs & nahm jim sauce (M)

NOODLES

ผัดไทย **Tiger Prawn Pad Thai 23**
w rice noodles, egg, peanuts & bean sprouts (M)

ก๋วยเตี๋ย **Wok-Seared Chicken Thigh 22**
w flat rice noodles, egg, butterhead lettuce & house sriracha (M)

SALADS / SIDES

ผัดโป๊ยเจีย **Stewed Seasonal Vegetables 12**
w tofu curd, pickled mustard greens & glass noodles (V,MH)

ส้มตำไทย **Thai Green Papaya Salad 8/15**
w tomatoes, snake beans, lime, dried shrimp, & peanuts (can be V,MH)

Please note that a surcharge of 1.6% is applied to all credit cards.

LARGE PLATES

หมูกรอบ **Crispy Roast Pork Belly 30**
w caramelised soy, chilli, tamarind & watercress (MH)

ลาบเป็ด **Duck Breast Larb 36**
w cucumber, mint, kaffir lime & rice powder (H)

มัสมันแกะ **Mussaman Lamb Curry 34**
w Hawkes Bay lamb shoulder, kumara, peanuts, pickled baby onions & curry leaves (M)

เผ็ญงปลาทอด **Deep-Fried Whole Fish Wraps TBA**
w fresh ginger, lemongrass, lime, cashew nuts & perilla (M)

ข้าวซอยเนื้อ **Braised Beef Neck & Coconut Curry 23**
w egg noodles, lime & pickled mustard greens (M)

มัสมันผักรวม **Vegetable Mussaman Curry 24**
w jackfruit, lotus root, baby onions, red kumara, & curry leaves (V,M)

สาวยี่สาน **Wok-Seared Eggplant & Tofu 22**
w straw mushroom & lemongrass (V,MH)

SWEETS

ข้าวเปียก **Warm Turmeric Sticky Rice Pudding 13**
w caramelised pineapple, coconut jelly, cashews & coconut sauce

กล้วยทอด **Thai Fried Banana 13**
w salted coconut cream, palm caramel & young coconut (D)

ครีมบลูเล่ย์ชาไทย **Thai Tea Crème Brulee 13 (D)**

COCKTAILS

ชมพุลอยแก้ว **Ping Shi Highball 18**
El Jimador tequila, Cointreau, grappa, cranberries, apple, kaffir lime

ในชื่อที่แตกต่างกัน **By any other Name 18**
El Dorado rum, caramelised pineapple shrub & smoked coconut delight

คัมยำมาคินี **Tom Yum Martini 18**
the only place you can find a Tom Yum anywhere on our menu...

ไทยรมควัน **Smoko Thai 18**
brandy, cardamom, coffee & stout make this cocktail - a wannabe dessert companion (D)

บลัดดีแมรี่แบบไทยๆ **Just like in Thai Bloody Mary 18**
Thai red curry, lime, Thai chilli, coriander, tomato & roasted rice w dry gin...
Just like in Thai

คนรักทองของคองรัก **S'pear Me 17**
Haymans gin, nashi pear & clove syrup, fresh lemon, ginger liqueur

VIRGINS

Rose Spritz 12
Rose lemonade, fresh lemon, lemongrass & Burlesque bitters

Chiang Rai Rule 10
Caramelised pineapple shrub, lime & ginger beer

Passionfruit Mojito 12
Fresh lime, passionfruit & mint spritzed w soda

TAP BEER

แดนตะวันออกอันไกลโพ้น **Far Eastern Pilsner 10.5**
hand-crafted for our cuisine by Hallertau

Guest Tap 12.5

Please ask your waiter

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.