

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

เมี่ยงคำ **Salted Tofu on Perilla Leaf** 12
w peanuts, toasted coconut & palm sugar dressing (V) (M)

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

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

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

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

หลนปูนิ่ม **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)

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

SALADS / SIDES

ผัดโป๊ยเจียวน **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)

Jasmine Rice 3.5

Sticky Rice 4

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



LARGE PLATES

หมูกรอบ **Crispy Roast Pork Belly** 32
w caramelised soy, chilli, tamarind & watercress (MH)

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

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

เมี่ยงปลาทอด **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)

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

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

เต้าหู้ล่องตรง **Silken Tofu & Peanut Sauce** 18
w Asian greens (V)

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)

ครีมบลูเล่ย์ ชาไทย **Thai Tea Crème Brulee** 13 (D)

COCKTAILS

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

ในชื่อที่แตกต่าง **By any other Name** 18
Angostura 3yo white rum, caramelised pineapple shrub & smoked coconut delight

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

ไทยรมควัน **Smoko Thai Espresso Martini** 18
Delord Armagnac, Jumping Goat coffee liqueur, shot of fresh espresso & homemade secret syrup

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

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

(THIS SEASON SPECIAL) **Phi Phi Yuzu Cup** 18
Mount Gay rum, Skippers Demerara rum, fresh lime & aged yuzu marmalade

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.