

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 15**
w peanuts, toasted coconut & palm sugar dressing (V) (M)

เมี่ยงเนื้อย่าง **Cured Beef on Perilla Leaf 16**
w cucumber, red onion, crushed peanuts & chilli lime dressing (MH)

หลนปูนิ่ม **Soybean Coconut Dip 29**
w crispy bean curd sticks & rice crackers (M)

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

เต้าหู้ลงสร **Silken Tofu & Peanut Sauce 1**
w Asian greens (V)

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)

CURRIES

มัสมั่นผักรวม **Green Curry w Roast Duck Breast 39**
w Thai eggplant & lychees (M)

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

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

LARGE PLATES

หมูกรอบ **Braised Pork Cheeks 32**
In a northern style dry curry w green jackfruit, cherry tomatoes, green & red chillies (MH)

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

สาวอีสาน **Wok-Seared Eggplant & Tofu 25**
w straw mushroom & lemongrass (V) (MH)

สาวอีสาน **Crispy Sriracha Tofu 25**
w chestnuts, shiitake & ginkgo nuts (V) (MH)

NOODLES

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

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

SALADS / SIDES

ส้มตำไทย **Thai Green Papaya Salad 8/15**
w tomatoes, beans, lime, crab paste, pickled fish sauce & peanuts (can be V) (MH)

Jasmine Rice 3.5

Sticky Rice 4

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)

ครีมบลูเลย์ย์ ชาไทย **Thai Tea Crème Brulee 13**
made with Oolong Tea(D)

DRINKS

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

दनकरवनออกอณโกลฟน **Far Eastern Pilsner 11**
hand-crafted for our cuisine by Hallertau

Guest Tap 12.5

Brothers Beer Hazy Pale Ale

COCKTAILS

ชมพุลอยแก้ว **Saan G&T 15**
Lemongrass & makrut leaf infused Gin, grapefruit tonic

ในชื่อที่แตกต่าง **By any other Name 18**
White rum, caramelised pineapple shrub & smoked coconut delight

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

ไทยรมควัน **Loei Bloom 14**
Premium botanical gin, lemon, strawberry, makrut leaf, mint bitters, vegan foam

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

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

Please note that a surcharge of 1.75% is applied to all credit cards and contactless payments.

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.