



Dine in or Take away • 06 835 3959 • 12pm - 3pm | 5pm til late

TO START

Meang Kana

Chinese broccoli, ginger, lime, cashew nuts, crispy pork crackling, roasted shredded coconut, red onion, topped with Sai's special caramelised sauce (3 pieces) (GF)\$9

Hed Tod

A combination of crispy black, shiitake and cup mushrooms with sesame seeds, served with a sweet chilli sauce\$12

Sai's Tofu Caramelised

Crispy momen tofu with five-spice soy caramelised sauce, crispy garlic and chilli in rice vinegar\$12

Moo Ping

Grilled marinated pork skewers served with sticky rice and jaew sauce\$12

Green Spicy Mussels

Grilled aromatic green chilli and spice marinated Hawke's Bay mussels wrapped in roti bread (3 pieces)\$12

SIDES

Jasmin rice\$3.50 Sticky rice\$4 Roti bread\$4
Red rice\$4.50

DESSERT

Thai Tea Crème Brûlée (GF)\$7

Egg Custard

Palm sugar egg custard & sweet sticky rice (GF)\$9

Ice Cream

Coconut ice cream (1 scoop) (GF)\$4
Black sesame ice cream (1 scoop) (GF)\$4
Lychee & lime sorbet (1 scoop) (GF)\$5

Assorted Desserts

A selection of each of the above (GF)\$19

MAIN

Chicken Cashew

Traditional Thai stir fried crispy chicken with cashew nuts and sun dried chilli\$25

Plaa Goong

Prawns, lemongrass, kafir lime leaves, and red onion tossed in chilli jam with Thai spicy salad dressing\$29

Chu Chee Salmon

Salmon slow cooked in a Thai thick red curry sauce (GF) ..\$32

Green Curry Chicken

Traditional Thai slow cooked green curry chicken served with black rice vermicelli noodles (GF)\$29

Tamarind Salmon

Salmon topped with a tamarind dressing and crispy red onion (GF option)\$32

Pork Spare Ribs

Slow cooked pork spare ribs served with shitake mushrooms and Chinese broccoli\$33

Wok Fried Vegetables

Wok fried vegetables and mushrooms in a Thai homestyle sauce (GF option)\$24

Panang Beef Rib Curry

Beef short ribs cooked for seven hours in a panang curry with eggplant\$36

Pad Thai Prawns

Prawns stir fried with free range eggs in Sai's signature pad Thai sauce (GF)\$28

Tofu Vegetable Salad

Vegetable salad with deep fried egg and organic tofu, topped with peanut sauce dressing\$24

Facebook.com/sainapier · Instagram: saithais
www.saieatery.com

"Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces"