



SAAN

A WORLD OF FLAVOURS, CRAFTED FROM LOCAL HARVESTS.



At SAAN Restaurant, every dish tells a story of harmony—where tradition meets innovation, and local essence blends seamlessly with global inspiration.

“SAAN,” meaning to weave, reflects our philosophy of interlacing international flavours with the essence of locally sourced produce, creating a dining experience that feels both worldly and deeply rooted.

Rooted in the richness of local treasures, our ingredients are thoughtfully sourced selected to shape each creation. Sweet, sun-ripened pineapple from Kui Buri, fragrant coconuts from Thap Sakae, and handpicked tea and coffee from Ban Pa Mak, Sam Roi Yod, each element carries the soul of its origin, bringing authenticity and depth to globally inspired dishes.

At SAAN, we do not simply serve food, we craft a journey. A journey that celebrates local provenance, honors seasonal ingredients, and brings international cuisine to life through a refined, contemporary lens.



Rooted in local treasures, our dishes proudly support local products through thoughtfully sourced ingredients. Sweet, sun-ripened pineapple from Kui Buri adds a vibrant tropical touch, celebrating Thailand's authentic flavors in every bite.



Chef Tanapat “Chef Tonhom” is a Thai chef with over 17 years of culinary experience in Thailand and abroad. Passionate about authentic Thai flavors, he combines local ingredients, refined techniques, and modern presentation inspired by Thailand's rich culinary heritage.



Gaeng Poo Bai Cha Plu is a Southern Thai curry featuring fresh local crab from Hua Hin simmered in rich coconut curry with fragrant betel leaves from our organic garden. Inspired by our “garden to table” philosophy, it celebrates authentic coastal Thai flavors.



FROM GARDEN & SEA TO TABLE

Inspired by the rich culinary traditions of Thailand and international favourites, SAAN Restaurant brings together authentic flavours, local ingredients, and heartfelt hospitality in a relaxed coastal setting. Rooted in the philosophy of supporting local communities, each dish highlights carefully sourced produce from regional farmers, fishermen, and artisans.

From Southern Thai specialities to international comfort dishes, SAAN presents a diverse dining experience crafted with fresh ingredients, traditional techniques, and contemporary presentation. Every plate reflects the vibrant culture, natural richness, and warm spirit of Hua Hin.

สำหรับท่านที่มีประวัติแพ้อาหาร ข้อจำกัดด้านอาหาร หรือข้อห้ามทางศาสนา กรุณาแจ้งพนักงานของเราเพื่อขอข้อมูลเพิ่มเติมเกี่ยวกับส่วนประกอบของอาหาร
Before placing your order, please inform our team of any food allergies, food intolerances, dietary restrictions, or religious requirements.

Dishes highlighted below may contain the following allergens:



GLUTEN



EGG



MOLLUSCS



PEANUTS



CRUSTACEANS



FISH



TREE NUTS



SOYBEANS



DAIRY



CELERY



MUSTARD



SESAME



SULPHITES



LUPIN

ราคากิ่งหมดเป็นสกุลเงินบาทไทย โดยยังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%
All Prices are in Thai Baht and subject to 10% service charge 7% government tax

Fresh Bowls & Bites



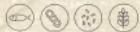
FRESH BOWLS & BITES

TUNA POKE BOWL | ทูน่าโปเกโบลว์ 280



Fresh tuna served with crisp vegetables, seaweed, and a light soy-sesame dressing, accompanied by brown rice on the side.

SESAME SEARED TUNA SALAD | สลัดทูน่าย่างเคลือบงา 280



Seared tuna coated with sesame seeds, served with fresh salad and roasted sesame dressing.

CAESAR SALAD | ซีซาร์สลัด 180



- CHICKEN | ซีซาร์สลัดไก่  220
- PRAWN | ซีซาร์สลัดกุ้ง  240

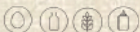
Crisp romaine lettuce tossed with parmesan, croutons, and classic Caesar dressing.

AVOCADO MASH ON TOAST | อะโวกาโดบดเลิฟบนโทสต์ 260



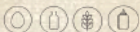
Creamy avocado mash layered on toasted bread and finished with fresh seasoning.

CLUB SANDWICH | คลับแซนด์วิช 260



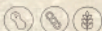
A classic triple-layer sandwich with chicken, bacon, egg, lettuce, tomato, and mayonnaise.

CHICKEN AVOCADO WRAP | แร็ปไก่อะโวกาโด 260



Soft tortilla wrap filled with seasoned chicken, avocado, fresh greens, and creamy dressing.

CHICKEN SATAY | สะเต๊ะไก่ 180



Tender marinated chicken skewers grilled to perfection, served with rich peanut sauce and refreshing cucumber relish.



PUMPKIN SOUP

180

ซูปผักทอง



Velvety pumpkin soup with a naturally sweet flavor and a smooth, comforting finish.

MUSHROOM SOUP

180

ซูปเห็ด



Creamy mushroom soup slow-cooked for a rich earthy flavor and silky texture.

SEAFOOD MARINARA PIZZA 360

พิซซ่าซีฟู้ดมารินารา



Crispy pizza topped with tomato sauce, mozzarella, and mixed seafood.



DIAVOLA PIZZA 360

พิซซ่าเดี่ยวอล่า



Italian-style pizza topped with tomato sauce, mozzarella, and spicy salami.



SLICE & BUN

CAPRICCIOSA PIZZA | พืชซาคาปริชโซซ่า 360



Traditional pizza with tomato sauce, mozzarella, ham, mushrooms, artichokes and olives.

HAWAIIAN PIZZA | พืชซาฮาวายเอี้ยน 280



Golden baked pizza topped with ham, pineapple, tomato sauce, and mozzarella.

MARGHERITA PIZZA | พืชซาแมกริต้า 220

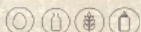


A simple and classic pizza with tomato sauce, mozzarella, and fresh basil.



SIGNATURE TRUFFLE BEEF BURGER 360

ซิกเนเจอร์เบอร์เกอร์เนื้อทรัฟเฟิลมาโย



Juicy beef patty layered with cheese, crisp lettuce, tomato, onion and pickles, finished with creamy truffle mayo and served with crispy french fries.

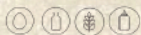


TWIRL & TASTE

SPAGHETTI AGLIO E OLIO WITH SEAFOOD

320

สปาเกตตียาลิโอ โอลิโอ ชิฟู้ด



Classic spaghetti tossed in extra virgin olive oil, garlic, and chili, finished with fresh seafood and a touch of parsley for a light yet flavorful dish.

SPAGHETTI CARBONARA WITH ONSEN EGG

280

สปาเกตตียาคาร์บอนาร่าไข่ออนเซ็น

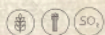


Spaghetti tossed in a creamy carbonara sauce with bacon, parmesan cheese and onsen egg.

SPAGHETTI CAPONATA

260

สปาเกตตียาคาโปเนตา



Spaghetti served with a hearty Sicilian-style vegetable caponata sauce.



Chef's Specials

CHEF SPECIALS

GRILLED SALMON (200G)

480

สเต็กปลาแซลมอน 200 กรัม



Perfectly grilled salmon fillet served tender and juicy with a clean, delicate flavor, accompanied by grilled vegetables and your choice of sauce and potato.

PORK CHOP (250G)

440

พอร์คชอป 250 กรัม



Juicy grilled pork chop cooked to order, served with grilled vegetables and your choice of sauce and potato for a hearty and satisfying dish.

CHICKEN BREAST (250G)

380

สเต็กอกไก่ 250 กรัม



Tender grilled chicken breast with a light savory flavor, served with grilled vegetables and your choice of sauce and potato.

AUSTRALIAN GRAIN-FED STRIPLOIN (250G)



690




เนื้อสันนอก ออสเตรเลีย เกรนเฟด 250 กรัม







Premium Australian grain-fed striploin grilled to your preferred doneness, served with grilled vegetables and your choice of sauce and potato in a classic steakhouse style.


CHOICE OF SAUCE

Green Peppercorn Sauce | ซอสพริกไทยเขียว  

Red Wine Jus | ซอสเรดไวน์จู้ส์   


Wild Mushroom Sauce | ซอสเห็ดป่า 


Thai Tamarind Glaze | ซอสมะขามโตลไทย   


Creamy Dill Sauce / ซอสครีมดีล 


Chimichurri | ซอสซิมิซูร์

CHOICE OF POTATO

Potato Wedges | มันฝรั่งเวดจ์ 

French Fries | เฟรนช์ฟรายส์ 

Curly Fries | มันฝรั่งเกลียวทอด 

Mashed Potatoes | มันบด 

SAANI
Signatures



SAAN SIGNATURES

GAENG POO BAI CHA PLU | แกงปูใบชะพลู 390



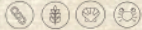
Southern-style crab curry with fresh betel leaves from our organic garden, simmered in a rich and aromatic coconut curry sauce, delivering a perfect balance of creamy texture, fragrant herbs, and authentic southern Thai flavours.

TOM YUM GOONG MAE NAM | ต้มยำกุ้งแม่น้ำ 280



A vibrant Thai hot and sour soup with succulent river prawns, fragrant lemongrass, galangal, and fresh herbs, delicately simmered for a perfect balance of zesty, aromatic, and comforting flavours.

MOO HONG | หมูฮ้อง 280



Tender pork belly slowly braised in a rich sweet and savoury sauce, infused with the bold warmth and aromatic spices of southern Thai cuisine for a deeply comforting and flavourful dish.

SOM TUM & GAI YANG WITH STICKY RICE 240

ส้มตำไก่ย่างเสิร์ฟพร้อมข้าวเหนียว



A beloved Thai classic featuring spicy green papaya salad served with juicy grilled chicken and sticky rice, perfectly balancing smoky, tangy, spicy, and savoury flavours in every bite.

SALT-FRIED PORK NECK | คอหมูทอดเกลือ 240



Succulent pork neck seasoned with salt and traditional spices, then fried until perfectly golden and crisp, delivering rich flavour and an irresistibly savoury bite.

TURMERIC FRIED MACKEREL | ปลาทอดขมิ้น 220

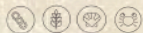


Fresh mackerel delicately marinated with aromatic turmeric and traditional spices, then fried until beautifully golden, crisp, and irresistibly fragrant with rich southern Thai flavours.



THAI FAVOURITES

RAD NA (CRISPY FLAT RICE NOODLES) | ราดหน้า



A comforting Thai noodle dish featuring crispy flat rice noodles topped with Chinese kale and served in a rich, silky savoury gravy.

- PORK | หมู 180
- CHICKEN | ไก่ 180
- PRAWNS | กุ้ง 240
- BEEF | เนื้อ 260

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE 7% GOVERNMENT TAX

PAD THAI | ผัดไทย



Thailand's beloved stir-fried rice noodle dish, wok-tossed in a rich tamarind sauce with egg, bean sprouts, chives, and shrimp, delivering a harmonious balance of sweet, tangy, and savoury flavours.

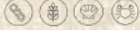
- EGG | ไข่ 180
- CHICKEN | ไก่ 220
- PRAWNS | กุ้ง 240



ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE 7% GOVERNMENT TAX

THAI FAVOURITES

PAD KRAPOW | ผัดกระเพรา



A popular Thai stir-fried dish infused with the bold aroma of holy basil, garlic, and chilli, served with steamed rice and topped with a crispy fried egg for a rich and satisfying flavour.

- PORK | หมู 180
- CHICKEN | ไก่ 180
- BEEF | เนื้อ 220
- PRAWNS | กุ้ง 240

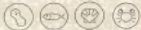
GREEN CURRY | แกงเขียวหวาน



A traditional Thai curry simmered in rich coconut milk with fragrant Thai basil, delivering a perfect balance of creamy texture, aromatic herbs, and gentle spice.

- PORK | หมู 220
- CHICKEN | ไก่ 220
- BEEF | เนื้อ 260

PANANG CURRY | แกงพะแนง



A rich and creamy Thai curry infused with coconut milk, fragrant kaffir lime leaves, and traditional Thai spices, offering a smooth, mildly spicy, and deeply aromatic flavour.

- PORK | หมู 220
- CHICKEN | ไก่ 220
- BEEF | เนื้อ 260

TOM KHA GAI | ต้มข่าไก่



A comforting Thai coconut soup with tender chicken, fragrant galangal, lemongrass, and kaffir lime leaves, delicately balanced with creamy, citrusy, and aromatic flavours.

220

Tropical Sweets



TROPICAL SWEETS

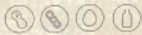
KHAO NIEW MAMUANG (MANGO STICKY RICE) 220

ข้าวเหนียวมะม่วง



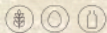
Thailand's iconic mango sticky rice with sweet golden mango, fragrant coconut sticky rice and silky coconut cream.

SAKOO TON | สาเหตุ้น 120



A comforting Thai coconut dessert with tender sago pearls, sweet corn and young coconut, finished with creamy coconut ice cream.

HOMEMADE BROWNIE | โชมเลต บราวน์ 180



Warm, rich chocolate brownie with deep cocoa flavour and a perfectly fudgy centre.

TIRAMISU | ทิรามิสุ 220



Classic Italian indulgence layered with espresso-soaked sponge and smooth mascarpone cream.

FRESH FRUITS PLATTER | ผลไม้รวม 120

Refreshing selection of seasonal tropical fruits, freshly sliced and beautifully presented.





Signature Creations

SIGNATURE CREATIONS

SPICED AGAVE	349
<i>Infused tequila, bell pepper, cointreau, lime</i>	
SOUTHERN SAVAGE	349
<i>Tequila, southern comfort, ginger, honey, lime</i>	
ROSÉ VIVE	349
<i>Thai spirit, triple sec, lychee, pomegranate, lime</i>	

TIMELESS COCKTAILS

MOJITO	249
<i>White rum, fresh lime, mint leaves, sugar, soda</i>	
MARGARITA	249
<i>Tequila, triple sec, lime</i>	
PIÑA COLADA	249
<i>White rum, malibu, pineapple juice, coconut cream</i>	
DRY MARTINI	249
<i>Gin, dry vermouth</i>	
COSMOPOLITAN	249
<i>Vodka, triple sec, cranberry juice</i>	
NEGRONI	289
<i>Gin, campari, martini rosso</i>	
WHISKEY SOUR	289
<i>Whiskey, triple sec, lime juice</i>	
SINGAPORE SLING	289
<i>Gin, Bénédictine D.O.M, cherry liqueur, grenadine, soda</i>	
LONG ISLAND ICED TEA	289
<i>Vodka, gin, rum, tequila, triple sec, cola</i>	

BEER

SINGHA 330 ML	159
CHANG 320 ML	159
HEINEKEN 330 ML	189
ASAHI 330 ML	189
CORONA EXTRA 330 ML	289

SPIRITS

GLASS

WHISKY	JOHNNIE WALKER RED LABEL	249
	JOHNNIE WALKER BLACK LABEL	249
IRISH WHISKEY	JAMESON	249
BOURBON	JACK DANIEL'S	289
COGNAC	RÉMY MARTIN VSOP	559
	HENNESSY VSOP	559
GIN	GORDON'S DRY GIN	249
	BOMBAY SAPPHIRE	249
	TANQUERAY	289
RUM	CAPTAIN MORGAN DARK RUM	249
	HAVANA CLUB	289
VODKA	GREY GOOSE	559
	ABSOLUT	249
	SMIRNOFF	249
TEQUILA	SIERRA SILVER	289
THAI SPIRITS	PHRAYA RUM ELEMENTS	289
	MEKHONG	249

SPARKLING WINE

	GLASS	BOTTLE
PROSECCO BRUT, VILLA CORNARO <i>Veneto, Italy</i>	-	2,100
DOMAINE COLD RIVER SPARKLING BRUT <i>Australia</i>	-	1,450

WHITE WINE

BIRCHGROVE BIRD'S BLOCK CUVÉE ELEGANT WHITE <i>Veneto, Italy</i>	349	1,300
GREAT FIVE SAUVIGNON BLANC <i>South Africa</i>	349	1,550
G7 CHARDONNAY <i>Loncomilla Valley, Chile</i>	389	1,850
MONSOON VALLEY COLOMBARD, PREMIUM RANGE <i>Hua Hin, Thailand</i>	-	2,100

RED WINE

BIRCHGROVE BIRD'S BLOCK CUVÉE INSPIRING RED <i>Australia</i>	349	1,300
GREAT FIVE CABERNET SAUVIGNON <i>South Africa</i>	349	1,550
G7 MERLOT <i>Loncomilla Valley, Chile</i>	389	1,850
MONSOON VALLEY SHIRAZ SPECIAL RESERVE, PREMIUM RANGE <i>Hua Hin, Thailand</i>	-	2,100
CHÂTEAU MOULIN DES RICHARDS, CÔTES DE BOURG AOC <i>Bordeaux, France</i>	-	2,300

DESSERT WINE

MONSOON VALLEY CHENIN BLANC LATE HARVEST <i>Veneto, Italy</i>	-	1,950
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A photograph of three different mocktails arranged on a rustic wooden surface. The background is filled with lush green foliage, including a large monstera leaf on the right and various herbs on the left. The lighting is warm and directional, creating soft shadows and highlighting the textures of the drinks and ingredients. The central drink is a vibrant green, served in a tall, elegant glass with a stem, topped with a slice of pineapple and a green leaf. The drink on the left is a purple-hued beverage in a tall, textured glass, garnished with a slice of grapefruit, a sprig of rosemary, and a small purple flower. The drink on the right is a bright yellow beverage in a tall, textured glass, garnished with a slice of lemon and a sprig of mint. Scattered around the base of the glasses are several ice cubes, a slice of pineapple, a sprig of mint, and a halved passion fruit showing its seeds. The overall composition is aesthetically pleasing and evokes a sense of fresh, tropical refreshment.

Crafted Mocktails

CRAFTED MOCKTAILS

BLUE HOPPER 179

Blue raspberry, lime, pineapple

SAKU-SAKU 179

Butterfly pea, lychee, lime, sprite

PASSION AWAKE 179

Passion fruit, mango, lime, mint

VITALITY BOOSTERS

GLOWING SKIN 179

Pineapple, lime, mint, watercress, broccoli

REFRESH ENERGY 179

Banana, green apple, orange, yoghurt

CHARMING BOOSTER 179

Beetroot, carrot, orange, ginger, lime

VITAMIN C 179

Carrot, red apple, orange, celery



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ARTISAN COFFEE & TEA

HOT ESPRESSO / AMERICANO	99
CAPPUCCINO / CAFFÈ LATTE	119
ICED AMERICANO / CAPPUCCINO / CAFFÈ LATTE	119
TEA	99
• EARL GREY TEA	
• ENGLISH BREAKFAST TEA	
• JASMINE GREEN TEA	
• PURE PEPPERMINT TEA	
• CHAMOMILE LAVENDER	

JUICES

ORANGE JUICE / PINEAPPLE	119
FRESH COCONUT	149

WATER

GOOD WATER (330 ML)	59
PERRIER SPARKLING MINERAL WATER	149

SOFT DRINKS

COKE, COKE ZERO, SPRITE, FANTA ORANGE, GINGER ALE, TONIC WATER, SODA WATER	89
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