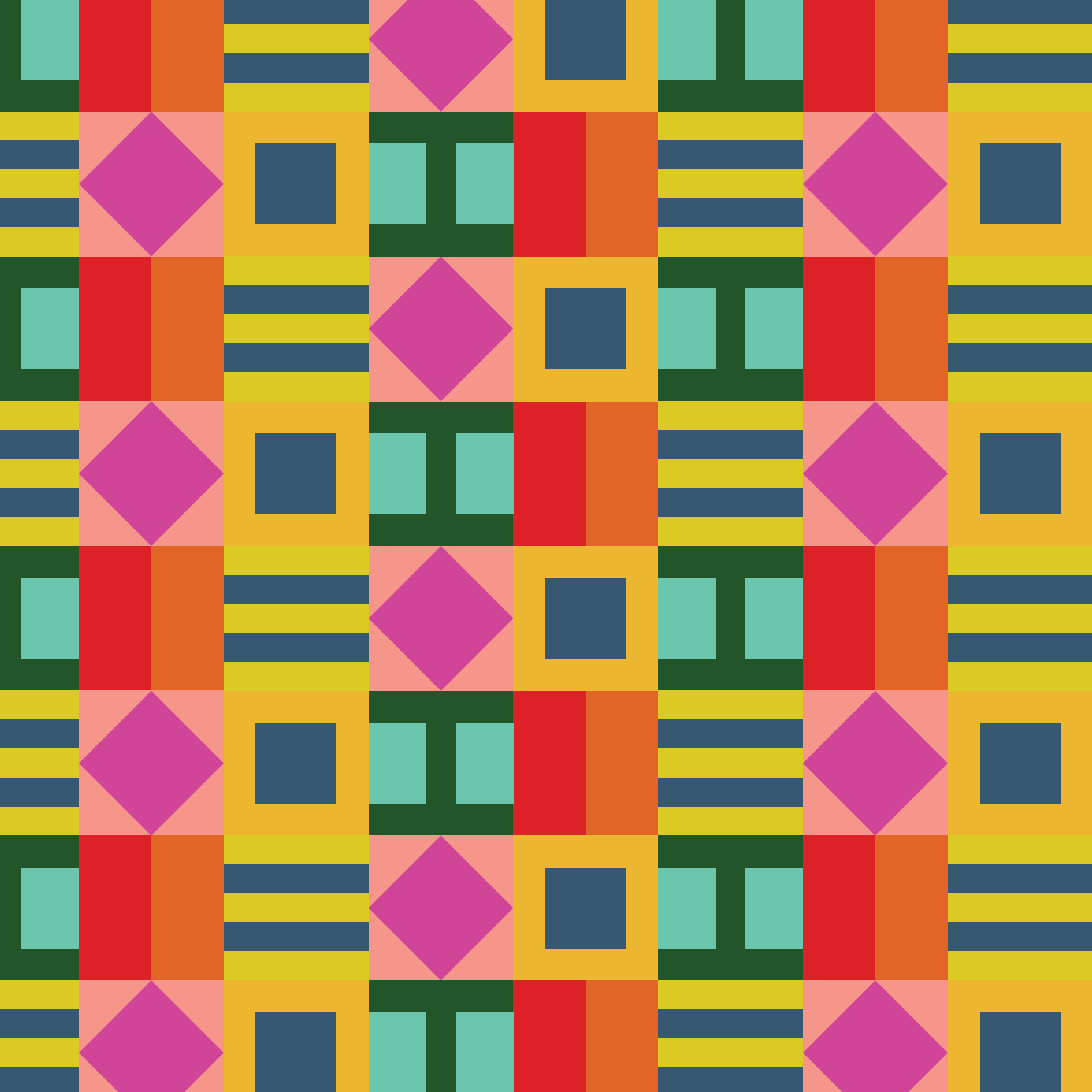




## NAGA N<sup>o</sup>.1 BANQUET 95PP

### 9 DISH, SHARED COURSES

*GAÍ HÓR BAI TOEI* 'MT COTTON'  
FREE-RANGE CHICKEN PANDAN  
PARCELS **GF**  
Bai-Toei Leaf w. Sesame/Chilli Soy

*NEUA SATAY* CHAR-GRILLED  
LEMONGRASS & COCONUT 'BLACK  
ANGUS' BEEF SKEWERS **GF**  
Crushed Garlic, White Pepper, Cucumber, Red  
Onion, Chilli Pickle, House-Made Satay Sauce

*KA NHOM CHOR MUANG* FLOWER DIM  
SIMS **V, V+, GF**  
Winter Melon, Roast Peanut, Roast Sesame,  
Fried Garlic, Caramelised Chilli Vinegar

*KAÓ TANG* SLIPPER LOBSTER W. CRISPY  
JASMINE RICE CRACKERS **GF**  
Peanut & Coconut Curry Dressing

*GANG KEAW LUK CHIN* PLAFISH  
DUMPLING GREEN CURRY **GF**  
Gati, Thai Eggplant, Bai-Horapa, Chilli

*PAD PRIK-KING MOOCHILLI* 'DARLING  
DOWNS' PORK BELLY STIR FRY **GF**  
Snake Beans, Bai-Makrud, Red Curry Paste

*PAD SEE EW* CHAR-GRILLED 180-DAY  
GRAIN-FED 'JACK'S CREEK' BLACK ANGUS  
SEN-YAI NOODLES **GF**  
Baby Corn, Pak Kha-Na, Sweet Soy, White  
Peppercorn in Oyster, Soy & Fish Sauce

*SOM TUM THAI* DIY 'SMASHED' GREEN  
PAPAYA SALAD **GF**  
Fresh Lime, Cherry Tomato, Chilli.  
Dried Shrimp & Roast Peanuts Served  
Separately & On The Side

STEAMED THAI JASMINE RICE

*GA-TI SAA KOO* TAPIOCA & YOUNG  
COCONUT PUDDING **GF, DF, V, V+**  
Cinnamon, Coconut Cream, Caramelised Orange,  
Young Coconut, Black Bean Candy

## NAGA N<sup>o</sup>.2 BANQUET 75PP

### 7 DISH, SHARED COURSES

*GUAY-DTIEOW LOD PED* 5-SPICE SOYA  
DUCK IN A STEAMED RICE NOODLE  
ROLL **GF**  
Red Cabbage, Sprouts, Coriander, Chilli Soy  
Glaze

*SAR RAR BÓW* MASSAMAN BEEF IN A  
HOUSE-MADE MILK BUN **GF**  
Potato, Carrot, Pickled Cucumber

*GOONG MA PRAW* COCONUT PRAWN **GF**  
Spiced NQ Black Tiger Prawn, Truffle, Curry  
Mayonnaise

*GANG GA-REE MOO* COCONUT & TURMERIC  
'DARLING DOWNS' PORK SHOULDER  
CURRY **GF**  
Gang Ga-ree Potato, Coconut Cream, Chilli  
Cucumber, Roast Peanut, Pickled Onion

*PAD THAI GOONG NAGA* PRAWN PAD  
THAI **GF**  
NQ Black Tiger Prawn, Garlic Chive, Rice Noodle,  
Naga Tamarind. Special Sauce.  
Roast Peanut & Chilli Served On The Side

*PAD NAM MUN HOI PAK* WOK-TOSSED  
ASIAN GREEN, CHILLI, GARLIC & OYSTER  
SAUCE **GF**  
Gang Ga-ree Potato, Coconut Cream, Chilli  
Cucumber, Roast Peanut, Pickled Onion

AROMATIC TURMERIC COCONUT RICE

*GLUAY TORD KAÓ MAO* LOCAL GOLDEN  
BANANA FRITTERS **GF, DF, V, V+**  
Salted Caramel, Roast Coconut Ice Cream

## NAGA N<sup>o</sup>.3 BANQUET 55PP

### 5 DISH, SHARED COURSES (LUNCH ONLY)

*KA NHOM PUNG NA PLA*  
'CORAL COAST' BARRAMUNDI TOAST **GF**  
Cone Bay Baby Barramundi, House-made Red  
Curry, Sesame Seed, Coriander, Red Shallot.  
Served w. Passionfruit & Sweet Chilli

PORK AND MUSHROOM SAN CHOI  
BÁO **GF**  
Water Chestnut, Chilli, Eschallot, Mushroom,  
Baby Cos (V, V+)

*PAD THAI GAI*  
'MT COTTON' FREE-RANGE CHICKEN PAD  
THAI **GF**  
Crushed Garlic, Tamarind Special Sauce, Egg Net  
Roast Peanut & Chilli Served On The Side

*GANG GA-REE MOO*  
COCONUT & TURMERIC 'DARLING DOWNS'  
PORK SHOULDER CURRY **GF**  
Gang Ga-ree, Potato, Coconut Cream, Chilli,  
Cucumber, Roast Peanut, Pickled Onion

*SOM TUM THAI*  
DIY 'SMASHED' GREEN PAPAYA SALAD **GF**  
Fresh Lime, Cherry Tomato, Chilli.  
Dried Shrimp & Roast Peanuts Served  
Separately & On The Side

STEAMED THAI JASMINE RICE