

NAGA NO.1 BANQUET

9 DISH, SHARED COURSES 99pp

GAI TORD BAI TOEI 'MT COTTON'
FREE-RANGE FRIED CHICKEN **GF, DF**
Bai-Tey Leaf w Sesame-Chilli Soy

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

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

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

GANG KEAW LUK CHIN PLA FISH DUMPLING
GREEN CURRY **GF, DF**
Young Green Peppercorn, Onion, Snake Bean, Garlic,
Ka-Chai Strips, Bai-Horapa, Chilli, Shrimp Paste

PAD PRIK-KING MOO CHILLI 'DARLING
DOWNS' PORK BELLY STIR FRY **GF, DF**
Snake Bean, Chilli, Garlic, Bai-Makrud,
Shrimp Paste, Red Curry Paste

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

SOM TUM THAI 'SMASHED' GREEN
PAPAYA SALAD **GF, DF**
Fresh Lime, Cherry Tomato, Chilli, Dried Shrimp,
Peanuts

STEAMED THAI JASMINE RICE **GF, DF**

NAGAMANGO BASQUE CHEESECAKE **GF, V**
Fresh Mango, Passionfruit Coulis

NAGA NO.2 BANQUET

7 DISH, SHARED COURSES 79pp

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

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

GOONG MA PRAW COCONUT
PRAWNS **GF, DF**
Spiced NQ Black Tiger Prawn, Garlic,
Onion, Truffle & Curry Mayonnaise

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

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

WOK-TOSSED ASIAN GREENS,
CHILLI, GARLIC & OYSTER SAUCE **GF**

AROMATIC TURMERIC
COCONUT RICE

GLUAY TORD KAÓ MAO LOCAL
GOLDEN BANANA FRITTERS **GF, DF, V**
Coconut & Lime Sorbet, Salted Caramel Sauce

NAGA NO.3 BANQUET

5 DISH, SHARED COURSES 55pp
(LUNCH ONLY)

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

PORK AND MUSHROOM SAN
CHOI BÁO **GF**
Water Chestnut, Garlic, Onion, Carrot, Chilli,
Eschallot, Mushroom, Baby Cos

PAD THAI GAI 'MT COTTON'
FREE-RANGE CHICKEN PAD THAI **GF**
Garlic, Chive, Beansprout, Rice Noodle,
Naga Tamarind Special Sauce, Egg Net.
Peanut & Chilli Served On The Side

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

SOM TUM THAI 'SMASHED' GREEN
PAPAYA SALAD **GF, DF**
Fresh Lime, Cherry Tomato, Chilli,
Dried Shrimp, Peanuts

STEAMED THAI JASMINE RICE **GF, DF**

BANQUETS ARE AVAILABLE FOR A MINIMUM OF 2 GUESTS.
FOR GROUPS OF 9+, A BANQUET SELECTION IS REQUIRED.
ALL GUESTS AT THE TABLE MUST PARTICIPATE
IN THE SAME BANQUET MENU

TO MAINTAIN THE INTEGRITY OF OUR DISHES,
BANQUET MENUS CAN ONLY BE MODIFIED WITH
48 HOURS' NOTICE.
WE APPRECIATE YOUR UNDERSTANDING.

**NAGA NO.1
VEGETARIAN BANQUET**
9 DISH, SHARED COURSES 85pp

TAO HÚ TOD FRIED TOFU GF
Marinated Tofu, served with Sesame Chilli Soy

GOUY-TEAW LOAD TAO HÚ
5-SPICE SOYA TOFU IN A
STEAMED RICE NOODLE ROLL GF
Red Cabbage, Sprouts, Coriander,
Chilli Soy Glaze

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

KAÓ TANG PLANT-BASED PRAWN
WITH CRISPY JASMINE RICE
CRACKERS GF
Peanut & Coconut Curry Dressing

GAENG GATI PAK VEGETABLE
PANANG CURRY V+, GF
Roasted Pumpkin, Fried Tofu, Lebanese
Eggplant, Snake Beans, Kaffir Lime Leaves,
Fried Shallots.

PAD CHA TAO HÚ SPICY TOFU
STIR FRY GF
Young Green Peppercorn, Ka-Chai Strips,
Bai-Horapa, Chilli Paste

PAD THAI PAK NAGA VEGETABLE
PAD THAI GF (V+OPT)
Seasonal Vegetables, Garlic, Chive, Beansprout,
Rice Noodle, Naga Tamarind Special Sauce, Egg
Net. *Roast Peanut & Chilli Served On The Side*

SOM TUM THAI DIY 'SMASHED' GREEN
PAPAYA SALAD GF
Fresh Lime, Cherry Tomato, Chilli, Peanuts

STEAMED THAI JASMINE RICE

NAGAMANGO BASQUE
CHEESECAKE GF, V
Fresh Mango, Passionfruit Coulis

**NAGA NO.2
VEGETARIAN BANQUET**
7 DISH, SHARED COURSES 65pp

GOUY-TEAW-LOAD-TAO HÚ
5-SPICE SOYA TOFU IN A
STEAMED RICE NOODLE ROLL GF
Red Cabbage, Sprouts, Coriander,
Chilli Soy Glaze

MUSHROOM SAN CHOI BAO V+, GF
Water Chestnut, Chilli, Eschallot,
Mushroom, Baby Cos

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

GANG GA-REE PAK COCONUT &
TURMERIC TOFU CURRY GF
Gang Ga-ree Tofu, Potato, Coconut Cream,
Chilli Cucumber, Roast Peanut, Pickled Onion

PAD THAI PAK NAGA VEGETABLE
PAD THAI GF (V+OPT)
Seasonal Vegetables, Garlic, Chive, Beansprout,
Rice Noodle, Naga Tamarind Special Sauce, Egg
Net. *Roast Peanut & Chilli Served On The Side*

PAD NAM MUN HOI PAK WOK-TOSSED
ASIAN GREENS, CHILLI, GARLIC GF

AROMATIC TURMERIC COCONUT RICE

GLUAY TORD KAÓ MAO LOCAL
GOLDEN BANANA FRITTERS GF, DF, V+
Coconut & Lime Sorbet, Salted Caramel Sauce

**NAGA NO.3
VEGETARIAN BANQUET**
5 DISH, SHARED COURSES 55pp
(LUNCH ONLY)

MUSHROOM SAN CHOI BAO GF
Water Chestnut, Chilli, Onion, Carrot, Shallot,
Mushroom, Baby Cos and Fresh Herbs

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

GAENG DAENG PED JASMINE
TEA-SMOKED PLANT-BASED DUCK
RED CURRY GF
Pak-Chee, Coconut Milk, Kaffir Lime Leaf,
Chilli, Thai Basil

PAD PRIK-KING TAO HÚ
CHILLI TOFU STIR FRY GF
Young Green Peppercorn, Ka-Chai Strips,
Bai-Horapa, Chilli Paste

SOM TUM THAI DIY 'SMASHED' GREEN
PAPAYA SALAD GF
Fresh Lime, Cherry Tomato, Chilli, Peanuts

STEAMED THAI JASMINE RICE

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