

## NAGA NO.1 BANQUET

10 DISH, SHARED COURSES 89pp

### GAI HÓR BAI TOEI

'MT TAMBORINE' FREE-RANGE CHICKEN

PANDAN PARCELS GF

Bai-Toei Leaf w Sesame/Chilli Soy

### KA NHOM PUNG NA PLA BARRAMUNDI TOAST GF

Cone Bay Baby Barramundi, House-made Red Curry, Sesame Seed, Coriander, Red Shallot w Passionfruit & Sweet Chilli

### 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

WITH CRISPY JASMINE RICE CRACKERS GF

Peanut & Coconut Curry Dressing

### GANG KEAW LUK CHIN PLA

FISH DUMPLING GREEN CURRY GF

Gati, Thai Eggplant, Bai-Horapa, Chilli

### PAD PRIK-KING MOO

CHILLI 'BORROWDALE' PORK BELLY STIR FRY GF

Snake Beans, Bai-Makrud, Red Curry Paste

### PAD THAI GAI

'MT TAMBORINE' FREE-RANGE CHICKEN PAD THAI GF

Crushed Garlic, 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

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 NO.2 BANQUET

7 DISH, SHARED COURSES 69pp

### 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 GF

MASSAMAN BEEF IN A HOUSE-MADE MILK BUN

Potato, Carrot, Pickled Cucumber

### GOONG MA PRAW COCONUT PRAWN GF

Spiced Skull Island Tiger Prawn, Truffle, Curry Mayonnaise

### GANG GA-REE MOO

COCONUT & TURMERIC 'VALENCA'

PORK SHOULDER CURRY GF

Gang Ga-ree Potato, Coconut Cream,

Chilli Cucumber, Roast Peanut, Pickled Onion

### PAD THAI GOONG NAGA PRAWN PAD THAI GF

Shark Bay 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

AROMATIC TURMERIC COCONUT RICE

### GLUAY TORD KAÓ MAO

LOCAL GOLDEN BANANA FRITTERS GF, DF, V, V+

Salted Caramel, Roast Coconut Ice Cream

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

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

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

**GANG DANG PED**  
JASMINE TEA-SMOKED DUCK  
RED CURRY **GF**  
Pak-Chee, Coconut Milk,  
Kaffir Lime Leaf, Chilli, Thai Basil

**PAD PRIK-KING MOO**  
CHILLI 'BORROWDALE' PORK BELLY  
STIR FRY **GF**  
Snake Beans, Bai-Makrud, Red Curry Paste

**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

**NAGA NO.1 VEGETARIAN BANQUET**  
10 DISH, SHARED COURSES **89pp**

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

**GOUY TEAW LOAD TAO HÚ**  
SOYA TOFU STEAMED RICE NOODLE ROLL **GF**  
Five-Spice Tofu, Pickle Red Cabbage, Beansprouts, Coriander,  
Rice Flour Noodle w Tangy 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

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

**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**  
Garlic Chive, Rice Noodle, Naga Tamarind Special Sauce  
*Roast Peanut Served Separately & On The Side*

**SOM TUM THAI**  
DIY 'SMASHED' GREEN PAPAYA SALAD **GF**  
Fresh Lime, Cherry Tomato, Chilli  
*Roast Peanut 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 NO.2 VEGETARIAN BANQUET

7 DISH, SHARED COURSES **69pp**

### *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 BOA **V+, GF**

Water Chestnut, Chilli, Eschallot,  
Mushroom, Baby Cos

### *KA NHOM CHOR MUANG*

FLOWER DIM SIMS **V, 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

### *HED OP WOON-SEN*

MUSHROOM WITH MUNG BEAN NOODLES **GF**

Mushrooms, Green Mung Bean Noodles, Ginger,  
Black Peppercorns, Garlic, Fresh Coriander & Shallots

### *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, V+**

Salted Caramel, Roast Coconut Ice Cream

## NAGA NO.3 VEGETARIAN BANQUET

5 DISH, SHARED COURSES **55pp**

(LUNCH ONLY)

### *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**

Snake Beans, Bai-Makrud, Red Curry Paste

### *SOM TUM THAI*

DIY 'SMASHED' GREEN PAPAYA SALAD **GF**

Fresh Lime, Cherry Tomato, Chilli

Roast Peanut Served Separately & On The Side

STEAMED THAI JASMINE RICE

## BY THE GLASS, CARAFE, BOTTLE

### BUBBLES

- NV CA DI ALTE PROSECCO *Veneto, Italy* ..... 12 / 49  
Fresh, Zesty, Delish
- 2019 MATHO PROSECCO ROSÉ *Veneto, Italy* ..... 15 / 69  
Red berries, Apple, Crisp
- NV PERRIER-JOUET GRAND BRUT *Epernay, France* ..... 23 / 110  
Delicate, Elegant, Balanced

### WHITE

- 2019 SERESIN SAUVIGNON BLANC *Marlborough, NZ.* 15 / 38 / 69  
Stylish, Composed, Refreshing
- 2020 PARISH RIESLING *Coal River Valley, TAS*..... 16 / 40 / 72  
Slatey, Complex, Pure
- 2021 APOSTROPHE 'STONES THROW'  
RIES/GEWT/PINOT BLANC *Great Southern, WA*..... 12 / 32 / 51  
Zesty, Spicy, Seductive
- 2020 KUMEA 'VILLAGE' CHARDONNAY *Kumeu, NZ*.... 15 / 38 / 69  
Vibrancy, True Class
- 2021 THE OTHER WINE CO PINOT GRIS  
*Adelaide Hills, SA*..... 14 / 36 / 65  
Aromatic, Exotic, Harmonious
- 2021 MR RIGGS 'EIN RIESE' (OFF DRY) RIESLING  
*Adelaide Hills, SA* ..... 13 / 34 / 58  
Delicate, Blossoms, Happiness

### ROSÉ

- 2021 PHILIP SHAW 'PINK BILLY' SAIGNÉE *Orange, NSW.* 14 / 36 / 65  
Creamy, Soft, Savoury
- 2019 CHATEAU LA GORDONNE *Provence, France*..... 17 / 42 / 86  
Stunning, Intense, Wonderful

### RED

- 2018 OSTLER 'WAITAKI' PINOT NOIR *North Otago, NZ.* 18 / 48 / 85  
Dark, Complex, Finesse
- 2018 BRAVE SOULS GSM *Barossa Valley, SA* ..... 14 / 36 / 65  
Flat Out Delicious
- 2019 HEARTLAND SHIRAZ *Langhorne Creek, SA* ..... 15 / 38 / 71  
Berries, Spice, Toast
- 2020 YANGARRA 'OLD VINES' GRENACHE  
*McLaren Vale, SA*..... 16 / 40 / 75  
Perfumed, Structured, Lush
- 2020 TE MATA ESTATE GAMAY NOIR *Hawkes Bay, NZ.* 15 / 38 / 69  
Light And Juicy

WINES BY THE GLASS = 150ML  
BUBBLES BY THE GLASS = 120ML  
CARAFE = HALF BOTTLE

## COCKTAILS

- BLOODY SHIRAZ GIN SPRITZ (*ON TAP*)..... 18  
Four Pillars Bloody Shiraz Gin,  
Regal Rogue Wild Rosé Vermouth  
& Sour Plum
- SUKOTHAI SLING ..... 19  
Bloom Gin, Yellow Chartreuse, Pineapple,  
Cardamom & Chamomile Shrub, Lemon
- PINK THAIGARITA..... 19  
Corazon Blanco Tequila, Pomegranate, Lime,  
Cranberry, Sumac & Pink Salt Rim
- HOUSE-MADE LYCHEE SPRITZ ..... 18  
Lychee Infused-Gin, Fresh Lychee, Soda, Mint
- #dontbekoi ..... 22  
Strawberries & Cream Tea Infused-Gin, Crème de Fraise Des Bois,  
Lemon, Rhubarb Bitters, Strawberry Coconut Mousse
- T.K.O. .... 22  
Havana Club 3, Havana Club 7, Sailor Jerry Spiced Rum,  
Absinthe, Passionfruit, Grenadine, Pink Grapefruit,  
Green Apple, Lime, Angostura & Orange Bitters
- THE KANCHANABURI SPRITZ..... 17  
Hayman's Gin, NV Ca Di Alta Prosecco, Lemongrass,  
Kaffir Lime, Ginger, Lemon Bitters, Soda
- VIOLET FEMME..... 20  
Butterfly Pea Infused-Gin, Crème de Framboise,  
Violet Liqueur, Blueberry, Mint, Lemon
- PHRIKY..... 19  
Corazon Blanco Tequila, Absinthe, Thai Basil,  
Chilli, Agave Nectar, Lime
- SOURFACE ..... 18  
Glenlivet Founders Reserve, Green Apple,  
Apple & Cinnamon Shrub, Lemon, Egg White
- SMOKY COLADA..... 24  
Plantation Pineapple Rum, Laphroaig 10, Pineapple,  
Lime, Coconut Cream, Orange Bitters

## MOCKTAILS

- SPICED CANE MULE ..... 15  
Lyres Spiced Cane Spirit, House-made Chai Syrup,  
Apple, Lime, Ginger Ale
- GINFERENCE..... 15  
Lyres Dry London Spirit, House-made Lemongrass &  
Kaffir Lime Syrup, Lemon, Lime, Passionfruit, Tonic

## FROM ZERO-TO-LOW (AV)

### NAGA ICED TEAS

YUZU & GREY ..... 12

Yuzu Purée, Lemon, Bitters, Earl Grey Tea  
w Jinzu Gin ...17

PEACH & CEYLON ..... 11

Peach, Orange, Lemon, Ceylon Tea  
w Crème de Peche ...16

LYCHEE & ROSE ..... 13

Lychee, Cucumber, Mint, Rose Tea, Lemon  
w Lychee Liqueur ...17

CHAI VANILLA SHAKE ..... 12

House-Made Chai, Milk, Vanilla Ice Cream  
w Tia Maria Liq ...17

SOUR APPLE & GREY ..... 12

Apple & Cinnamon Shrub, Green Apple, Lime, Earl Grey Tea  
w Jameson ...18

TAMARIND & THAI ..... 12

Tamarind, Star Anise, Vanilla Beans, Thai Tea, Soda  
w Kraken Spiced Rum ...17

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### DIGESTIFS

HENNESSY VS ..... 11

HENNESSY VSOP ..... 13

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*PLEASE NOTE CREDIT CARD SURCHARGES APPLY.  
WE APPRECIATE YOUR UNDERSTANDING THAT WE ACCEPT  
ONE PAYMENT ONLY PER GROUP OR TABLE.*

*NAGA THAI WILL TAKE ALL EFFORTS TO ACCOMMODATE YOUR  
DIETARY AND ALLERGY REQUIREMENTS. WE CANNOT, HOWEVER,  
GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.*

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