

NAAM GARDEN (Northern Thai Style BBQ)
Friday, Saturday, Sunday / 6:30pm to 10:00pm

Oyster Station

Freshly shucked oysters

新鮮法國生蠔

Hot & sour dip, coriander-mint-chili dip, crispy shallot-chili paste, fresh lime

酸辣醬 · 香菜薄荷辣椒醬 · 香脆乾蔥辣椒醬 · 新鮮青檸

Appetizer

Yam Som-O

Pomelo salad, prawns

Pomelo, peanut nut, shallot, chili, dried shrimp

fish sauce, palm sugar dressing,

柚子蝦沙律

Yam Sai Krok

Spicy sausage salad, onion, cabbage, tomato

香辣香腸沙律

Yam Ruam Mitr

Spicy glass noodles salad with assorted seafood

雜錦海鮮粉絲沙律

Larb Muang

Spicy minced pork salad, shallot, lasak leaf, chilli herbs

香辣肉碎沙律

Yam Neua Yang

Grilled beef salad with lime sauce

泰式焗燒牛肉沙律

Soup

Hot & sour prawn soup

Shrimp broth, chili, lemongrass, kaffir lime leaf, galangal,

Straw mushroom, fresh lime, prawns

海鮮湯 · 辣椒 · 香茅 · 青檸葉 · 南薑 · 草菇 · 大蝦



Noodle Stall
Khao Soi

Northern Thai coconut curry noodle soup
Chicken and pork, seafood, egg noodle, pickled cabbage, shallot
chilli paste, fresh lime
泰北黃咖哩麵擋

From the BBQ grill

Black tiger prawns 黑虎蝦

Sea Bass fillet 海鱸

Whole calamari 魷魚

Dailan scallop 大連扇貝

U.S Prime beef striploin 美國優質牛扒

Spicy chicken wings 香辣雞翅

Chicken Satay 雞肉沙爹

Carving

BBQ baby back pork ribs, Thai BBQ sauce 蜜醃排骨

Sauce

Suki: Sesame-garlic-chili dip 芝麻大蒜辣椒醬

Jaw: Galangal-parsley-chili dip 南薑香菜辣椒醬

Prik: Tomato-shallot-chili dip 番茄乾蔥辣椒醬

Taojiew: Soy bean paste-peanut-chili dip 辣花生豆瓣醬

Side Dishes

Khao Ob Sapparod

Pineapple fried rice with chicken and pork sausages
泰式菠蘿炒飯

Kaeng KieowI Waan

NAAM's signature green chicken curry
濶青咖喱雞



Hang lay Moo

Pork belly braised in red curry, ginger, peanut
紅咖喱豬腩肉 · 姜 · 花生

Phad Hed Ruam

Wok-fried spicy mushroom,
Shimeji mushroom, oyster mushroom, shiitake mushroom Shallot, basil
辣炒雜菌

Kuey Tiew Song Krueng

Wok-fried rice noodles,
Tofu, minced pork, thick oyster sauce
濕炒豆腐肉碎河粉

Dessert (Live Station)

Nam Kang Sai
Shaved ice

Red bean, green bean, sago, peanut, purple sweet potato,
herbal jelly, yam, bubble tapioca pearl, taro dumpling, mango, strawberry, peach,
剉冰

紅豆 · 綠豆 · 西米 · 花生 · 紫色地瓜 · 涼粉 ·
芋頭 · 珍珠 · 芋圓, 芒果 · 草莓 · 桃子

Toppings

Brown sugar syrup, rose syrup, strawberry, passion fruit, chocolate, condensed milk
紅糖糖漿 · 玫瑰糖漿 · 草莓醬 · 百香果醬 · 朱古力醬 · 煉乳

Thai crème brûlée

Coconut milk crème brûlée (individually portioned)
椰奶焦糖布丁

Tropical Thai fruit (Station: cut to order)

Watermelon, pineapple, rock melon, honeydew, dragon fruit, mango, grapes
西瓜 · 菠蘿 · 哈密瓜 · 蜜瓜 · 火龍果 · 橙子 · 葡萄

Khao niew dam

Black sticky rice pudding, coconut cream, coconut ice cream
黑米稀飯 · 椰子忌廉 · 椰子雪糕





Coconut milk chocolate mousse

椰奶朱古力慕斯

Fried bananas with coconut ice cream and palm sugar syrup

炸香蕉 · 椰子雪糕 · 棕櫚糖漿

Includes free flow of soft drinks, beer, sangria

無限暢飲汽水, 啤酒及水果酒

Adult 成人: MOP 328+ | Child 小童 (6-18yrs): MOP 164+ *

offers daily menu subject to the fresh ingredients available

*菜單僅供參考 · 菜單將根據當天新鮮食材配搭

For Reservation or Enquiries 查詢及預訂: +853 8793 4818

All prices are in MOP and subject to 10% service charge.

Normal discount available.

以上推廣價目為澳門幣及加收百分之十服務費

適用於正常折扣優惠

