



NARKARA

RESTAURANT WEEK MENU

\$60 PER PERSON | THREE COURSES

— FIRST COURSE —

Choice of One

SWEET CORN SALAD TWO WAYS ★

Citrus-laced corn salad with cashews and steamed corn tamale with coconut. (T, SF, GF, VO)

STUFFED CHICKEN WINGS

Minced chicken and sticky rice stuffed in boneless chicken wings, finished with makwaen pepper and Thai herbs. Served with sweet chili sauce.

SPICY RAW BEEF TARTARE ★★

Northern-style raw beef larb with herbs, chili, and makwaen pepper, topped with crispy shallots and a raw quail egg. (SF, GF)

CRISPY SHRIMP BALLS

Chicken & shrimp balls, Chinese plum jelly, cucumber relish. (SF)

— SECOND COURSE —

Choice of One

CHICKEN CONFIT GREEN CURRY ★★

Slow-cooked chicken leg confit in aromatic green curry with Thai eggplant, basil, kaffir lime leaves, and coconut milk. (SF)

CRISPY PORK BELLY ROLL WITH FIVE-SPICE GLAZE

Rolled crispy pork belly glazed in a rich five-spice sauce with garlic, cilantro root, and white pepper. Finished with pickled Chioggia beetroots, scallions, and chili.

MUSHROOM STIR-FRY CURRY ★★

King oyster mushrooms with Thai eggplant, long beans, herbs, and toasted rice in curry paste. (V)

STIR-FRIED STRIP LOIN WITH BASIL ★★

Diced beef strip loin stir-fried with Thai basil, garlic, fresh red chilies, and dried chilies. (SF)

— DESSERT —

Choice of One

MANGO STICKY RICE SUNDAE
TARO CUSTARD

★ MILD ★★ MEDIUM ★★★ HOT

GF GLUTEN FREE | SF SHELLFISH | T TREE NUTS | V VEGAN | VO VEGAN OPTION AVAILABLE

Please inform us of any allergies. Not all ingredients are listed, and cross-contamination cannot be guaranteed.

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

◆ TO ENJOY THE RESTAURANT WEEK MENU, ALL GUESTS AT THE TABLE MUST PARTICIPATE. ◆

Prices are exclusive of tax and gratuity.