

Create your own **#MMoment** with us this **January 28 & 29, 2025**, step into an enchanting evening at 3 Nagas for a **Lunar New Year dinner** that promises both tradition and charm. Savor a curated menu crafted to bring luck, health, and joy in the year ahead, all in the ambiance of our beautiful heritage setting.

Menu

Pre-Dinner

• Selection of Crackers and Dip

Maín Course

- Grilled Beef Salad with Local Vegetables
- Four Spices Marinated Roasted Chicken
- Wok-fried Black Peppered Beef
- Braised Pork Feet with Black Mushrooms
- Steamed Mekong Fish in Ginger and Soya
- Wok-fried Vegetables with Oyster Sauce
- Steamed Rice

Dessert

• Braised Lotus Seeds and Sweet Longan with Almond Tofu

USD 35 NETT PER PERSON

