



## BANQUET MENU

\$70 per person- table commitment

Betel leaf, pomelo, green papaya, peanuts & coconut  
Caramelised pork, prawn, peanuts & sour pineapple  
Yum Khao Tod-crispy rice, pork, mint, chilli, peanuts & lime  
Caramelised pork hock, five spice & chilli vinegar  
Red jungle curry of beef rump, apple eggplant, baby corn  
Green papaya salad, snake beans, peanuts & dried shrimp  
Jasmine rice  
Dessert of the day

### OPTIONAL ADDITIONS:

*Freshly shucked oysters, red chilli nahm jim + \$4ea*

*Crisp whole fish, chilli, tamarind & lime +\$14 pp*

*Chargrilled chicken, coconut, cashew nuts, chilli jam + \$10pp*

*10% discretionary service charge is added for groups of 8 or more, a 10% surcharge applies to groups of 20 guests or more. Except on Sundays & public holidays when a 10% surcharge applies to all bills*

*Longrain's modern Thai food is created to be shared, banquet style. The generously sized meals work to combine the contrasting & powerful Asian flavours - hot, sour, salty & sweet.*

*Please be aware we are unable to guarantee any dish is completely free of residual nut oils, gluten or shellfish traces*