BANQUET MENU

VEGETARIAN OPTIONS

$70 per person

Betel leaf, pomelo, green papaya, peanuts & coconut
Caramelised tofu, peanuts & sour pineapple
Yum Khao Tod-crispy rice, tofu, mint, chilli, peanuts & lime
Stir fried mixed mushrooms, garlic shoots, snow peas, ginger & baby corn
Gaeng Gari of butternut squash, heirloom carrot, snowpeas
Green papaya salad, snake beans, roasted peanuts
Jasmine rice

Dessert of the day

10% discretionary service charge is added for groups of 8 or more, on Sundays a 10% surcharge applies to all bills, on public holidays a 15% 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