



BANQUET MENU

\$65 PER PERSON

Betel leaf, sweet pork, spanner crab, green mango salad

Freshly shucked oysters with red chilli nahm jim

Mar Hor - caramelised tofu, salted turnip, peanut and sour pineapple

Green curry beef brisket, pea eggplant,
baby corn and Thai basil

Caramelised pork hock, five spice with chilli vinegar

Heirloom tomato and tamarind salad

Thai jasmine rice

Black sticky rice, young coconut jelly, vanilla tapioca,
seasonal fruit and sorbet

ADDITIONAL OPTION | \$20 PER PERSON

Whole crispy fried snapper, tamarind, chilli and lime

The Banquet Menu above is mostly GLUTEN-FREE

Longrain's modern Thai food is created to be shared, banquet style & eaten with steamed jasmine rice. The generously sized meals work to combine the contrasting & powerful Asian flavours - hot, sour, salty & sweet. *10% Surcharge applies to Sundays & Public Holidays*



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