



BANQUET MENU

\$65 PER PERSON

Betel leaf, squid, turmeric, kaffir lime, lemongrass

Freshly shucked oysters, red chilli nahm jim

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

Green curry, braised beef brisket, Thai eggplant,
baby corn

Caramelised pork hock, five spice, chilli vinegar

Green papaya salad, peanuts, sweet corn, tamarind, chilli, lime

Thai jasmine rice

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

ADDITIONAL OPTION | \$20 PER PERSON

Whole crispy fried snapper, tamarind, chilli, 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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