



BANQUET MENU

\$65 PER PERSON

Betel leaf, smoked trout, green mango, cashew nuts

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

Steamed Asian greens, Thai basil, chilli, oyster sauce

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. Your waiter can advise you on the best combination of dishes (or smaller portion dishes) to order & also suggest a wine to enjoy!

10% Surcharge applies to Sundays & Public Holidays