



## **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**

**Peanut curry beef brisket, bullhorn peppers, Thai basil**

**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. 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*