



BANQUET MENU

\$65 PER PERSON

(3 OR MORE PEOPLE - WHOLE TABLE ONLY)

Betel leaf, prawn, peanut, watermelon, mint

Freshly shucked oysters

Filled eggnet, pork, prawns, peanuts, caramelised coconut, cucumber relish

Slow braised Torello rose veal shoulder, hot & sour salad

Caramelised pork hock, five spice, chilli vinegar

Stir fried Asian greens, garlic, oyster sauce

Thai jasmine rice

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

ADDITIONAL OPTIONS | \$10 PER PERSON

Whole crispy fried snapper, tamarind, chilli, lime

Thai fried chicken, turmeric, wild ginger & coconut cream

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