



## **BANQUET MENU**

**\$65 PER PERSON**

**(3 OR MORE PEOPLE - WHOLE TABLE ONLY)**

**Betel leaf, smoked trout, green mango, cashew nuts**

**Freshly shucked oysters, red chilli nahm jim**

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

**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 OPTIONS | \$10 PER PERSON**

**Whole crispy fried snapper, tamarind, chilli, lime**

**Steamed banana leaf salmon, aromatic red curry, eggplant, fresh  
coconut**

**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*