



BANQUET MENU

\$65 PER PERSON

(3 OR MORE PEOPLE - WHOLE TABLE ONLY)

Betel leaf, confit king salmon, peanuts and watermelon

Freshly shucked oysters

Filled eggnet, pork, prawns and peanuts with a cucumber relish

Green curry beef brisket, pea eggplant,

baby corn and Thai basil

Caramelized pork hock, five spice with chilli vinegar

Heirloom tomato and tamarind salad

Thai jasmine rice

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

ADDITIONAL OPTIONS | \$10 PER PERSON

Whole crispy fried snapper, tamarind, chilli and lime

Stir-fried squid, snake beans, chilli jam, Thai basil

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