



BANQUET MENU

\$65 PER PERSON

Betel leaf, prawn, peanut, watermelon, mint

Freshly shucked oysters

Mar Hor- caramelized tofu, salted turnip, peanut, sour
pineapple

Green curry beef, Thai eggplant, baby corn, basil **OR**

Aromatic spiced yellow curry, pumpkin, cauliflower, sweetcorn

Caramelised pork hock, five spice, chilli vinegar

Stir fried Asian greens, garlic, oyster sauce

Thai jasmine rice

Black sticky rice, passionfruit 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.*