



LONG TIDE
coastal pan asian

BANQUET MENU

SHARE PLATES FOR THE TABLE, DELIVERED IN WAVES

TO BEGIN:

SEVEN SPICED EDAMAME gf

TO FOLLOW:

KAFFIR LIME DUSTED BABY SQUID, YUZU MAYO gf

INDONESIAN CHICKEN SATAY, PICKLED CUCUMBERS gf, n

TERIYAKI BEEF SKEWERS, SPROUT PICKLES gf

NEXT:

TWICE COOKED PORK BELLY, MISO CARAMEL,
GREEN APPLE SALAD gf

CHICKEN KARAAGE, HONEY SOY GLAZE,
KOREAN CHILLI MAYO gf

AND THEN:

SLOW BRAISED BEEF RENDANG, MALAYSIAN
TURMERIC PICKLE gf

FRESH VIETNAMESE SLAW/JASMINE RICE FOR THE TABLE gf

Minimum 4 guests, please advise prior to booking of any allergies