

DESSERT

Sticky Tamarind Pudding and Tamarind

Butterscotch

INGREDIENTS

Flour, sugar, tamarind, eggs, butter, brown

sugar, cream

** This dish is free of sesame, shellfish, and fructose. It is suitable for vegetarians. Dishes which contain these ingredients are prepared in our kitchen.*

COOKING INSTRUCTIONS

The tamarind pudding can be eaten served at room temperature or warm

TO RE-HEAT IN A MICROWAVE

1. Take smaller containers out of the bigger container

2. Place the sticky tamarind pudding in the microwave on medium to high heat for 35-45 seconds with the lid slightly open

3. Place the butterscotch sauce container in the microwave and heat for 10-15 seconds with the lid slightly open

TO RE-HEAT IN AN OVEN

1. Pre-heat oven to 160 degrees C

2. Wrap pudding in foil and place in warm oven for 10 minutes or until warmed through

3. Place the butterscotch sauce container in the microwave and heat for 10-15 seconds with the lid slightly open

ASSEMBLY INSTRUCTIONS

1. Carefully place the tamarind pudding on to a medium plate

2. Pour the tamarind butterscotch over the pudding

3. Serve with whipped cream

Tiramisu – Thai Style Tiramisu

INGREDIENTS

Sweet condensed milk, gelatine, egg,

caster sugar, white chocolate liqueur, cream,

Flour, sugar, tamarind, eggs, butter, brown

sugar, cream

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ASSEMBLY INSTRUCTIONS

1. Carefully place the tamarind pudding on to a medium plate

2. Pour the tamarind butterscotch over the pudding

3. Serve with whipped cream

Black Sticky Rice, Coconut,

INGREDIENTS

Black sticky rice, palm sugar, pandan, coconut

milk, salt, longan

** This dish is prepared free of gluten, dairy, nuts, sesame and fructose. This dish is suitable for vegetarians, vegans and coeliacs. Dishes which contain these ingredients are prepared in our kitchen.*

TO RE-HEAT IN THE MICROWAVE

Black sticky rice is in a round container. Coconut and longan's are in a separate round container

1. Slightly ajar the lid of the black sticky rice container to allow the steam to escape

2. Place the container with the black sticky rice in the microwave on high heat for 45 seconds, then remove the container and stir

3. Return the container to the microwave and continue heating for about 45 seconds more or until warmed through

TO RE-HEAT IN A SAUCEPAN

1. Empty the black sticky rice into a small non-stick saucepan with 2 tablespoons of water

2. Place the saucepan over a low heat and stir gently and continuously (FS: the rice will break if stirred too vigorously)

ASSEMBLY INSTRUCTIONS

1. Place the black sticky rice into a bowl

2. Pour the longan mixture over the top of the black sticky rice

Betel leaf, Prawn, Lime, Chili, Ginger,

INGREDIENTS

Traditionally called "Miang Kham" which means "one bite-size wrap"

Betel leaf, prawn

Garnish

Lime, ginger, chilli, peanuts, coriander, mint

Dressing

Shallots, ginger, palm sugar, fish sauce, toasted coconut, shrimp paste, shrimp floss,

peanuts, garlic, red chilli, lime juice

** This dish is prepared free of gluten, dairy and sesame. Dishes which contain these ingredients however, are prepared in our kitchen.*

ASSEMBLY INSTRUCTIONS

All the ingredients for the betel leaves are in the rectangular container labelled 'prawn betel leaves'

1. Place the betel leaves on a serving plate

2. Place the prawn on top of the betel leaf

3. Wash and pick some coriander and mint, tear into small pieces and place in a bowl

4. Add the garnish and the dressing to the bowl with the coriander and mint and mix together

5. Place the dressed salad on top of the betel leaf (split the salad between the betel leaves) and top with peanuts

Serve

To eat, wrap the ingredients in the betel leaf and eat it all together in a few small bites

Betel Leaf, Pomelo, Green Papaya,

INGREDIENTS

Traditionally called "Miang Kham" which means "one bite-size wrap"

Betel leaf, pomelo

Garnish

Ginger, red chilli, green papaya, peanuts, coriander, mint

Sweet chili and lime dressing

Red chilli, vinegar, sugar, salt, lime juice

** This dish is prepared free of gluten, shellfish, dairy, sesame and fructose. It is suitable for vegetarians and vegans. Dishes which contain these ingredients however, are prepared in our kitchen.*

ASSEMBLY INSTRUCTIONS

All the ingredients for the betel leaves are in the rectangular container labelled 'pomelo betel leaves'

1. Place the betel leaves on a serving plate

2. Place the pomelo on top of the betel leaf

3. Wash and pick some coriander from the bunch, tear into small pieces and place in a salad bowl

4. Mix the salad with the dressing in a separate bowl

5. Place the dressed salad on top of the betel leaf (split the salad between the betel leaves) and top with peanuts

Serve

To eat, wrap the ingredients in the betel leaf and eat it all together in a few small bites

Cured Salmon, Green Mango, Green

INGREDIENTS

Chilli Nahm jim, Peanut Toffee

Salmon, salt, green mango, Vietnamese

INGREDIENTS

Green Chili Nahm Jim dressing

Green chillies, garlic, coriander root, sea

salt, palm sugar, fish sauce, lime juice

Peanut Toffee

Peanuts, sugar

** This dish is prepared free of gluten, dairy and sesame. Dishes which contain these ingredients however, are prepared in our kitchen.*

ASSEMBLY INSTRUCTIONS

The cured salmon is in a clear sealed bag and the green chilli nahm jim dressing, green mango and peanut toffee are in round containers

1. Place the salmon on a small serving plate

2. Wash and pick some Vietnamese mint

3. Pour the dressing over the salmon

4. Garnish with the washed Vietnamese mint, green mango and peanut toffee to serve

ASSEMBLY INSTRUCTIONS

1. Place the skewers out of the plastic bag

2. Heat a frying pan with oil, once hot add the skewers

3. Cook the skewers on both sides for approximately 2 minutes and 30 seconds, or longer if you refer the meat well done.

4. Place on a serving plate and either brush with the sweet fish sauce or just dip them straight into it

INSTRUCTIONS

The sauce for the chicken skewers has a pink sticker

1. Take the skewers out of the plastic bag

2. Heat a frying pan with oil, once hot add the skewers

3. Cook the skewers on both sides for approximately 2 minutes and 30 seconds, or longer if you refer the meat well done.

4. Place on a serving plate and either brush with the sweet fish sauce or just dip them straight into it

THAI BITES

WE JUST
WANTED TO SAY

Thank You!

Thank you for
supporting us and the
hospitality industry.

Longrain Team

Longrain
MELBOURNE

SMALL DISHES

Yum Kao Tod

Crispy Rice, Chicken, Ginger, Mint, Coriander, Chilli, Red Curry, Peanuts

INGREDIENTS

Steamed jasmine rice, dried chilli, lemongrass, galangal, turmeric, red onion, garlic, coriander root, coriander seeds, cumin seeds, salt, peanuts

Salad

Chicken mince, coriander, mint, ginger, chilli, lemongrass, lime leaf, fish sauce

Kao Tod dressing

Chilli powder, lime juice, fish sauce

** This dish is prepared free of gluten, dairy and shellfish. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

- Preheat oven to 180 degrees C
- Take the lid off the rice balls container and remove sauce container. Put the foil containing the rice balls in the oven, bake for 3-5 minutes until the rice balls are hot and crispy
- Place the cooked rice balls into a salad bowl, and crumble the balls into smaller pieces with a spoon
- Wash and pick some coriander and mint from the bunch, add it to the salad and mix with the crispy rice
- Drizzle Khao Tod dressing over the ingredients in the bowl and mix together
- Place onto a serving plate

Yum Kao Tod - Vegan

Crispy Rice, Tofu, Ginger, Mint, Coriander, Chilli, Red Curry, Peanuts

INGREDIENTS

Steamed jasmine rice, dried chilli, lemongrass, galangal, turmeric, red onion, garlic, coriander root, coriander seeds, cumin seeds, salt, peanuts

Salad

Tofu, coriander, mint, ginger, chilli, lemongrass, lime leaf, soy sauce

Kao Tod dressing

Chilli powder, lime juice, soy sauce

** This dish is prepared free of dairy, sesame and shellfish. It is suitable for vegans and vegetarians. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

- Preheat oven to 180 degrees C
- Take the lid off the foil container with the crispy rice. Remove the sauce container. Place the foil container with the rice in the oven, bake for 5-7 minutes until the rice is hot and crispy
- Place the cooked crispy rice into a salad bowl
- Wash and pick some coriander and mint from the bunch, add it to the salad and mix with the crispy rice
- Drizzle Khao Tod dressing over the ingredients in the bowl and mix together
- Place onto a serving plate

Tom Yum of Market Fish, Baby King Mushrooms, Cherry Tomatoes

INGREDIENTS

Market Fish. **Tom Yum broth:** Fish sauce, shallots, red chillies, cherry tomatoes, baby king brown mushrooms, lemongrass, galangal, lime leaf. Chilli jam: Dried long red chilli, garlic, shallots, galangal, dried shrimp, palm sugar, fish sauce, tamarind, shrimp paste, vegetable oil

** This dish is prepared free of dairy, gluten, nuts, and sesame. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

There are 2 clear sealed bags labelled Tom Yum, one bag contains the fish fillets and one containing the tom yum broth

- Remove the fish from the bag and place in a saucepan.
- Carefully open the bag of broth and pour the contents into the same saucepan with the fish
- Place the saucepan over a medium heat with the lid on, checking it is just at a simmer, not a boil
- Cook for approximately 10-12 minutes until the fish is cooked and the broth is heated through
- To serve, gently remove the fish and place it in a shallow bowl
- Pour the remaining ingredients and broth over the fish
- Garnish with some picked and washed coriander from the bunch

CONDIMENTS

Chilli Jam - 100ml

INGREDIENTS

Dried long red chilli, garlic, shallots, galangal, dried shrimp, palm sugar, fish sauce, tamarind, shrimp paste, vegetable oil

** This dish is prepared free of dairy, nuts and sesame. Dishes which contain these ingredients however, are prepared in our kitchen*

Chilli jam is one of the most versatile condiments in Thai cooking. Intense and complex, it features all of the tastes associated with Thai food. Each spoonful packs so much flavour that a little bit goes a long way. Use it as a condiment; use it in stir fries; goes well with seafood

350g Uncooked Jasmine Rice

COOKING INSTRUCTIONS

- Rinse the raw rice under cold water until the water runs clear
- Place the rice into a pot with 350ml of cold water and place the lid on
- Bring to a boil and then simmer on a low heat for 14 minutes or until all the water is absorbed

Shiitake XO - 100ml

INGREDIENTS

Shallots, garlic, ginger, dried shiitake, long dried chilli, dried birds eye chilli, enoki mushrooms, vegetable oil, Chinese cooking wine, 'mushroom oyster sauce', soy sauce, caster sugar

** This is prepared free of dairy, sesame, shellfish and nuts. It is suitable for vegetarians and vegans. Dishes which contain these ingredients are prepared in our kitchen*

Longrain shiitake xo sauce is a flavour bomb condiment. It's filled with umami-rich ingredients that give almost any savoury dish a huge flavour boost

Sriracha – 100ml

INGREDIENTS

Garlic, shallots, dried red chilli, red chilli, caster sugar, white vinegar, salt, oyster sauce

** This dish is prepared free of gluten, dairy, sesame and nuts. It is also shellfish free but contains oyster sauce. Dishes which contain these ingredients are prepared in our kitchen*

Longrain's sriracha is sweet, salty and spicy.

Use as a condiment to add flavour to any dish

Red Curry Paste - 250g

INGREDIENTS

Dry red chillies, dry bird eyes chillies, lemongrass, galangal, kaffir lime zest, turmeric, red onion, garlic, coriander root, coriander seeds, cumin seeds, sea salt, white peppercorns

** This is prepared free of dairy, sesame, shellfish and nuts. It is suitable for vegetarians and vegans. Dishes which contain these ingredients are prepared in our kitchen*

Green Curry Paste -250g

INGREDIENTS

Long green chilli, green scud chilli, garlic, turmeric, krachai, lemongrass, coriander root, red onion galangal, coriander seeds, mace, cumin seeds, sea salt, palm sugar, coconut milk

** This is prepared free of dairy, sesame, shellfish and nuts. It is suitable for vegetarians and vegans. Dishes which contain these ingredients are prepared in our kitchen*

LARGE DISHES

Red Duck Curry, Lychees, Pineapple, Cherry Tomatoes, Thai Basil

INGREDIENTS

Duck leg, vegetable oil, red curry paste, coconut milk, fish sauce, oyster sauce, kaffir lime leaves, sugar, lychees, pineapple, cherry tomatoes, apple eggplant, long red chillies, thai basil

Red Curry Paste

Dry red chilli, lemongrass, red eschalots, garlic, white peppercorn, coriander seeds, cumin seeds, coriander root, cumin, sea salt

** This dish is prepared free of shellfish (contains oyster), dairy, nuts and sesame. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

TO RE-HEAT ON A STOVE TOP

- Open the bag, invert the contents into a saucepan with a lid
- Heat on a low to medium heat for approximately 10 minutes with the lid on, stirring frequently until heated through
- Pour into a bowl to serve

TO RE-HEAT IN THE MICROWAVE

- Empty the contents into a microwave-safe bowl
- Cover and place in the microwave on high for 3-5 minutes (checking and stirring every minute)
- Pour into a bowl to serve

Tiger Prawn Curry, Turmeric, Coconut

INGREDIENTS

Tiger prawns, green papaya, pickled okra, lime leaf, green chilli, lemongrass

Green curry paste

Red onion, garlic, coriander root, turmeric, ginger, dry long red chillies, coriander seeds, cumin seeds, fennel seeds, white peppercorn, sea salt

** This dish is prepared free of gluten, dairy, nuts and sesame. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

TO RE-HEAT ON A STOVE TOP

- Open the bag, invert the contents into a saucepan with a lid
- Add a tablespoon of water to the saucepan
- Heat on a low to medium heat for approximately 8 minutes with the lid on, stirring frequently until heated through
- Pour into a bowl to serve
- Garnish with a drizzle of coconut milk

TO RE-HEAT IN THE MICROWAVE

- Empty the contents into a microwave-safe bowl
- Cover and place in the microwave on high for 3-5 minutes (checking and stirring every minute)
- Drizzle with coconut milk

Green Curry, Japanese Pumpkin, Green Jackfruit, Thai Basil

INGREDIENTS

Japanese pumpkin, green jackfruit, green chilli, apple eggplant, baby corn, Thai basil, lime leaf, snake beans

Green curry paste

Long green chilli, green scud chilli, garlic, turmeric, Kra Chai, lemongrass, coriander root, red onion, galangal, coriander seeds, mace, cumin, sea salt, palm sugar, coconut milk

** This dish is prepared free of gluten, dairy, nuts, sesame, shellfish and is vegan friendly. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

TO RE-HEAT ON A STOVE TOP

- Open the bag, invert the contents into a saucepan with a lid
- Add a tablespoon of water to the saucepan
- Heat on a low to medium heat for approximately 7-8 minutes with the lid on, stirring frequently until heated through
- Pour into a bowl to serve

TO RE-HEAT IN THE MICROWAVE

- Empty the contents into a microwave-safe bowl
- Cover and place in the microwave on high for 3-5 minutes (checking and stirring every minute)
- Pour into a bowl to serve

Coconut Poached Chicken, Vietnamese Mint, Pickled Green Chilli

INGREDIENTS

Chicken

Chicken stock, coconut milk, green scud chilli, caster sugar, fish sauce, lime juice, lemongrass, galangal, lime leaf

Salad

Green papaya, Vietnamese mint, coriander, mint, red chilli

Pickled chilli

Green chilli, vinegar, caster sugar

**This dish is prepared free of dairy, gluten, shellfish, nuts and sesame. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

- Pour the chicken and broth into a saucepan with a lid
- Place the saucepan on the stove over medium heat for 7-8 minutes or until the chicken has heated through
- Pour the heated chicken and broth into a shallow bowl
- Wash and pick some coriander, mint and Vietnamese mint from the bunch. Place it into the salad
- Mix the salad ingredients so that they are evenly distributed and arrange them on the chicken
- Sprinkle the pickled chilli on top to serve

(Hint: the broth also acts as a dressing for the salad)

Slow-Cooked Rendang Curry of Beef Cheek, Kipfler Potatoes, Turmeric Leaves

INGREDIENTS

Beef cheek, red eshalots, garlic, turmeric, ginger, galangal, kaffir lime leaves, lemongrass, palm sugar, dried chilli, turmeric leaves, curry powder, coconut cream, shredded coconut, sea salt, fish sauce, chicken stock, long red chilli

Curry Powder - Coriander seeds, fennel seeds, cumin seed, mace, chilli powder, turmeric, ground white pepper

** This dish is free of dairy, sesame, shellfish and gluten. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

The curry comes in a clear sealed bag

NB: as beef cheek is a working muscle, you need to heat it all the way through to ensure it becomes tender and melts in the mouth

TO RE-HEAT ON A STOVE TOP

- Open the bag, invert the contents into a non-stick saucepan with a lid
- Add 100ml of water to the saucepan
- Heat on a low to medium heat for approximately 10 minutes with the lid on, stirring frequently until heated through
- Pour into a serving bowl

TO RE-HEAT IN THE MICROWAVE

- Empty the contents into a microwave-safe bowl
- Add 100ml water to the bowl
- Cover and place in the microwave on high for 3-5 minutes (checking and stirring every minute)
- Pour into a serving bowl

Beef Short Rib with Nahm Pla Prik

INGREDIENTS

Beef rib, vegetable oil, coconut cream, chicken stock, galangal, oyster sauce, lime leaves, lemongrass, fish sauce, palm sugar, red eschalots, coriander

Sweet Fish Sauce

Palm sugar, lemongrass, red onion, kaffir lime leaves, galangal, coriander root, tamarind, fish sauce

** This dish is prepared free of shellfish (contains oyster), dairy, nuts and sesame. Dishes which contain these ingredients however, are prepared in our kitchen*

COOKING INSTRUCTIONS

The beef short rib is in a clear sealed bag and the sweet fish sauce, nahm pla prik, roasted rice are in small round containers with a silver sticker*

- Wash and pick a handful of coriander, mint and vietnamese mint
- Open the bag with the beef short rib
- Heat in the oven for 12 minutes at 180 degrees (you can cook on a low heat on the BBQ for 15 minutes)
- Remove from the oven and glaze with the sweet fish sauce
- Slice the meat to serve, top with the fresh herbs and roasted rice
- Serve with the Nahm Pla Prik on the side

GREENS

Mussaman curry of lamb shanks, kipfler potatoes, peanuts

INGREDIENTS

Lamb, red eschalots, cloves, garlic, coriander roots, lemongrass, long dry chillies, coriander seeds, cumin seeds, cloves, cassia bark, cinnamon stick, blade mace, onions, coconut oil, kipfler, pickling onions, peeled bay leaves, tamarind puree, coconut milk peanuts, pineapple juice, fish sauce, palm sugar, coconut milk, peanuts (peanuts are served in a separate container)

** This dish is prepared free of gluten, dairy, shellfish and sesame. Dishes which contain these ingredients, however, are prepared in our kitchen.*

COOKING INSTRUCTIONS

The Mussaman curry comes in a clear sealed bag, the crushed peanuts are in a small round container with a white dot.

TO RE-HEAT ON A STOVE TOP

- Open the bag, invert the contents into a non-stick saucepan with a lid
- Add 100ml of water to the saucepan
- Heat on a low to medium heat for approximately 10 minutes with the lid on, stirring frequently until heated through
- Pour into a serving bowl, sprinkle with peanuts and serve

TO RE-HEAT IN THE MICROWAVE

- Empty the contents into a microwave-safe bowl and add 100ml water to the bowl.
- Cover and place in the microwave on high for 3-5 minutes (checking and stirring every minute)
- Pour into a serving bowl, sprinkle with peanuts and serve

Asian Greens, Shiitake XO

This dish requires oil from your own pantry. For oil we recommend vegetable or canola oil.

INGREDIENTS

Asian Greens

Shiitake XO

Dry shiitake, enoki mushrooms, ginger, dried chilli, garlic, shallots, Chinese cooking wine, caster sugar, 'mushroom oyster sauce', soy sauce, vegetable oil

** This dish is free of dairy, sesame, shellfish and nuts. It is suitable for vegetarians and vegans. Dishes which contain these ingredients however, are prepared in our kitchen*

INSTRUCTIONS

- Wash the greens and drain
- Trim and cut the greens to desired size.
- Place a large non-stick skillet or wok over high heat
- Add 2 tablespoons of oil
- Add the Asian greens to the wok and stir fry it for 1-2 minutes until wilted
- Add the shiitake mushroom XO
- Heat through and serve