



Suan Dusit International Culinary School
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Thai Menu
 Code _____

Menu: Nua Nam Tok (Grilled Beef with ground roasted sticky rice)

Section: Salad

Portion: 2

Preparation Time: 25 mins



(Picture: Raw Materials / Ingredients)

(Picture: Presentation)

Quantity	Ingredients	Remarks	Directions
200 g	Beef Tenderloin	for garnish	1. Marinate the meat with seasoning sauce for 10 mins. 2. Grill the marinated meat for about 10 mins. let it rest 3. Mix the dressing ingredients together, stir until the sugar dissolved 4. Slice the meat, toss with the prepared dressing, add long leave coriander, ground roasted sticky rice, and mint leaves 5. Serve with fresh vegetable
50 g	Shallots		
½ tbsp	Seasoning Sauce		
15 g	Long leave coriander		
1 tbsp	ground roasted sticky rice		
5 g	Mint Leaves		
	<u>Dressing</u>		
2 tbsp	Fish Sauce		
2 tbsp	Lime Juice		
½ tbsp	Sugar		
½ tbsp	Chili Powder		
	Cabbage		
	Basil		
	Long-bean		
			Utensils :
Note:			
Produced by: Suan Dusit International Culinary School			
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