

## The Tamarind

Experience our Asian fine dining restaurant with unique depth and complexity of flavors. **Specify your preferred taste:** very spicy; spicy; mild; or not spicy at all

**Vegetarian Options Available:** Please note that all our Thai curries can be made meat free. Just let your server know and we will be happy to fulfill your request.

### Appetizers

- 1. MIANG KAM** 190 - THB  
Assortment of fresh herbs and spices wrapped in wild betel leaves and topped with sweet tamarind sauce.
- 2. CRISPY SPRING ROLL** 225 - THB  
Glass noodles, bean sprouts, mushroom, carrot served with sweet plum sauce.
- 3. KIMCHI TOFU** 225 - THB  
Bean curd tofu topped with a special Korean pickle.
- 4. BACON ENOKI** 210 - THB  
Enoki mushroom and asparagus wrapped in bacon and served with barbeque sauce.
- 5. POPIA SOD** 230 - THB  
Fresh Vietnamese spring rolls stuffed with prawn, carrot, spring onion, cucumber served with mango salsa.
- 6. SATAY CHICKEN OR PORK** 240 - THB  
Grilled marinated chicken or pork fillet skewer, served with peanut cream sauce and pickled cucumber dip.
- 7. LAAB GAI TOD** 220 - THB  
Spicy and sour chicken ball resting on a bed of fresh iceberg lettuce.
- 8. PLA TUNA KHA ON** 250 - THB  
Finely sliced seared tuna resting on young celery, tomatoes and sawtooth coriander served with a spicy chili lime and young galangal dip.
- 9. THOD MAN GOONG** 240 - THB  
Deep-fried prawn cakes served with a Thai sweet chili sauce and Thai sweet plum sauce.
- 10. SATAY LILIT** 250 - THB  
Barbequed Minced seafood satay's presented on a lemon grass skewer and served with a sweet chili dip.
- 11. PEKING ROAST DUCK PANCAKE** 370 - THB  
Roasted aromatic duck Served with savory pancakes, spring onions, cucumber and hoisin sauce.

All prices are subject to a 10% service charge and 7% government tax.

## Thai Salad

- 12. YUM PRAK BONG KOB** 200 - THB  
Deep fried Battered morning glory served with a spicy lemon dressing and crunchy peanut dip.
- 13. YUM TUA POO** 230 - THB  
Wing bean salad with prawn, shallot, chili dried coconut and lime dressing.
- 14. SOM TUM POO NIM** 250 - THB  
Green papaya salad with crispy soft shell crab, dried shrimp and fresh lime juice.
- 15. TUNA SALAD** 260 - THB  
Sliced Seared tuna on top of a Thai garden salad served with a sesame dressing.
- 16 YUM SOM O** 240 - THB  
Pomelo salad with king prawns, dried coconut, shallot and dried chili.
- 17. CRISPY PRAWN SALAD** 260 - THB  
Deep fried prawn salad served with pineapple dressing.
- 18. YAM GOONG FOO** 250 - THB  
Crispy prawn flakes served with green mango salad, chili shallot and fish sauce.
- 19. YAM TAKAI TALAY** 270 - THB  
Spicy seafood salad with lemongrass, shallot, tomato chili and lime.
- 20. YAM NHUA YAANG** 310 - THB  
Australian beef strip loin tossed with a north eastern style Thai salad.

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## Soup

- 21. TOM YUM GOONG** 290 - THB  
Creamy prawn soup with straw mushrooms, cherry tomatoes sprinkled with fresh chopped cilantro.
- 22. TOM KHA TALAY** 290 - THB  
Spicy seafood broth of coconut milk, lime juice, seasoned with ginger root and lemongrass.
- 23. KRA POR PLA** 295 - THB  
Braised fish maw in red gravy with crab meat, shitake mushroom and boiled quails egg.
- 24. PORK KIMCHI CHII GAE (KOREAN STYLE PORK SOUP)** 295 - THB  
Tender pork cooked in kimchi soup with spring onion and tofu.

## Noodle Soup & Noodle Wok

- 25. GYO NAHM** 260 - THB  
Shanghai's famous wonton soup with barbeque pork and egg noodle in a clear soup.
- 26. KWAY TEOW PED YANG** 260 - THB  
Sliced Roasted aromatic duck in a clear noodle soup.
- 27. KHAO SOI GAI** 270 - THB  
Northern Thailand's traditional Noodle Soup, red curry paste in chicken broth and coconut milk, topped with crispy egg noodle and shredded pickled lettuce.
- 28. YAKI SOBA PORK/CHICKEN** 290 - THB  
Stir-fried egg noodle with pork or chicken, vegetable and yaki soba sauce.
- 29. PHAD THAI KHOONG SOD** 320 - THB  
Stir-fried rice noodles with tiger prawns, bean sprouts and chives in tamarind sauce.
- 30. CHAR KWAY TEOW PAD KEE MAO TALAY** 330 - THB  
Stir-fried rice noodles with seafood, red chili, young peppercorn, long beans and spring onion.

## Main Course

- 31. NASI GORENG** 275 - THB  
Indonesian fried rice, served with chicken satay, peanut sauce, fish cracker and fried egg.
- 32. CLASSIC KUNG PAO CHICKEN** 325 - THB  
Wok fried chicken with vegetables, sesame oil, balsamic cooked Sichuan style.
- 33. BLACK PEPPER BEEF** 340 - THB  
Stir fried Australian beef strip loin with black pepper, capsicum and onion.
- 34. TORI KARAAGE** 320 - THB  
Deep-fried marinated chicken with garlic, ginger, pepper and soy sauce.
- 35. GAENG KA REE GAI** 330 - THB  
Braised chicken breast in yellow curry.
- 36. MAKKHANI MURQHI** 340 - THB  
Delicious chicken in a rich butter sauce, hint of cinnamon, tomato, garlic and cumin.
- 37. TOAHU SHONG KROUNG** 340 - THB  
Stir fried silken tofu with minced pork, enoki mushroom and oyster sauce.
- 38. PHAD KANA MOO KOB** 340 - THB  
Stir fried kale with traditional crispy pork .
- 39. PANEANG MOO** 340 - THB  
Tender pork in a rich red coconut-based curry, with shredded kaffir lime leaves and red chili.
- 40. HOI PHAD NAM PRIK PAO** 375 - THB  
Stir fried clams with smoked chili jam, garlic, chili and sweet basil.
- 41. GAENG PHED PET YAANG** 385 - THB  
Roasted aromatic duck in red curry, with Thai basil, globe grapes and cherry tomatoes.
- 42. PHAD TOM YUM TALAY** 390 - THB  
Stir-fried sea food with smoked chili jam, straw mushroom, lemongrass and kaffir lime.
- 43. PLA PHAD KUN CHAI** 390 - THB  
Stir fried fillet of sea bass with local celery.

- 44. PLA MOUK NUNG MA NOW (WHOLE)** 390 - THB  
Fresh squid stuffed with minced pork, steamed in lemongrass, fresh lime juice chili and garlic dressing.
- 45. GEANG SOM PLA SALMON** 390 - THB  
Hot and sour broth with salmon and green papaya.
- 46. GEANG DEANG POO NIM** 435 - THB  
Crispy soft shell crab in a red curry, with Thai basil, globe grapes and cherry tomatoes.
- 47. GOONG MAKHAM** 445 - THB  
Stir-fried tiger prawn with Chefs secret tamarind sauce and crispy shallot.
- 48. GOONG OB WOONSEN** 430 - THB  
Roasted tiger prawn in a clay pot with glass noodle and local celery.
- 49. GAENG KIEW WAAN BEEF** 435 - THB  
Thai style beef green curry, pea eggplant and sweet basil served with roti bread.
- 50. ROQHONJOSH** 445 - THB  
Slow cooked aromatic lamb curry from the Kashmir region.
- 51. GAENG MASSAMAN KEA** 445 - THB  
Seared Lamb rack in a Thai massaman curry served with sweet potatoes, shallots and crunchy peanuts.
- 52. NUA POO PHAD PONG QA REE** 480 - THB  
Stir fried crabmeat with curry powder, onion, red chili, egg and local celery.
- 53. CHINESE STYLE STEAMED ROCK FISH (WHOLE)** 495 - THB  
Local Reef Fish stuffed with coriander and ginger, steamed in fresh herbs and plum broth.
- 54. PLA KRA PONG NUNG MA NOW (WHOLE)** 495 - THB  
Fresh sea bass steamed with lemongrass, ginger, kaffir lime leaves, Served with lime juice, chili and garlic dressing.
- 55. PLA KRA PONG LUI KOH (WHOLE)** 495 - THB  
Deep fried sea bass served with betel leaves, chili, tamarind, Coriander and a tangy northern style dressing.
- 56. CHU CHEE GUNG** 495 - THB  
Rock lobster cooked in red curry, coconut milk, topped with kaffir lime leaves and red chili.

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## Desserts

<b>57. MANGO STICKY RICE</b> Sticky rice with sweet mango and coconut milk.	195 - THB
<b>58. UQUISUKUZUMOCHI</b> Grill mochi topped with brown sugar and mini choux cream.	180 - THB
<b>59. CREAM ANMITSU</b> Crushed ice with mixed fruit, sweet red bean and syrup.	180 - THB
<b>60. COCONUT MILK RED BEAN PUDDING</b> Coconut and red bean pudding with mixed berry sauce.	180 - THB
<b>61. CHOUX CREAM</b> Big choux served with vanilla cream and fruit compote.	180 - THB
<b>62. FRESH SEASONAL FRUITS</b> Assortment of Thai seasonal fruits.	180 - THB
<b>63. CAKE OF THE DAY</b> Please ask the staff for the special cake of the day.	160 - THB
<b>64. SCOOP OF ICE CREAM</b> Please ask the staff for flavours.	90 - THB
<b>65. MACAROONS</b> Assorted boxed macaroons.	150 - THB