TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU – WINTER

THE INTRODUCTION - $85 PER GUEST

First Course

SHRIMP & PORK SPRING ROLLS*
fresh rice paper, poached prawns, pork, mint, & lettuce
TARO ROOT ROLLS (v)
taro, carrot, mushroom & glass noodles; plum-chili sauce
GREEN PAPAYA SALAD*
shredded papaya, Thai basil, & dried seasoned beef

Second Course

TAMARINE PRAWNS
wok fired jumbo prawns, tamarind, & crisp noodles
RED CHILI CHICKEN
organic breast & thigh, red curry paste, onion jam, tamarind chili sauce, & grilled sticky rice
BASIL TOFU (v)
crisp organic tofu, seasoned soy sauce, & crispy basil
ROASTED MISO EGGPLANT (vg)
miso glazed eggplant, ponzu whipped tofu, rice puffs, & furikake
COCONUT RICE (vg)
steamed long grain rice, vanilla, & roasted coconut flakes
JASMINE RICE (vg)
steamed long grain rice

Third Course

CHEF'S SEASONAL DESSERT

(v) Vegetarian; (vg) Vegan, (n) Nuts
*Vegetarian preparation is available.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU – WINTER

THE CLASSIC - $100 PER GUEST

First Course

VEGAN AVOCADO ROLLS (vg/n)
fresh rice paper, grilled tofu, avocado, carrots, & peanut sauce
COCONUT PRAWNS
crispy prawns with coconut flakes & mango-chili sauce
BANH MI ROTI (vg)
pan seared wheat bread with a Penang curry sauce
KALE & APPLE SALAD (v)
kale, arugula, Medjool dates, pumpkin & sunflower seeds, white cheddar; balsamic vinaigrette

Second Course

TAMARINE PRAWNS
wok fired jumbo prawns, tamarind, & crisp noodles
SHAKING BEEF
cubed Angus beef filet mignon, soy garlic, & onions
YELLOW CHICKEN CURRY*
chicken breast, sweet & yellow potatoes, carrots, & spinach
HOT HONEY BRUSSELS SPROUTS (v/n)
almond chili crunch, lemon zest, tamari, & parsley
COCONUT RICE (vg)
steamed long grain rice, vanilla & roasted coconut flakes
JASMINE RICE (vg)
steamed long grain rice

Third Course

CHEF'S SEASONAL DESSERT

(v) Vegetarian; (vg) Vegan, (n) Nuts
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TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU – WINTER

THE SIGNATURE - $115 PER GUEST

First Course

VEGAN AVOCADO ROLLS (vg/n)
fresh rice paper, grilled tofu, avocado, carrots, & peanut sauce
BANH MI ROTI (vg)
pan seared wheat bread with a Penang curry sauce
SALT & PEPPER CALAMARI
crisp calamari, garlic, spring onions; cilantro lime emulsion
GREEN PAPAYA SALAD*
shredded papaya, Thai basil, & dried seasoned beef

Second Course

TIGER PRAWNS & GARLIC NOODLES
grilled prawns, egg noodles, parmesan cheese, & chili-garlic
LEMONGRASS SEABASS
lemongrass & garlic seared seabass; mango-glass noodle salad
SHAKING BEEF
cubed Angus beef filet mignon, soy garlic, & onions
HOISIN LAMB CHOPS
Australian lamb chops w/bok choy & sweet potato fries
BASIL TOFU (v)
crisp organic tofu, seasoned soy sauce, & crispy basil
COCONUT RICE (vg)
steamed long grain rice, vanilla & roasted coconut flakes
JASMINE RICE (vg)
steamed long grain rice

Third Course

CHEF'S SEASONAL DESSERT

(v) Vegetarian; (vg) Vegan, (n) Nuts
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