

# TAMARINE

Welcome to Tamarine, a restaurant created to introduce our guests to the richness of Vietnamese culture by revealing two of its highest art forms: cuisine & fine art. We offer a menu based on promoting the Vietnamese tradition of the communal meal in which food is shared & enjoyed with those close. Our family style entrees are best enjoyed with a craft, specialty cocktail or bottle of hand-picked wine from our Sommelier. Our art gallery features the works of Vietnamese artists, which are also available for sale. 10% of the proceeds generated from this exhibit will be donated to the VA of Palo Alto, an organization dedicated to providing health and other services to our nation's veterans living in the Palo Alto area.

Tammy Huynh  
Executive Chef/Proprietor

Tanya Huynh Hartley  
Proprietor

## FALL

### STARTERS

|                             |                                                                                                                   |    |
|-----------------------------|-------------------------------------------------------------------------------------------------------------------|----|
| VEGAN AVOCADO ROLLS (vg/n)  | Fresh rice paper rolls with grilled tofu, carrot, pickled cucumber, lettuce mix, & avocado; peanut dipping sauce. | 13 |
| TARO ROOT ROLLS (v)         | Crisp rolls filled with taro root, carrots, mushrooms & glass noodles; plum-chili sauce.                          | 14 |
| BANH MI ROTI (vg)           | Pan fried wheat bread served with a Penang curry sauce.                                                           | 12 |
| CORN FRITTERS (v)           | Crispy corn, scallion, lime leaves, mixed greens, grated salted duck egg yolk, & spicy avocado cilantro sauce.    | 18 |
| TUNA TARTARE++              | Hawaiian Big Eye Tuna tossed with coconut milk, cucumber, & tobiko; served with crispy wonton chips.              | 24 |
| SHRIMP & PORK SPRING ROLLS* | Fresh rice paper rolls with shrimp, pork, bean sprouts, lettuce mix, & mint; served with hoisin dipping sauce.    | 13 |
| COCONUT PRAWNS              | Prawns coated with coconut flakes and served with mango & chili sauce.                                            | 20 |
| SALT & PEPPER CALAMARI      | Crisp calamari wok-tossed with garlic, cilantro, & spring onions; served with a cilantro lime emulsion.           | 19 |
| BLUE CRAB NORI TACOS        | Blue crab meat, seasoned rice, avocado, lemon zest, mayonnaise, & chives in crispy nori shells.                   | 22 |
| SHRIMP TOAST                | Pan fried ground Wild Gulf shrimp, house-made white bread, cilantro, yellow curry, sesame, & chives.              | 19 |
| CHICKEN MEATBALLS           | Steamed and braised ground chicken meatballs, ricotta cheese, jicama, onions, garlic, & tomato sauce.             | 16 |
| LAMB DUMPLINGS              | Ground lamb wontons, spiced tomato butter, garlic yogurt, & mint.                                                 | 18 |
| TAMARINE TASTE*             | Shrimp & Pork Spring Rolls*, Tea Leaf Beef, Taro Root Rolls (v), & Papaya Salad* (serves two).                    | 32 |

### SALADS, SOUPS, & NOODLES

|                                   |                                                                                                               |                             |
|-----------------------------------|---------------------------------------------------------------------------------------------------------------|-----------------------------|
| GREEN PAPAYA SALAD*               | Dried beef with shredded green papaya, Thai basil, & soy vinaigrette dressing.                                | 18                          |
| PEACH & BURRATA SALAD (v/n)       | Grilled corn, cherry tomatoes, mixed greens, yellow peaches, pistachios, burrata cheese, & lemon vinaigrette. | 22                          |
| ALBACORE TUNA & MIZUNA SALAD* (n) | Tuna tataki, bok choy, mizuna, arugula, pickled onion, candied pecans; yuzu vinaigrette dressing.             | 26 (Vegetarian 20)          |
| BEEF PHO SOUP++ (LUNCH ONLY)      | SRF American Wagyu beef, beef, bone & oxtail broth, rice noodles, red onions, & herbs.                        | 23 (Imperial Wagyu beef 33) |
| HA LONG BAY SOUP                  | Blue Crab & asparagus wontons served in a consommé infused with coriander & coconut milk.                     | 23                          |
| TOMATO SOUP (vg)                  | Pureed tomatoes, silken tofu, fennel seeds, chili flakes, basil; corn salad garnish.                          | 20                          |
| WOK BEEF NOODLES*                 | Rice noodles, Chinese broccoli, flank steak, eggs, sweet soy, & oyster sauce.                                 | 28 (Imperial Wagyu beef 41) |
| CRAB & GLASS NOODLES*             | Dungeness crab meat wok-fired with glass noodles, tossed in a ginger & soy-garlic sauce.                      | 42 (Vegetarian 27)          |
| GARLIC NOODLES*                   | Egg noodles wok-tossed with garlic, butter, Parmesan cheese, & fresh cilantro.                                | 17                          |

### ENTREES

|                               |                                                                                                                      |                    |
|-------------------------------|----------------------------------------------------------------------------------------------------------------------|--------------------|
| GREEN VEGAN CURRY (vg)        | Organic tofu, zucchini, eggplant, bamboo shoots, long beans, basil, & green coconut curry sauce.                     | 28                 |
| EGGPLANT & TOFU (vg)          | Wok tossed eggplant, organic tofu, chili ginger garlic sauce, bamboo shoots, red bell pepper, cilantro,& sesame oil. | 28                 |
| TAMARINE PRAWNS               | Flash-fried jumbo prawns tossed in a tamarind sauce & served with crisp rice noodles.                                | 34                 |
| TIGER PRAWNS & GARLIC NOODLES | Grilled prawns, egg noodles, oyster sauce, Parmesan cheese, Fresno chili-garlic, & Vietnamese cilantro.              | 39                 |
| CLAY POT COD                  | Alaskan black cod caramelized in onion, garlic, black pepper & molasses.                                             | 31                 |
| LEMONGRASS SEA BASS           | Lemongrass & garlic seabass pan roasted & served with a chilled mango-cilantro glass noodle salad.                   | 39                 |
| ORA KING SALMON               | Seared salmon with glazed red miso, gochujang paste, tamari, & sesame seeds; soba noodle salad.                      | 42                 |
| SPICY SEAFOOD FRIED RICE*     | Bay scallops, shrimp, mussels, squid, basil, sweet soy sauce, gf oyster sauce, cilantro, & Thai chili.               | 32 (Vegetarian 24) |
| GRILLED TURMERIC CHICKEN (n)  | Boneless chicken breast & thigh, lemongrass, cilantro turmeric, papaya salad, peanuts, roasted rice dipping sauce.   | 36                 |
| GREEN CHICKEN CURRY           | Organic chicken breast, zucchini, eggplant, bamboo shoots, long beans, basil, & green coconut curry sauce.           | 31                 |
| SHAKING BEEF                  | Cubed Angus Beef filet mignon seared with soy, garlic, & onions, with arugula and mizuna salad.                      | 38                 |
| DUCK & TARO                   | Duck leg confit, braised taro, coconut ginger sauce, bok choy, kale, & lemongrass.                                   | 38                 |
| HOISIN LAMB CHOPS             | Grilled garlic, hoisin, & rosemary Australian lamb chops with baby bok choy & sweet potato fries.                    | 50                 |

### VEGETABLE SIDES & RICE

|                                |                                                                                               |                          |
|--------------------------------|-----------------------------------------------------------------------------------------------|--------------------------|
| SEARED CABBAGE (vg/n)          | Seared cabbage, almond chili oil, white almond sauce, sesame seeds, & chives.                 | 18                       |
| ROASTED BRUSSELS SPROUTS (v/n) | Honey balsamic glaze, smoked paprika, herb cheese sauce, & peanuts.                           | 17                       |
| BASIL TOFU (v)                 | Crisp tofu wok-tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. | 17                       |
| GRILLED BROCCOLINI (vg/n)      | Grilled broccolini, miso sesame dressing, walnut furikake, & shiso.                           | 18                       |
| EMPRESS RICE (v) ++            | Sticky rice, garlic, leeks, ginger, & sunny side up egg; served with a sweetened soy drizzle. | 16                       |
| GARLIC FRIED RICE*             | Long-grain jasmine rice wok-fried with fish sauce, butter, & garlic; finished with cilantro.  | 15 (Crab Garlic Rice 38) |
| JASMINE RICE (vg)              | Steamed long-grain jasmine rice.                                                              | 3.50                     |
| COCONUT RICE (vg)              | Steamed long-grain jasmine rice, coconut milk, & topped with toasted coconut flakes.          | 4                        |
| BROWN RICE (vg)                | Steamed long-grain brown rice.                                                                | 4                        |
| CHILI TRAY (vg)                | House-made sriracha, house-made sambal, and Thai chili.                                       | 3                        |

(v) Vegetarian; (vg) Vegan; \* Indicates a vegetarian preparation is available. (n) nut allergy  
++Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
4% added to each check to partially offset employer-mandated expenses.  
20% gratuity added to parties of 5 or more