

TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU – SPRING

THE INTRODUCTION - \$80 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

FIVE SPICE CHICKEN

organic chicken breast & thigh, tamari, 5 spice, & ginger rice

BASIL TOFU (v)

crisp organic tofu, seasoned soy sauce, & crispy basil

ROASTED CAULIFLOWER (v)

turmeric, curry leaves, cumin, & garlic, & brown butter

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 – SPRING

THE CLASSIC - \$90 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

HARVEST SALAD (v/n)

arugula, kale, apple, candied pecans, goat cheese, roasted sweet

potatoes, & honey lemon vinaigrette

Second Course

TAMARINE PRAWNS

wok fired jumbo prawns, tamarind, & crisp noodles

SHAKING BEEF

cubed Angus beef filet mignon, soy garlic, & onions

GREEN CHICKEN CURRY*

organic chicken breast, eggplant, long beans, & zucchini

ROASTED CAULIFLOWER (v)

turmeric, curry leaves, cumin, & garlic, & brown butter

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 – SPRING

THE SIGNATURE - \$105 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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