

TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU – SPRING
THE INTRODUCTION - \$50 PER GUEST

First Course

SHRIMP & PORK SPRING ROLLS*

fresh rice paper, poached prawns, pork, & Vietnamese herbs

BANH MI ROTI (vg)

pan seared wheat bread with a Penang curry sauce

GREEN PAPAYA SALAD*

shredded papaya, Thai basil, & dried seasoned beef

Second Course

TAMARINE PRAWNS

wok fired jumbo prawns, tamarind, & crisp noodles

GREEN CHICKEN CURRY*

organic chicken breast, eggplant, long beans, & zucchini

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

*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 - \$60 PER GUEST

First Course

VEGAN AVOCADO ROLLS (vg/n)

fresh rice paper, grilled tofu, avocado, carrots, & peanut sauce

TARO ROOT ROLLS (v)

taro, carrot, mushrooms, & glass noodles; plum-chili sauce

HARVEST SALAD (v/n)

arugula, kale, apple, candied pecans, goat cheese, roasted sweet potatoes, & lemon vinaigrette

Second Course

TAMARINE PRAWNS

wok fired jumbo prawns, tamarind, & crisp noodles

SHAKING BEEF

cubed Angus beef filet mignon, soy garlic, & onions

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

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TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU – SPRING
THE SIGNATURE - \$75 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

GREEN CHICKEN CURRY*

organic chicken breast, eggplant, long beans, & zucchini

SHAKING BEEF

cubed Angus beef filet mignon, soy garlic, & onions

SEARED KING MUSHROOMS (v/n)

creamy spinach rice, & honey miso tahini, & pine nuts

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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