

TAMARINE RESTAURANT & GALLERY  
CHEF'S TASTING MENU – SUMMER

## 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

RED CHICKEN CURRY\*

organic chicken breast, snap peas, bell peppers, zucchini, & basil

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.

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## 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

SUMMER SALAD (v/n)

kale, butter lettuce, grapes, walnuts, & avocado yogurt dressing

### 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

WOK FRIED LETTUCE (vg)

little gem, vegan oyster sauce, soy sauce, sesame oil, garlic chips

COCONUT RICE (vg)

steamed long grain rice, vanilla, & roasted coconut flakes

JASMINE RICE (vg)

steamed long grain rice

### Third Course

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## 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

RED CHICKEN CURRY\*

organic chicken breast, snap peas, bell peppers, zucchini, & basil

SHAKING BEEF

cubed Angus beef filet mignon, soy garlic, & onions

VEGAN "SCALLOPS" (vg)

King mushrooms, XO sauce, corn puree, & poblano corn salad

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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