

TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU – SUMMER

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

CALAMANSI CHICKEN

organic breast & thigh, ginger, lemongrass, & pickled vegetables

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

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 – SUMMER

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

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

RED CHICKEN CURRY*

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

CHILI CAULIFLOWER (vg)

wok tossed w/sweet chili sauce, cashews, & chili peppers

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 – SUMMER

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

*Vegetarian preparation is available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.