

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

SUMMER

STARTERS

VEGAN AVOCADO ROLLS (vg/n)	Fresh rice paper rolls with grilled tofu, carrot, pickled cucumber, lettuce mix, & avocado; peanut dipping sauce. 14
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
SPICED MUSHROOM SKEWERS (vg/n)	Grilled King mushrooms, cumin, sesame seeds, Sichuan pepper, peanuts, coriander leaves, & Vietnamese mint. 14
HAMACHI CRUDO	Hamachi, coconut-lime sauce, gooseberries, radish, orange, herb oil, coconut chips, micro greens, & chili crisp. 28
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. 14
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. 20
BLUE CRAB NORI TACOS	Blue crab meat, seasoned rice, avocado, lemon zest, mayonnaise, & chives in crispy nori shells. 22
CHICKEN WONTONS	Wontons filled with ground chicken, ginger, sesame oil, sake and tossed with soy chili oil sauce. 18
LAMB MEATBALLS	Ground lamb, gluten-free breadcrumbs; onion & tomato curry, cilantro yogurt, & cashew cream. 19
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. 19
SUMMER SALAD (v/n)	Kale, butter lettuce, red & green grapes, apple, celery, candied walnuts, feta cheese, & avocado yogurt dressing. 21
PEACH & BURRATA SALAD (v/n)	Arugula, carrot & zucchini ribbons, hazelnuts, pine nuts, pesto sauce, burrata cheese, & sherry vinaigrette. 22
CORN & SQUASH SOUP (vg)	Kabocha squash, yellow corn, lemongrass, coconut milk, cilantro, avocado, & corn salsa. 21
BEEF PHO SOUP++ (LUNCH ONLY)	SRF American Wagyu beef, beef bone & oxtail broth, rice noodles, red onions, & herbs. 23 (Imperial Wagyu beef 34)
HA LONG BAY SOUP	Blue Crab & asparagus wontons served in a consommé infused with coriander & coconut milk. 24
WOK BEEF NOODLES*	Rice noodles, Chinese broccoli, flank steak, eggs, sweet soy, & oyster sauce. 29 (Imperial Wagyu beef 42)
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

RED VEGAN CURRY (vg)	Organic tofu, zucchini, snap peas, red bell peppers, baby corn, Thai basil, & red curry sauce. 29
MUSHROOM “SCALLOPS” (v)	Seared King mushrooms, corn puree, poblano peppers, micro greens, & mushroom XO sauce; corn fritters. 31
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. 34
LEMONGRASS SEA BASS	Lemongrass & garlic Chilean Sea Bass pan roasted & served with a chilled mango-cilantro glass noodle salad. 42
BRANZINO CA NUONG (n)	Grilled, semi-deboned whole fish; herb & papaya salad, ginger nuoc cham, & cashews. 54
LOBSTER GARLIC NOODLES	Maine lobster tail, egg noodles, oyster sauce, Parmesan cheese, chili-garlic, & Vietnamese cilantro. 50
CALAMANSI CHICKEN	Mary’s organic grilled boneless breast & thigh, garlic ginger & soy sauce, pickled vegetables. 36
RED CHICKEN CURRY	Organic chicken breast, zucchini, snap peas, baby corn, red bell peppers, Thai basil, fish sauce, & red curry sauce. 32
SHAKING BEEF	Cubed Certified Angus Beef filet mignon, soy, garlic, onions; arugula-mizuna salad. 39 (Imperial Wagyu Beef 75)
SMOKED DUCK BREAST & NOODLES	Duck breast seasoned with, 5 spice, galangal, curry powder; chili oil, egg noodles, crispy noodles, & cilantro. 41
HOISIN LAMB CHOPS	Grilled garlic, hoisin, & rosemary Australian lamb chops with baby bok choy & sweet potato fries. 54

VEGETABLE SIDES & RICE

STIR FRIED GEM LETTUCE (vg)	Sauteed gem lettuce, garlic, ginger, mushroom sauce, & sesame oil. 15
BASIL TOFU (v)	Crisp tofu wok-tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. 19
CHILI CAULIFLOWER (vg/n)	Wok tossed cauliflower, sweet & spicy sauce, cashews, & dried chili peppers. 18
PAN FRIED EGGPLANTS (v)	Eggplant, shishito peppers, red pepper flakes, Gochujang tamari sauce, crispy leeks, & sesame seeds. 19
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 mango habanero, 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