T A M A R I N E

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

WINTER

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

ONION FRITTERS (v) Chickpea flour, red onion, mung bean flour, curry leaves; cilantro mint sauce & coconut yogurt. 16

HOKKAIDO SCALLOP CRUDO++ Raw Hokkaido scallops, citrus tamari, grapefruit, dried shredded chili, chili crisp, & crispy shallots. 29

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. 24

CHICKEN NEM NUONG ROLLS Fresh rice paper rolls, grilled ground chicken, crispy wheat wrapper, cucumber, herbs; Nha Trang sauce. 18

GRILLED PORK LETTUCE WRAPS Grilled pork belly, pickled daikon, banh hoi rice noodles, perilla, red chili paste, & sesame seeds; sliced jalapeño. 18

STEAK TARTARE++ (n) Certified Angus beef tenderloin, Asian pear, pine nuts, crispy nori, cured quail egg yolk, & lotus chips. 30

TAMARINE TASTE* Shrimp & Pork Spring Rolls*, Tea Leaf Beef, Taro Root Rolls (v), & Papaya Salad* **(serves two)**. 32

SALADS, SOUPS, & NOODLES

GREEN PAPAYA BEEF SALAD* Dried beef with shredded green papaya, Thai basil, & soy vinaigrette dressing. 19

KALE & APPLE SALAD (v) Kale, arugula, apple, dates, pumpkin & sunflower seeds, white cheddar, pomegranate seeds; balsamic vinaigrette. 21

HONEYNUT SQUASH SOUP (vg) Honeynut squash, carrots, leeks, spiced pumpkin seeds, coconut milk, lime leaves, chili oil. 22

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. 18

ENTREES

YELLOW VEGAN CURRY (vg) Organic tofu, Madras curry, coconut milk, roasted yellow and sweet potatoes, carrots, chickpeas, & spinach. 30

WOK TOFU & EGGPLANT (vg) Organic crisp tofu, eggplant, basil, onion, red bell peppers tossed in garlic tamari sauce. 30

TAMARINE PRAWNS Flash-fried jumbo prawns tossed in a tamarind sauce & served with crisp rice noodles. 35

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. 44

ROASTED ORA KING SALMON Ora King salmon, green beans, runner beans, tomatoes, & red chile sauce. 44

LOBSTER GARLIC NOODLES Maine lobster tail, egg noodles, oyster sauce, Parmesan cheese, chili-garlic, & Vietnamese cilantro. 50

RED CHILI CHICKEN Grilled boneless organic chicken breast and thigh, red curry paste, onion jam, & grilled pandan sticky rice. 36

YELLOW CHICKEN CURRY Organic chicken breast, coconut milk, roasted yellow and sweet potatoes, carrot, chickpeas, & spinach. 33

FIVE SPICE QUAIL (n) Semi boneless quail, sticky rice, chestnuts, & Chinese pork sausage; kale, endives, plum wine reduction. 33

SHAKING BEEF Cubed Certified Angus Beef filet mignon, soy, garlic, onions; arugula-mizuna salad. 39 (**Imperial Wagyu Beef 75**)

HOISIN LAMB CHOPS Grilled garlic, hoisin, red wine, & rosemary Australian lamb chops with baby bok choy & sweet potato fries. 54

VEGETABLE SIDES & RICE

ROASTED MISO EGGPLANT (vg) Roasted miso-glazed eggplant, ponzu whipped tofu, furikake, crispy rice puffs, sesame seeds, & kombu oil. 22

BASIL TOFU (v) Crisp tofu wok-tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. 20

CHILI CAULIFLOWER (vg/n) Wok tossed cauliflower, sweet & spicy sauce, cashews, & dried chili peppers. 18

HOT HONEY BRUSSELS SPROUTS (v/n) Brussels sprouts, sweet & spicy sauce, almonds, chili crisp, & parsley. 18

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