HORS D'OEUVRES

TAMARIND HILL PLATTER
A SELECTION OF FINE THAI HORS D'OEUVRES
53

THAI FISH CAKES

DEEP-FRIED SOFT SHELL CRAB SERVED WITH A FRUIT SALAD 50

DEEP-FRIED SOFT SHELL CRAB WITH THREE-FLAVOURED SAUCE 52

CRISPY CALAMARI SERVED ON A BED OF MORNING GLORY
42

SUN-DRIED BEEF TOSSED WITH WHITE SESAME 49

POACHED TIGER PRAWN WRAPPED WITH SALMON SASHIMI TOPPED WITH GREEN CHILLI SAUCE 55

CHICKEN SKEWERED ON A LEMONGRASS STICK SERVED WITH SWEET CHILLI SAUCE 40

SALAD

PAPAYA SALAD 38

MINCED CHICKEN & HERB SALAD 35

CRISPY DUCK & CUCUMBER SALAD 39

SPICY BEEF SALAD TOSSED WITH TOMATO & BASIL 50

HOT & SPICY MANGO SALAD SERVED WITH CRISPY GAROUPA (HALF FISH ONLY)
53

GREEN MANGO SALAD SERVED WITH CRISPY SALMON 42

PAN-SEARED TUNA WITH THAI-DRESSING SALAD 44

SALAD

ROASTED DUCK WITH LYCHEE

45

GRILLED CALAMARI WITH GREEN PAPAYA

42

PAN-SEARED EGGPLANT WITH SPICY & SOUR MINCED CHICKEN SALAD

44

ASSORTED MUSHROOMS WITH SEAFOOD

53

GLASS NOODLES WITH SEAFOOD

53

BETEL LEAF WITH 6 CONDIMENTS (MIENG KAM)
(DRY GRATED COCONUT CANDY, LIME, SHALLOTS, RED CHILLI, PEANUT, DRIED SHRIMP)
53

SOUPS

RED TOM YUM WITH MIXED SEAFOOD 51

CLEAR TOM YUM WITH RIVER LOBSTER 80

SALMON & GREEN MANGO IN GINGER SOUP 53

DEEP-FRIED SCALLOP IN SWEET & SOUR COCONUT SOUP 53

CHICKEN & GALANGAL IN SWEET & SOUR COCONUT SOUP

44

STEWED BEEF BRISKET SOUP WITH AROMATIC THAI HERBS 53

FISH

STEAMED SEA BASS IN A BURMESE STYLE TOMATO SAUCE 105

PAN-SEARED SEA BASS WITH ROASTED THAI CHILLI SAUCE 105

STEAMED GAROUPA IN SPICY & SOUR GARLIC SAUCE 105

DEEP-FRIED GAROUPA GLAZED WITH SWEET BASIL SAUCE 105

PAN-ROASTED TUNA IN HOT & SPICY MANGO SAUCE 80

FISH

STEAMED SEA BASS WITH SPICY AND SOUR SOY BEAN PASTE 105

STEAMED RED SNAPPER SERVED IN WILD GINGER SAUCE 105

DEEP-FRIED RED SNAPPER WITH TURMERIC PESTO 105

DEEP-FRIED WHITE COD TOPPED WITH RED CURRY 110

DEEP-FRIED WHITE COD GLAZED WITH HOT BASIL PESTO 110

SQUID

SAUTÈED SQUID WITH GARLIC CHIPS SERVED WITH HOT THAI CHILLI 46

FLASH-FRIED SQUID & CHERRY TOMATOES IN A SPICY TAMARIND SAUCE 46

SAUTEED SQUID WITH SALTED EGG 46

CRUSTACEAN

DEEP-FRIED RIVER LOBSTER SERVED WITH TAMARIND SAUCE 80 PER PIECE

STEAMED RIVER LOBSTER IN THAI GREEN CHILLI SAUCE 80 PER PIECE

BBQ RIVER LOBSTER SERVED WITH ROASTED RICE & CHILLI SAUCE ISAN-STYLE $\,\,80$

SAUTÉED FRESH WATER TIGER PRAWNS WITH STEAMED SALTED EGG & GREEN ONION 53

DEEP-FRIED TIGER PRAWNS WITH SPICY CHILLI SAUCE 53

PAN-SEARED TIGER PRAWNS WITH FRESH LEMONGRASS 53

SHELLFISH

DEEP-FRIED SCALLOPS WITH STEWED EGGPLANT IN PANANG CURRY 70

SAUTÈED SCALLOPS IN TURMERIC PESTO 70

STEAMED MUSSELS IN GARLIC & BASIL SAUCE 48

POULTRY

STIR-FRIED MINCED CHICKEN WITH HOT THAI BASIL SAUCE 46

STIR FRIED CHICKEN WITH PINEAPPLE AND CASHEW NUT 48

DEEP-FRIED CHICKEN WRAPPED IN PANDAN LEAF 45

SAUTEED CHICKEN WITH TOM YUM PASTE 44

GRILLED CHICKEN WITH ROASTED CHILLI SAUCE 44

CRISPY DUCK SERVED WITH SPICY AND SOUR TAMARIND SAUCE 55

SIAMESE STYLE STIR-FRIED DUCK WITH GINGER & CHILLI 55

SAUTÈED DUCK IN HOT THAI BASIL SAUCE 55

BEEF & LAMB

BEEF TENDERLOIN SAUTÈED WITH LEMONGRASS 64

BEEF SATAY MARINATED WITH LEMONGRASS SERVED WITH ROASTED GREEN-CHILLI DIP 58

CHARBROILED ANGUS BEEF STRIP LOIN SERVED WITH PEPPERCORN 70

BRAISED ANGUS BEEF STRIP LOIN IN BURMESE STYLE TOMATO SAUCE 70

STIR-FRIED ANGUS BEEF TENDERLOIN WITH HOT BASIL PESTO 80

GRILLED LAMB CUTLETS SERVED WITH SPICY TAMARIND SAUCE 70

SIAMESE STIR-FRIED LAMB TENDERLOIN WITH BASIL & FRESH PEPPERCORN 99

CURRIES

ROASTED DUCK IN RED CURRY WITH PINEAPPLE & GRAPES 55

SIAMESE GREEN CURRY CHICKEN WITH BABY EGGPLANT & BASIL 44

GRILLED CHICKEN IN MASSAMAN CURRY
44

LAMB MASSAMAN CURRY WITH SWEET POTATOES
58
BEEF STRIP LOIN IN A DRY RED CURRY
60

BEEF RIBS SERVED IN A DRY GREEN CURRY 85

MIXED SHELLFISH IN SPICY-SOUR CURRY 55

VEGETABLES

QUICK WOK-SAUTÈED ASSORTED MUSHROOMS WITH BASIL & BIRD'S EYE CHILI 33

SAUTÈED BROCCOLI IN OYSTER SAUCE 32

SAUTÈED ASPARAGUS WITH SHRIMP PASTE 35

STIR-FRIED MIXED VEGETABLES IN GARLIC OYSTER SAUCE 32

STIR-FRIED KAI-LAN IN OYSTER SAUCE 32

VEGETABLES

THAI TOMATO PASTE WITH FRESH AND BOILED VEGETABLES (NAM PRIK ONG)

41

THAI GREEN CHILLI DIP WITH FRESH AND DEEP-FRIED VEGETABLES (NAM PRIK NOOM)

41

POACHED PRAWNS IN SHRIMP PASTE SERVED WITH BOILED AND FRIED VEGETABLES (NAAM PRIK-KA-PI)

44

SAUTEED MORNING GLORY WITH THAI SHRIMP PASTE 35

RICE

COOKED WITH EGGS IN GRAPE-SEED OIL & SEASONED WITH SEA SALT FLAKES

OKRA*
SMOOTH SUBTLE
20

GARLIC PIQUANT 18

GINGER
SPICY & STIMULATING
20

BASIL PEPPERY 20

STEAMED JASMINE RICE 9

LEMONGRASS MILD CITRUS BURST 19

KAFFIR LIME* ZESTY 19

THAI CHILI SUPER HOT 20

CHILI & ROASTED RICE
HOT & SMOKY NORTHERN-THAI STYLE
20

BROWN RICE 11 KAI-LAN BITTERSWEET 19

FRUIT FRESH CRISP 21

MUSHROOM EARTHY 21

PINEAPPLE SWEET AND ZESTY 35

VEGETARIAN

HORS D'OEUVRES

VEGETARIAN SPRING ROLLS SERVED WITH MINT & CHILLI SAUCE 32

SWEET MANGO SALAD TOSSED WITH SPICY-SOUR VINAIGRETTE 32

DEEP-FRIED CORN CAKES SERVED WITH PINEAPPLE & CHILLI DIP 32

DEEP-FRIED PAPAYA SALAD 32

DEEP-FRIED TARO SPRING ROLL 32

SOUPS

CLEAR TOM YUM WITH ASSORTED MUSHROOMS 38

DEEP-FRIED TOFU WITH VEGETABLES IN CLEAR SOUP 35

VEGETARIAN MAINS

FRIED TOFU FLAVORED WITH KAFFIR LIME, SEA SALT & PEANUT SAUCE 32

SAUTÉED GREEN BEANS & FRIED TOFU CURED WITH GREEN CURRY 38

STIR-FRIED TOFU WITH HOT THAI BASIL SAUCE 38

STIR-FRIED PUMPKIN WITH SWEET BASIL 32

MIXED VEGETABLES IN GREEN CURRY
41

MIXED VEGETABLES IN YELLOW CURRY
41

DESSERTS

DESSERTS

TAMARIND PLATTER (FOR 2)
A SELECTION OF THAI DESSERT

44

MANGO WITH STICKY RICE

24

WATER CHESTNUT IN COCONUT MILK

22

STEAMED PUMPKIN CUSTARD WITH CHOCOLATE ICE CREAM

26

SIAMESE BANANA FRITTERS ENCRUSTED WITH COCONUT ACCOMPANIED BY VANILLA ICE CREAM

26

MIXED TROPICAL FRUIT PLATTER

23

MANGO PLATTER

28

ICE-CREAM

CHOICE OF FLAVOURS: VANILLA, STRAWBERRY, CHOCOLATE, GREEN TEA

SINGLE SCOOP 10 DOUBLE SCOOP 17