

THAI DINING, FAMILY-STYLE.

A typical Thai dinner is a leisurely affair – a time to unwind at the end of the day and enjoy the company of friends or family.

To deliver an authentic experience, our starters and mains are served to the table all at once. Meals are eaten communally, and dishes are shared in small groups.

For every two diners, we recommend ordering three dishes.

APPETISERS

TAMARIND HILL PLATTER

A SELECTION OF FINE THAI HOR D'OEUVRES (SERVES 2)

28

APPLE & HERB FRESH ROLLS

SERVED WITH CUCUMBER SALSA

18

THAI-STYLE FISH CAKES

SERVED WITH CUCUMBER SALSA

18

DEEP FRIED PRAWN & CHICKEN STICKS

SERVED WITH SWEET CHILLI SAUCE

18

SCALLOP TEMPURA

SERVED WITH FRIED EGGPLANT WITH
PHANAENG CURRY

28

PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES AND 10% SERVICE CHARGE

SALADS

GREEN PAPAYA SALAD
WITH DRIED SHRIMP, FISH SAUCE AND PALM SUGAR
18

GREEN MANGO SALAD
TOSSED WITH SALTED SALMON FLAKES
20

DEEP FRIED TOFU WITH KAFFIR LIME SALT
SERVED WITH SWEET PEANUT SAUCE
15

MINCED CHICKEN SALAD
TOSSED WITH AROMATIC THAI HERBS, LIME JUICE AND
ROASTED CHILLI AND RICE POWDER
22

FISH SALAD
SLICES OF OCEAN FARMED BARRAMUNDI TOSSED WITH
AROMATIC THAI HERBS, TAMARIND SAUCE
AND ROASTED CHILLI & RICE POWDER
25

ROASTED DUCK BREAST SALAD
WITH LYCHEE, CHERRY TOMATOES AND FRESH HERBS
22

DEEP-FRIED SOFT SHELL CRABS
SERVED ON A BED OF POMELO SALAD
28

GRILLED BEEF SALAD
WITH SLICED GREEN APPLES
28

BEEF SKEWERS
SERVED WITH CUCUMBER SALAD AND CHILLI & PEANUT SAUCE
28

CHICKEN SKEWERS
SERVED WITH CUCUMBER SALAD AND CHILLI & PEANUT SAUCE
28

SOUP

RED TOM YUM WITH RIVER PRAWNS
40

RED TOM YUM
WITH TIGER PRAWNS, BARRAMUNDI AND SQUID
34

MISO TOM YUM
WITH ASSORTED MUSHROOMS
22

CLEAR TOM YUM
WITH TIGER PRAWNS, BARRAMUNDI AND SQUID
34

TOM KHA GAI
SWEET & SOUR COCONUT SOUP
WITH CHICKEN & GALANGAL
30

SOUR FISH SOUP
WITH SLICES OF OCEAN FARMED BARRAMUNDI
AND FRESH TAMARIND LEAVES
32

CURRIES

MASSAMAN BEEF CURRY
WITH ROASTED POTATOES AND SERVED WITH
CUCUMBER RELISH
34

ROASTED DUCK BREAST
WITH GRAPES IN RED CURRY
34

YELLOW CURRY
WITH TIGER PRAWNS, BARRAMUNDI AND SQUID
38

PHANAENG CURRY WITH SLOW-COOKED PORK NECK
34

GREEN CURRY WITH CHICKEN
AND BABY EGGPLANTS
36

GREEN CURRY WITH FRESH FISH BALLS
34

SEAFOOD & CRUSTACEANS

FISH

GRILLED TUNA LOIN AND WHITE RADISH
WITH LIME & CHILLI VINAIGRETTE
38

PAN-ROASTED SEA BASS
IN SHAN-STYLE TOMATO SAUCE
44

DEEP-FRIED GROUPEL
WITH SPICY, SWEET & SOUR PINEAPPLE SAUCE
40

STEAMED RED SNAPPER
WITH WILD GINGER & PLUM SAUCE
44

DEEP-FRIED OCEAN FARMED BARRAMUNDI FILLET
SERVED WITH SPICY LEMONGRASS SAUCE
42

PAN-SEARED OCEAN FARMED BARRAMUNDI FILLET
TOMATO AND SWEET BASIL LEAF SAUCE
42

WHOLE SEA BASS

STEAMED WITH THAI HERBS, LIME JUICE,
GARLIC AND FRESH THAI
CHILLI, SERVED WITH A SIDE OF LIME & CHILLI SAUCE
59

BREADED AND DEEP-FRIED
SERVED WITH SPICY & SOUR MANGO SALAD
59

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SEAFOOD & CRUSTACEANS

CRUSTACEANS

SAUTÉED TIGER PRAWNS
WITH SALTED EGG SAUCE, GREEN ONIONS AND CHILLI OIL
38

DEEP-FRIED RIVER PRAWNS
WITH AROMATIC TAMARIND SAUCE
40

STEAMED RIVER PRAWNS
WITH AROMATIC THAI HERBS AND LIME JUICE
40

SOFT SHELL CRABS
WITH YELLOW CURRY & EGG SAUCE AND CHILLI OIL
34

SQUID

SAUTÉED SQUID
WITH SPICY THAI CHILLI SAUCE AND TOPPED WITH FRIED GARLIC
AND BASIL
28

FLASH-FRIED SQUID
WITH SPICY TAMARIND GLAZE
28

CRISPY CALAMARI
SERVED ON BED OF CRISPY MORNING GLORY
26

POULTRY, MEAT & GAME

DUCK

DEEP-FRIED DUCK BREAST
SERVED ON A BED OF CRISPY TARO WITH SWEET TAMARIND SAUCE
32

STIR-FRIED SLICED DUCK BREAST
WITH SPICY THAI BASIL SAUCE
30

CHICKEN

STIR-FRIED MINCED CHICKEN
WITH SPICY THAI BASIL SAUCE
22

DEEP-FRIED PANDAN CHICKEN
WITH DARK SESAME SOY SAUCE
22

PORK

DEEP-FRIED PORK
WITH GARLIC & PEPPER
34

STIR-FRIED PORK
WITH GREEN CHILLI & SWEET BASIL
34

BEEF

SAUTÉED BEEF TENDERLOIN AND ASPARAGUS
WITH GARLIC, RED ONIONS, TOMATOES AND FRIED LEMONGRASS
36

GRILLED WAGYU SIRLOIN
WITH EASTERN THAI-STYLE SWEET& SOUR SAUCE WITH
ROASTED RICE & DRIED CHILLIES
48

BURMESE-STYLE BEEF
WITH SHAN-STYLE TOMATO CURRY PASTE AND FRESH MINT
34

SAUTÉED BEEF TENDERLOIN
WITH SWEET BASIL AND PEPPER
36

VEGETABLES

(COOKED WITH GRAPE SEED OIL)

KAI-LAN & GARLIC CHIPS
16

MORNING GLORY
STIR-FRIED IN SHRIMP PASTE
14

ASPARAGUS
STIR-FRIED IN SHRIMP PASTE
19

STIR-FRIED BROCCOLI
WITH SPICY ROASTED CHILLI OIL
18

QUICK WOK SAUTÉED ASSORTED MUSHROOMS
WITH HOT THAI BASIL SAUCE
18

WOK SAUTÉED ASSORTED VEGETABLES
WITH OYSTER SAUCE AND GARLIC
18

STIR-FRIED EGGPLANT
WITH SWEET BASIL
20

RICE

(COOKED WITH GRAPE SEED OIL, EGGS & SEASONED WITH SEA SALT FLAKES)

TOM YUM FRIED RICE WITH OCEAN FARMED BARRAMUNDI
15

OKRA
12

LEMONGRASS
12

KAFFIR LIME
12

THAI CHILLI
12

GARLIC & SCALLION
12

TROPICAL FRUIT
12

CHILLI & MORTAR ROASTED RICE
12

FRAGRANT JASMINE RICE
5

BROWN RICE
6

STICKY RICE
5

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DESSERTS

SWEET TAMARIND PLATTER (FOR 2)
FOUR TYPES OF ASSORTED MINI CLASSIC THAI DESSERTS
24

TAMARIND SUNDAE
3 FLAVOURS OF ICE CREAM WITH BANANA AND TOPPED WITH
TROPICAL FRUITS, CASHEW NUTS AND CHOCOLATE SAUCE
22

PINK DIAMOND & COCONUT ICE CREAM
CUBES OF WATER CHESTNUT TOSSED AND BLANCHED
IN TAPIOCA FLOUR WITH COCONUT ICE CREAM
16

PUMPKIN CUSTARD
SERVED WITH CHOCOLATE ICE CREAM
14

MANGO STICKY RICE
WITH COCONUT COULIS
18

EXOTIC TROPICAL FRUIT PLATTER
SERVED WITH A SPICY SALT DIP
18

TARO CAKE
SERVED WITH GREEN TEA ICE CREAM
18

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VEGETARIAN

SOUPS

RED TOM YUM
WITH ASSORTED VEGETABLES
22

CLEAR TOM YUM
WITH ASSORTED MUSHROOMS
22

MISO TOM YUM
WITH ASSORTED MUSHROOMS
22

CURRIES

TEMPURA VEGETABLES
IN GREEN CURRY
24

GREEN BEANS & FRIED TOFU
IN RED CURRY
22

STIR-FRIED

FRIED TOFU WITH ASPARAGUS
AND RED CHILLI PESTO
24

SWEET POTATOES WITH CHERRY TOMATOES
IN GREEN CURRY PASTE
20

CAULIFLOWER WITH PURPLE EGGPLANT
IN CREAMY PHANAENG SAUCE
22

STIR-FRIED TOFU
WITH CHILLI & BASIL SAUCE
22