

# TAMARIND HILL

## Singapore

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)

PAN-SEARED FOIE GRAS  
WITH MANGO COULIS AND KAFFIR LIME OIL

APPLE & HERB FRESH ROLLS  
SERVED WITH MINT AND CHILLI DIP

THAI-STYLE FISH CAKES  
SERVED WITH CUCUMBER SALSA

SALMON LOIN CUBES (TATAKI STYLE)  
SERVED WITH SWEET & SOUR THAI CHILLI  
SAUCE AND FRESH CILANTRO

POACHED TIGER PRAWNS WRAPPED WITH  
SMOKED SALMON  
SERVED WITH LIME & CHILLI VINAIGRETTE AND FRESH CILANTRO

DEEP-FRIED PRAWN & CHICKEN STICKS  
SERVED WITH SWEET CHILLI SAUCE

SCALLOP TEMPURA  
SERVED WITH FRIED EGGPLANT IN PHANAENG CURRY

STEAMED PORK WITH PEANUTS  
SERVED WITH SAGO DRESSING

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

## SALADS

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

GREEN MANGO SALAD  
TOSSED WITH SALTED SALMON FLAKES

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

LAB GAI  
MINCED CHICKEN AND AROMATIC THAI HERB SALAD

ROASTED DUCK BREAST  
WITH LYCHEE, CHERRY TOMATOES AND FRESH HERBS

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

GRILLED PORK NECK AND THAI HERB SALAD  
SERVED WITH CHILLI & MORTARED ROASTED RICE SAUCE

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

CHICKEN SKEWERS  
SERVED WITH CUCUMBER SALAD AND CHILLI & PEANUT SAUCE

PORK SKEWERS  
SERVED WITH COCONUT RICE AND GREEN PAPAYA SALAD

GRILLED BEEF SALAD  
WITH SLICED GREEN APPLES

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## SOUP

RED TOM YUM  
WITH RIVER PRAWNS

RED TOM YUM  
WITH ASSORTED SEAFOOD

MISO TOM YUM  
WITH ASSORTED MUSHROOMS

CLEAR TOM YUM  
WITH ASSORTED SEAFOOD

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

## CURRIES

MASSAMAN BEEF CURRY  
WITH ROASTED POTATOES AND SERVED WITH  
CUCUMBER RELISH

ROASTED DUCK BREAST  
WITH GRAPES IN RED CURRY

ASSORTED SEAFOOD  
IN YELLOW CURRY

GAENG SOM  
SOUR WHITE COD CURRY  
(WITHOUT COCONUT MILK)

SLOW-COOKED PORK NECK  
IN PHANAENG CURRY

GREEN CURRY CHICKEN  
WITH BABY EGGPLANTS

FRESH FISH BALLS  
WITH GREEN CURRY

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## SEAFOOD & CRUSTACEANS

### FISH

GRILLED TUNA LOIN AND WHITE RADISH  
WITH LIME & CHILLI VINAIGRETTE

PAN-ROASTED SEA BASS  
IN SHAN-STYLE TOMATO SAUCE

GRILLED SALMON FILLET & ASSORTED EGGPLANT  
WITH MILD GREEN CURRY SAUCE

DEEP-FRIED GROUPER  
WITH SPICY, SWEET & SOUR PINEAPPLE SAUCE

STEAMED RED SNAPPER  
WITH WILD GINGER & PLUM SAUCE

DEEP-FRIED WHITE COD LOIN  
TOPPED WITH CILANTRO PESTO AND SERVED WITH A RED  
CURRY REDUCTION

### WHOLE SEA BASS

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

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

### CRUSTACEANS

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

DEEP-FRIED RIVER PRAWNS  
WITH AROMATIC TAMARIND SAUCE

STEAMED RIVER PRAWNS  
WITH AROMATIC THAI HERBS AND LIME JUICE

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

### SQUID

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

FLASH-FRIED SQUID  
WITH SPICY TAMARIND GLAZE

CRISPY CALAMARI  
SERVED ON BED OF CRISPY MORNING GLORY

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## POULTRY, MEAT & GAME

### DUCK

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

STIR-FRIED SLICED DUCK BREAST  
WITH SPICY THAI BASIL SAUCE

### CHICKEN

STIR-FRIED MINCED CHICKEN  
WITH SPICY THAI BASIL SAUCE

DEEP-FRIED PANDAN CHICKEN  
WITH DARK SESAME SOY SAUCE

### PORK

PORK IN AROMATIC HERBAL SOUP  
WITH STAR ANISE AND SERVED WITH FRESH CILANTRO

GRILLED PORK CHOPS  
SERVED WITH PINEAPPLE, GREEN BEANS AND RED CURRY  
REDUCTION

DEEP-FRIED PORK  
WITH GARLIC & PEPPER

STIR-FRIED PORK  
WITH GREEN CHILLI & SWEET BASIL

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## POULTRY, MEAT & GAME

### BEEF

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

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

GRILLED TENDERLOIN AND FOIE GRAS  
SERVED WITH GREEN CURRY REDUCTION, POTATO WEDGES  
AND EGGPLANT TEMPURA

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

SAUTÉED BEEF TENDERLOIN  
WITH SWEET BASIL AND PEPPER

### LAMB

LAMB SHANK  
BRAISED IN LAMB STOCK AND SERVED WITH MASSAMAN  
CURRY AND ROASTED POTATOES

GRILLED LAMB CHOPS  
SERVED WITH PINEAPPLE SLICES AND TOMATO SALSA

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## VEGETABLES

(COOKED WITH GRAPE SEED OIL)

KAI-LAN & GARLIC CHIPS

MORNING GLORY  
STIR-FRIED IN SHRIMP PASTE

ASPARAGUS  
STIR-FRIED IN SHRIMP PASTE

STIR-FRIED BROCCOLI  
WITH SPICY ROASTED CHILLI OIL

QUICK WOK SAUTÉED ASSORTED MUSHROOMS  
WITH HOT THAI BASIL SAUCE

WOK SAUTÉED ASSORTED VEGETABLES  
WITH OYSTER SAUCE AND GARLIC

STIR-FRIED EGGPLANT  
WITH SWEET BASIL

## RICE

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

FOIE GRAS AND ROASTED CHILLI RICE

OKRA

LEMONGRASS

KAFFIR LIME

THAI CHILLI

GARLIC & SCALLION

TROPICAL FRUIT

CHILLI & MORTAR ROASTED RICE

FRAGRANT JASMINE RICE

BROWN RICE

STICKY RICE

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## VEGETARIAN

### SOUPS

RED TOM YUM  
WITH ASSORTED VEGETABLES

CLEAR TOM YUM  
WITH ASSORTED MUSHROOMS

MISO TOM YUM  
WITH ASSORTED MUSHROOMS

### CURRIES

TEMPURA VEGETABLES  
IN GREEN CURRY

GREEN BEANS & FRIED TOFU  
IN RED CURRY

### STIR-FRIED

FRIED TOFU WITH ASPARAGUS  
AND RED CHILLI PESTO

SWEET POTATOES WITH CHERRY TOMATOES  
IN GREEN CURRY PASTE

CAULIFLOWER WITH PURPLE EGGPLANT  
IN CREAMY PHANAENG SAUCE

STIR-FRIED TOFU  
WITH CHILLI & BASIL SAUCE

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## DESSERTS

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

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

PANDAN CRÈME BRÛLÉE  
WITH MINT & JACKFRUIT SALSA

PINK DIAMOND & COCONUT ICE CREAM

PUMPKIN CUSTARD  
TOPPED WITH COFFEE JELLY AND SERVED  
WITH CHOCOLATE ICE CREAM

MANGO STICKY RICE  
WITH COCONUT COULIS

DEEP-FRIED BANANAS  
SERVED WITH RUM & RAISIN ICE CREAM

EXOTIC TROPICAL FRUIT PLATTER  
SERVED WITH A SPICY SALT DIP

TARO CAKE  
SERVED WITH GREEN TEA ICE CREAM

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