



Tamarind
Thai restaurant

Welcome to Tamarind

Thai restaurant

Thai cuisine is famous for the contrast of being lightly prepared, yet with distinctive aroma's.

At Tamarind, harmony and intriguingly, variety are the guiding principle's behind our expertise in Thai cuisine – dishes lovingly prepared using recipes from each region of Thailand.



DISCOVERY MENU

32€

STARTERS

(choice of)

1- Khung hom sabay - กุ้งห่มสไบ

Deep fried prawns wrapped in taro served with plum and tamarind sauce

2- Tom yam khung - ต้มยำกุ้ง

Prawn bisque scented with lemongrass and kaffir lime leaf

3- Yam Sapparod - ยำสับปะรด

Pineapple salad with shrimps, squid and cashew nuts

4- Chef's suggestion- จานแรกแนะนำจากเชฟ

MAIN COURSES

(choice of)

1-Hor mok pla - ห่อหมกปลา

Steamed sea bass in red curry and banana leaves

2-Khung tamarind - กุ้งมะขาม

Stir fried king prawns with sweet tamarind sauce

3-Khiao wan veal - แกงเขียวหวานแกะ

Grilled marinated veal fillet in green coconut curry

4-Chef's suggestion - จานหลักแนะนำจากเชฟ

SIDE DISH

Steamed or sticky rice

DESSERTS

(choice of)

1-Mor kaeng cha Matcha - ขนมห่อแกงชาเขียว

Thai coconut green tea custard served with violet ice cream.

2-Crumble Phetbury - คัรุ่มเบิ้ลเพชรบุรี

Caramelised pineapple crumble slightly scented with ginger, served with vanilla ice cream

3-Sang Khaya Cha thai - แครมนูร์เรชาไทย

Thai red tea custard with white chocolate mousse

4-Kouy Siam - กล้วยปิ้ง

Roasted and caramelised banana served with coconut ice cream



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CHEF'S SUGGESTIONS

Upon discovering the richness of Thailand's culinary arts, Tamarind puts its expertise at your disposal, bringing all your senses on a unique journey, striving to deliver a truly unforgettable experience. To that end, every month, our master chef recommends new plates created from recipes discovered throughout the varied and different regions of our beautiful country, Thailand.

STARTERS

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|-----------------------------------------------------------------------------------------------------------------------|------------|
| 1-Salmon tatare ยำตะไคร้แซลมอนสด
<i>Thin slices of raw salmon in spicy lemongrass and mint vinaigrette.</i> | 12€ |
| 2-Green curry prawns aumonière เกรปห่อเจียวหวานกุ้ง
<i>Green coconut curry prawns wrapped in crepe.</i> | 12€ |
| 3-Yam hua pi
<i>Banana flowers salads with chicken and coconuts</i> | 11€ |

MAIN COURSES

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|---------------------------------------------------------------------------------------------------------------------|------------|
| 1-Kapao ped กะเพราเป็ด
<i>Sauteed duck fillet with basil, pepper and chilli</i> | 18€ |
| 2-Kai yat say phik kaeng
<i>Red curry chicken ballotine stuffed with shitake mushroom</i> | 18€ |
| 3-Saumon Lad takhai แซลมอนราดตะไคร้
<i>Salmon in batter served with a light tamarind-lemongrass sauce</i> | 18€ |

STARTERS

SALADS

Yam nua - ยำเนื้อ	12€
<i>Spicy Thai grilled beef salad</i>	
Lap kai - ลาบไก่	10€
<i>Spicy shredded chicken salad with lemongrass and cashew nuts</i>	
Som tam - ส้มตำ	11€
<i>Green papaya salad with cherry tomatoes, snake beans, peanut, shrimp and a spicy lime sauce</i>	
Shrimps sashimi - กุ้งแช่น้ำปลา	12€
<i>Raw shrimps in spicy lemongrass and a mint vinaigrette.</i>	
Yam mamuang pou nim - ยำมะม่วงปูนิม	12€
<i>Green mango salad with Thai soft-shell crab</i>	
Yam Sapparod - ยำสับปะรด	12€
<i>Pineapple salad with shrimp, squid and cashew nuts</i>	

STARTERS

HOT STARTERS

Tom kha kai - ต้มข่าไก่ 11€
Chicken and coconut galangal soup with mushroom

Tom yam khung - ต้มยำกุ้ง 12€
Prawn bisque scented with lemongrass and kaffir lime leaf

Tod man khung - ทอดมันกุ้ง 12€
Thai prawn cakes with a sweet salsa

Khanom pang nha khung- ขนมปังหน้ากุ้ง 12€
Toasted shrimp with a sweet plum salsa

Mixte Satay - สะเต๊ะรวมมิตร (หมู ไก่ เนื้อ) 11€
A combination of chicken, pork and beef satay

Por pia kang- ปอเปี๊ยะกุ้ง 12€
Crispy spring rolls of king prawn and pork

Khung hom sabay - กุ้งห่อสาไบ 12€
Deep fried prawns wrapped in taro served with plum and tamarind sauce

Hoy shell nung manao - หอยเชลล์นึ่งมะนาว 13€
Poached scallops in spicy lime and a chilli vinaigrette with lemongrass

Tamarind selection (min. 2 persons, price per person)- ทามาρινเชิญชิม 17€
A combination of satay brochettes, spring rolls, toasted shrimp and green papaya salad

MAIN COURSES

MEAT DISHES

Kapao Nua - กะเพราเนื้อ <i>Stir fried beef with basil, pepper and chilli</i>	19€
Panaeng nua – แกงพะแนงเนื้อ <i>Tender beef in panaeng red coconut curry scented by kaffir lime leaves</i>	19€
Tears of tiger- เสือร้องไห้ <i>Tender grilled marinated beef entrecote, sliced and served with tamarind sauce</i>	20€
Massaman d’ agneau - แกงมัสมั่นแกะ <i>Lamb in massaman curry served with potatoes and fajita bread</i>	19€
Panaeng gigot d’ agneau - แกงพะแนงแกะ <i>Tender lamb shank in panaeng red coconut curry scented by kaffir lime leaves</i>	22€
Khiao wan veal - แกงเขียวหวานเนื้อลูกวัว <i>Grilled marinated veal fillet in green coconut curry</i>	20€
Kaeng phed ped yang – แกงเผ็ดเป็ดข่า <i>Barbecued duck in red coconut curry with rambutan and pineapple</i>	18€
Khiao wan kai - แกงเขียวหวานไก่ <i>Green curry with chicken and bamboo shoots</i>	17€
Khai yang khamin- ไก่บ้านย่างขมิ้น <i>Grilled marinated chicken, basted with coriander infused oil, accompanied with a hot and tangy chilli dip</i>	17€

* Our main courses are served with steamed or sticky rice.

MAIN COURSES

Fish Dishes

Pla neug manao - แซลมอนนึ่งมะนาว <i>Poached salmon steak in tangy lime and chilli sauce</i>	19€
Chuchi pla - ชูฉีปลา <i>Sauteed Monkfish with coconut red curry and kaffir lime leaves</i>	19€
Hor mok pla - ห่อหมกปลา <i>Steamed sea bass in red curry and banana leaves</i>	19€
Kop kapao - กะเพราfrogขา <i>Stir fried frogs legs with basil and mixed pepper</i>	19€
Chuchi khung - ชูฉีกุ้งใหญ่ <i>Stir fried king prawns with coconut red curry</i>	20€
Khung tamarind - กุ้งใหญ่มะขาม <i>Stir fried king prawns with sweet tamarind sauce</i>	20€
Khung kattiem phik thai - กุ้งใหญ่ทอดกระเทียมพริกไทย <i>Stir fried king prawns with garlic and mixed pepper</i>	20€
Hoy shell nam phik pao - หอยเชลล์ผัดน้ำพริกเผา <i>Plump scallops sauteed in chilli paste and sweet basil</i>	21€

VEGETARIAN DISHES

STARTERS

Tom kha phak ต้มข่าผักรวมมิตร 10€

Spicy coconut galangal soup with mixed vegetable

Lap tofu ลาบเต้าหู้ 11€

Spicy tofu salad with lemongrass

Som tam jeh ส้มตำเจ 10€

Green papaya salad with cherry tomatoes, snake beans, peanut and spicy lime sauce

Por pia jeh 11€

Crispy spring rolls of vegetable and taro

COURSES

Tofu kapao- กะเพราเจ 17€

Sauteed tofu with basil and mixed pepper

Khiao wan phak /tofu - แกงเขียวหวานเจ 17€

Mixed vegetable and tofu with coconut green curry

Phad thai Jeh - ผัดไทยเจ 14€

Stir fried Thai rice noodles in home made sauce served with peanuts and bean sprouts

Khao prad phak – กะเพราผัดรวมมิตร 13€

Wok-fried rice with egg and vegetable

SIDE DISHES

Khao Suoy - ข้าวหอมมะลิ **3€**
Steamed fragrant rice

Khao niao - ข้าวเหนียว **4€**
Steamed glutinous rice

Khao prad pou - ข้าวผัดปู **8€**
Wok-fried rice with egg, onion, carrot and crab
Price for side dish (as a main course - 14€)

Khao prad khung - ข้าวผัดกุ้ง **8€**
Fried rice with prawns, onion, egg and carrot
Price for side dish (as a main course - 14€)

Khao prad phak - ข้าวผัดผัก **7€**
Wok-fried rice with egg and vegetable
Price for side dish (as a main course - 13€)

Prad Thai - ผัดไทย **9€**
*Stir fried Thai rice noodles with tiger prawns in home made sauce served with
peanuts and bean sprouts*
Price for side dish (as a main course - 14€)

Prad phak - ผัดผัก **7€**
Wok-fried mixed vegetables with oyster sauce
Price for side dish (as a main course - 11€)

DESSERTS

Khao niao mamuang - ข้าวเหนียวมะม่วง 9€

Honey thai mango served with coconut milk and sticky rice

Fresh Thai mango- มะม่วงสุกไทย 7€

Mor kaeng cha Matcha - หม้อแกงชาเขียว 8€

Thai coconut green tea custard served with violet ice cream

East wind, West wind- ช็อกโกแลตฟองดอง 9€

Lava chocolate cake with passion fruit heart served with mango sorbet

Crumble Phetbury - ครัมเบิลเพชรบุรี 8€

Caramelised pineapple crumble slightly scented with ginger and served with vanilla ice cream

Sushi de fruits - ซูชิผลไม้ 8€

Sticky rice with coconut milk, fresh mixed fruits and confit of ginger

Kouy Siam - ก๋วยเตี๋ยว 8€

Roasted and caramelised banana served with coconut ice cream

Kouy sakhou - สาเหตุกล้วย 6€

Poached banana with coconut milk and tapioca

Sorbet Tamarind - เชอร์เบตตามารินด์ 8€

Tamarind vodka sorbet

Sang Khaya Cha thai - แครมบูร์เร่ชาไทย 7€

Thai red tea custard with white chocolate mousse

Sorbet/Ice cream(2 parfums au choix) 7€

Vanilla, chocolate, toffee, violet, rose, strawberry, mango, raspberry, coconut, passion fruit