

Welcome to Tamarine, a restaurant created to introduce our guests to the richness of Vietnamese culture by revealing two of its highest art forms: its 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 entrées are enjoyed with the pairing of a variety of aromatic, flavor-infused rice, designed to be mixed & matched to create a truly dazzling flavor experience. Along with our cuisine, our art gallery proudly features the works of seven Vietnamese artists, which includes a collection of paintings on canvas & paper. Works from this exhibit are available for sale. A portion of the proceeds generated from this exhibit will be donated to UNICEF; an organization dedicated to the cause of humanity by advancing the rights of children around the world.

LUNCH MENU

STARTERS

Salt & Pepper Calamari	Crisp calamari wok-tossed with garlic & spring onions; served with a cilantro emulsion. 12
Tuna Tartare	Hawaiian Big Eye Tuna tossed raw with coconut milk, ginger & chili; served with crisp wonton chips. 14
Chicken Samosa	Crisp pastry filled with curried chicken, potato & onion; served with a yellow pepper sauce. 9
Mekong Meatballs	Pork & conch meatballs steamed with ginger, woodear mushrooms & onion; served with a ginger-lime fish sauce. 10
Seafood Crepe*	Crisp rice flour crepe pan fried with shrimp, calamari, cabbage & onion; served with a sesame-soy sauce. 11
Spice Rubbed Octopus	Grilled octopus served with potatoes, chickpeas, tomato & frisee; drizzed with a red wine vinaigrette. 13
Pork & Chips	Taro chips served with crisp pork belly, tomato salsa, avocado & chili sauce. 10
Banh Mi Roti*	Pan-fried wheat bread served with a red Panang curry sauce. 6
Saigonese Chicken Wings	Scored chicken wings tossed with a caramelized fish sauce & garlic chips. 10
Tea Leaf Beef	Ground beef, onion, garlic & soy wrapped in a wild tea leaf; grilled in a chili-fish sauce glaze. 12
Shrimp Spring Rolls*	Fresh rice paper filled with shrimp, pork, bean sprouts & mint; served with a hoisin-chili sauce. 8
Taro Root Rolls*	Crisp rolls of taro root, onion, Wood Ear mushrooms & carrots; served with a chili-plum sauce. 9
Tamarine Taste*	Taro Root Rolls, Tea Leaf Beef, Shrimp Spring Rolls & Papaya Salad (serves two). 18

SOUPS, SALADS & NOODLES

Kobe Beef Pho	Sliced Kobe beef blanched with star anise, cinnamon & ginger beef broth; served w/ rice noodles & herbs. 14
Ha Long Bay Soup	Crab wontons served in a consommé infused with coriander & coconut milk. 15
Mushroom Medley Soup*	Shiitake, Enoki & Oyster mushrooms in a chili, lemongrass, Kaffir lime leaves soup; finished with basil. 13
Edamame & Kale Salad*	Edamame, kale, pine nuts, roasted kabocha squash salad drizzled with a miso-tahini dressing. 11
Green Papaya Salad*	Shredded green papaya tossed with basil & served with dried shredded beef. 11
Seared Scallop Salad*	Seared scallops served with avocado, grapefruit, orange segments & frisee; dressed with citrus vinaigrette. 15
Wok Pho Beef Noodles*	Wok-flashed rice noodles tossed with Chinese broccoli, flank steak, eggs & soy sauce. 13
Crab & Garlic Noodles*	Peeled Dungeness crab wok-fired with glass noodles, garlic, ginger & soy sauce; finished w/ Chinese celery. 20
Wok Fired Garlic Noodles*	Egg noodles wok-fired with garlic, butter, Parmesan cheese & black pepper; served with fresh cilantro & lime. 9

ENTRÉES

Chili-Lemongrass Tofu*	Pan fried tofu in lemongrass, chilies, garlic & curry powder; served with sautéed baby bok choy. 14
Kaffir Lime Mushroom*	Crisp Portobello mushroom served with wok fired vegetables in a lemongrass, tamarind & kaffir lime sauce. 15
Winter Vegetable Kiem*	Coconut curry simmered with kabocha squash, breadfruit, taro, plantain, peanuts & okra. 14
Tamarine Prawns	Flash-fried jumbo prawns tossed in Tamarine's signature tamarind sauce & served with crisp noodles. 25
Pan Seared Shrimp & Lobster	Pan seared Maine lobster & prawns served with buttered grits, pork jowls, green onions & seafood sauce. 25
Clay Pot Cod	Alaskan Black Cod caramelized in onion, garlic, black pepper & molasses. 22
Pan Seared Salmon	Wild Alaskan salmon served with simmered tomatoes & aubergine; accompanied by an olive & caper purée. 25
Lemongrass Sea Bass	Lemongrass & garlic sea bass served with a cold mango & cilantro glass noodle salad. 25
Masala Chicken	Organic chicken breast simmered in tomato yogurt, garam masala, garlic, ginger & fenugreek. 21
Kurobuta Pork Tenderloin	Kurobuta pork tenderloin marinated in ancho chilies & onion; served with an apple coleslaw. 24
Massaman Short Rib Curry	Beef short ribs slow cooked with massaman curry, potatoes, peanuts, coconut milk & onion. 23
Shaking Beef	Cubed beef tenderloin seared with soy, garlic & onions; served with a watercress & mizuna salad. 25
Hoisin Lamb Chops	Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries. 26

VEGETABLES

Sautéed Crimini Mushrooms*	Crimini mushrooms sautéed with garlic, salt, spanish sherry & parsley. 10
Chickpea & Spinach*	Sautéed spinach with chickpeas, sherry vinegar, saffron & garlic toast crumbs. 10
Sweet Potato French Fries*	Crisp sweet potatoes. 6
Chili-Lime Aubergine*	Grilled Japanese eggplant finished with onion oil, scallions & a chili-lime fish sauce. 11
Curried Long Beans*	Long beans sautéed in red chili, Kaffir Lime leaves & onions. 11
Basil Tofu*	Crisp tofu wok-tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. 13
Roasted Brussel Sprouts*	Roasted brussel sprouts served with bacon, onion, chestnuts & maple syrup. 12

RICE

Empress Rice*	Sticky rice, garlic, leeks, ginger & egg; served with a sweetened soy drizzle. 8.5
Garlic Fried Rice*	Long-grain jasmine rice wok-fired with butter & garlic. 7
Coconut Rice*	Steamed long-grain rice, vanilla & roasted coconut flakes. 2.5
Jasmine Rice*	Steamed long-grain jasmine rice. 2
Brown Rice*	Steamed brown long-grain rice. 2.5

\*Indicates item may be prepared vegetarian. 18% gratuity is added to parties of 5 or more.

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DINNER MENU

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