

Food and culture compose a richly textured tapestry, especially in Southeast Asia, China, and Japan—some of the oldest inhabited regions in the world. Over time, many culinary influences have crossed borders. At Tamarind we celebrate the adventurous fusion of ingredients that vibrantly define the cuisine of each of these regions and present them to you in an array of intricately flavored, visually stunning dishes for your enjoyment. Under the direction of renowned **Master Chef Rudi Sodamin**, our specially trained Asian chefs will prepare your meal with an unrivalled level of perfection and commitment to quality.

## SOUP



### INDONESIAN-STYLE LAKSA

vegetarian version with tofu, quail egg, scallions, snow peas, bean sprouts, cilantro, vermicelli noodles in red curry coconut milk broth, lime leaf, galangal

### JEWELS OF THE SEA

shrimp-filled wontons with sliced baby bok choy, lemon grass-sesame broth

### THAI CHICKEN AND RICE SOUP

scallions, celery, lime juice, cilantro, roasted garlic, chili oil

## APPETIZER

### TRAIL OF SPICES SATAY SAMPLER

Malaysian-spiced lamb, Chinese-pork, Thai-spiced beef, Indonesian-spiced chicken, Vietnamese-spiced shrimp, Asian pickled vegetables, traditional dipping sauces



### CRISPY VEGETABLE SPRING ROLLS

green lettuce, noodles, carrots, cilantro, mint, Vietnamese-style dipping sauce

### SHANGHAI RIBS

five-spice rubbed baby-back pork ribs, Chinese pickled cabbage salad, tamarind chutney

### SHRIMP TEMPURA INDOCHINE

battered shrimp, green papaya salad, garlic-chili sauce

### \* THAI BEEF SALAD

rare-seared beef, scallions, tomatoes, onions, cucumbers, iceberg lettuce, fresh mint, chilies, lime-leaf dressing

### PEKING DUCK WITH CHINESE CREPES

scallions, cucumber, hoisin sauce

### CRISP FRIED SOFT SHELL CRAB

Thai chili dipping sauce



Vegetarian

\* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, poultry, milk and/or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

# SUSHI AND SASHIMI MENU

\* SUSHI SAMPLER PLATE  
wasabi, soy sauce

\* SASHIMI  
sliced, raw fish served with pickled ginger and wasabi  
tuna, salmon, octopus, shrimp

\* NIGIRI SUSHI  
seasoned with wasabi, wrapped around seasoned rice  
tuna, salmon, ebi shrimp

## SUSHI ROLLS

SPIDER ROLL  
soft shell crab tempura

\* CALIFORNIA ROLL  
crab, avocado, cucumber

\* TSUTSUMI ROLL  
snapper, avocado, scallions

\* SPICY TUNA ROLL  
nori wrapped roll topped with tuna slices, spicy tuna filling

 VEGGIE RAINBOW ROLL  
tofu, cucumber, avocado, roasted peppers

\* VOLCANO ROLL  
Thai chili-sesame marinated salmon

## SPECIALTY TAMARIND SUSHI

created by Sushi Institute Chef, Andy Matsuda

\* NIGIRI SALMON  
salmon, green olives, caper

TEMPURA LOBSTER ROLL  
lobster tail, unagi sauce, avocado, asparagus

DRAGON ROLL  
tempura shrimp, unagi sauce, asparagus, avocado

\* NIGIRI TUNA ZUKE  
yuzu flavored tuna, guacamole sauce

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The five Chinese elements signify the different types of energy in a state of constant interaction. At Tamarind, we employ water, wood, fire, earth, and metal (our cooking tools) as we combine the essential elements of several Asian cuisines in order to ignite new culinary possibilities.

## WATER

**HOISIN-LIME GLAZED SEA BASS**  
pan-seared, wok-cooked Asian greens

**GINGER AND GARLIC WOK SEARED LOBSTER**  
crisp fried noodles, sliced green onion, red Thai chili,  
soy-ginger broth

**BARRAMUNDI IN BANANA LEAF**  
shiitake mushrooms, citrus, basil, galangal, garlic,  
coconut jasmine rice

## FIRE

**THAI BASIL SZECHUAN SHRIMP**  
chili pepper glaze, Asian spices, straw mushrooms,  
sweet bell peppers, scallions, chili sauce

**PENANG RED CURRY COCONUT CHICKEN**  
spiced chicken, snow peas, eggplant, zucchini, pimientos, opal basil,  
lemon grass, lime juice, red curry, coconut milk

\* **VIETNAMESE-STYLE LAMB WITH MINT**  
thinly sliced marinated lamb, sautéed bell peppers, shiitake mushrooms,  
spinach leaves, minced garlic, scallions


## WOOD

\* **WASABI AND SOY CRUSTED BEEF TENDERLOIN**  
served on an cedar plank, onion tempura


**TAIWANESE BRAISED PORK BELLY**  
soy eggs, pickled vegetables, sticky rice

\* **KOREAN DUCK BREAST BULGOLGI  
WITH STICKY RICE CAKE**  
black sesame seeds, wasabi aioli, scallions, sweet garlic sauce

## EARTH

 **VEGETABLE MASSAMAN**  
eggplant, potatoes, carrots, cilantro, scallions, cardamom, shiitake  
mushrooms, cucumber relish

 **SESAME UDON NOODLES**  
Japanese wheat noodles, stir-fried tofu, scallions, vegetables, sesame  
oil, chilies, toasted peanuts, sesame seeds

 **SWEET AND SOUR VEGETABLE TEMPURA**  
asparagus, broccoli, mushrooms, green beans, onions, carrots,  
scallion pancake, tamarind glaze

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# ON THE SIDE

 STEAMED SEASONAL GARDEN VEGETABLES, RED MISO GARLIC SAUCE

 STEAMED JASMINE RICE OR BROWN RICE

 STIR-FRIED CUCUMBER, SNOW PEAS, MUSHROOMS, SCALLIONS, CHILI-SESAME SEEDS

 BOK CHOY WITH OYSTER SAUCE

 SAKE-BRAISED OYSTER AND SHIITAKE MUSHROOMS

# DESSERTS

## TAMARIND CHOCOLATE

bittersweet chocolate shell filled with a rich tamarind-flavored chocolate and ginger mousse

## MANGO CLOUD

light egg white soufflé, mango sorbet

## THAI MINI DOUGHNUTS

chocolate, mango and ginger sauces

## CHOCOLATE ALMOND FORTUNE COOKIE

almond baked tuile, chocolate ganache filling

## JAVA MINT AND COCONUT RICE PUDDING

## TRIO OF SORBETS

Thai basil, lychee, yuzu

"PAN ASIAN BOUTIQUE" OF COFFEES AND TEAS