

TAMARIND

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 the 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

YIN-YANG SCALLOP CONSOMMÉ

Tender sea scallops and julienne cut squash in a ginger-infused shellfish broth sprinkled with minced scallions

JEWELS OF THE SEA

Delicate shrimp-filled won tons with sliced baby bok choy in a fragrant lemon grass and sesame broth

CHICKEN PHO WITH WILD LIME AND RICE STICK NOODLES

Shredded chicken and rice noodles in a coconut milk broth flavored with lime leaf, cilantro, galangal, mint, bean sprouts and Serrano chilies

APPETIZER

TRAIL OF SPICES SATAY SAMPLER

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

SHRIMP TEMPURA INDOCHINE

Sweet, fresh shrimp dipped in a light batter and fried, and served with a tart-and-sweet green papaya salad and garlic chili sauce

SHANGHAI RIBS

Five-spice rubbed baby-back pork ribs, served over a Chinese pickled cabbage salad with a tamarind chutney

STREETSIDE POT STICKERS

Succulent lobster, pork, and chicken dumplings, shallow-fried till crispy on the bottom and served with a vinegar-soy ponzu dipping sauce

SPRING ROLL DELIGHTS

A trio of spring rolls: crispy duck, vegetable, and a rice paper wrapped lobster roll, served with plum and sweet chili sauce

THAI BEEF SALAD

Rare-seared beef, tossed with scallions, tomatoes, onions, and cucumbers. Presented on salad greens and sprinkled with fresh mint, chilies, and a lime-leaf dressing

GREEN PAPAYA SALAD

Finely shredded raw vegetables and spinach, tomato, water chestnuts and papaya tossed with lime juice and palm sugar



TAMARIND

SUSHI & SASHIMI MENU

SASHIMI

Tuna, salmon, snapper, octopus

NIGIRI SUSHI

Tuna, salmon, snapper, octopus

SUSHI ROLLS

RAINBOW

Reversed California roll topped with an assortment of fish

CALIFORNIA

Crab and avocado

SALMON TSUTSUMI

Salmon, avocado, cream cheese

TUNA TSUTSUMI

Vegetable roll topped with tuna slices

YOZO

Snapper, masago, asparagus, Japanese mayonnaise

YOSHI

Tempura snapper, avocado, scallion, Japanese mayonnaise

WRAPS

Indonesian vegetable, seafood, lettuce, chicken

Your choice of 6 items as an appetizer or 12 as an entrée

TAMARIND

The five Chinese elements signify the different types of energy in a state of constant interaction. At the 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 until golden and crowned with tender wok-cooked Asian greens

ASIA-PACIFIC HOT POT

Presented in a flavorful lemongrass stock with fresh scallions, shallots, garlic, lemongrass and cilantro. Featuring shrimp, scallops, Manila clams, rock fish, crab legs, and squid.

SNAPPER BAKED IN RICE PAPER

Steamed snapper, marinated in citrus-infused sake and golden-baked, served atop a bed of steamed Asian greens

FIRE

SZECHUAN SHRIMP WITH THAI BASIL

Sautéed with chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, and scallions.

PENANG RED CURRY COCONUT CHICKEN

Mildly spiced chicken with snow peas, eggplant, zucchini, pimientos, opal basil, lemon grass, and lime juice. Presented in a bath of red curry and coconut milk

VIETNAMESE-STYLE LAMB WITH MINT

Thinly sliced marinated lamb, sautéed with bell peppers, shiitake mushrooms, spinach leaves, minced garlic, and scallions

WOOD

WASABI AND SOY CRUSTED BEEF TENDERLOIN

Served on an oak plank with tempura of onion rings and vegetables

SCALLOPS AND PRAWNS WITH GARLIC, GINGER, AND CHILI

Steamed to perfection and nestled inside of a bamboo basket. Drizzled with a light soy sauce

CANTONESE DUCK WITH HAINAN RICE

Roasted, served on a bed of chicken broth infused rice, and garnished with flakes of fresh chili and cilantro

EARTH (VEGETARIAN)

FIVE-SPICE SEITAN AND TEMPEH

Seared with thinly sliced red bell pepper, enoki mushrooms, asparagus, broccoli, scallions, garlic, ginger, and soy sauce.

SESAME UDON NOODLES

Flat Japanese wheat noodles, stir-fried with tofu and vegetables. Sprinkled with toasted peanuts and sesame seeds

SWEET AND SOUR VEGETABLE TEMPURA

Asparagus, broccoli, mushrooms, green beans, and carrots dipped in a light batter and fried.



TAMARIND

ON THE SIDE

Steamed seasonal garden vegetables with red miso garlic sauce
Steamed jasmine rice or brown rice
Stir-fried cucumber, snow peas, mushrooms, scallions, and chili with sesame seeds
Bok choy with oyster sauce
Sake-braised oyster and shiitake mushrooms

DESSERTS

TAMARIND CHOCOLATE

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

MANGO CLOUD

A light egg white soufflé served with a mango sorbet

TEMPURA ICE CREAM

Coconut and Javanese coffee with infused lemongrass sauce anglaise

CHOCOLATE ALMOND FORTUNE COOKIE

An almond baked tuile with a surprise filling of chocolate ganache

GINGER BANANA BREAD PUDDING

With tempura bananas and caramel sauce

TRIO OF SORBETS

Passion fruit basil, lychee green tea, and wasabi

"PAN ASIAN BOUTIQUE" OF COFFEES AND TEAS