

TAMARIND

THE FLAVORS OF ASIA

COCKTAILS

EK-TE-COLLER

Absolut Citron, Midori, pineapple juice, fresh sour
11.-

CUCUMBER MOJITO

Bacardi 8 rum, agave syrup, fresh lime, orange juice, cucumber
11.-

PINK CORAL

Grey Goose Vodka, Grand Marnier, fresh sour mix, cranberry juice
11.-

SNOW TIGER

Cruzan coconut rum, crème de cacao white, soy milk, chocolate syrup
11.-

BONSAI

Absolut Citron, Absolut Vanilla, triple sec, orange juice
11.-

BLUE ZEN

Rum, Blue Curacao, colada mix
11.-

WINES

CHATEAU STE MICHELLE RIESLING, WASHINGTON

Bright flavors of white peach, green apple, mango, and sweet lime
10, 40

CONUNDRUM WHITE BLEND

Evocative scents of apricot, pear and honeysuckle, orange, and lemon
meringue pie
13.5, 54

CRIOS MALBEC, ARGENTINA

Made from organically grown grapes, offer layers of dark cherries and
blackberry with a velvety mouthfeel
11, 44

EVOLUTION PINOT NOIR, OREGON

This wine exhibits aromas and flavors of bright red and jammy fruit
characteristics, pie cherry and a hint of toasty oak
13.5, 54

STARTERS

SATAY SAMPLER

Malaysian lamb, Chinese beef, Thai chicken, Indonesian pork, Vietnamese
shrimp, green mango, yuzu kosho, black bean powder

DRAGON ROLL

tempura shrimp, eel sauce

SHRIMP TEMPURA

watermelon, radish, pomegranate, sweet miso, white soy ponzu

VEGETARIAN RAMEN NOODLE SOUP

mushrooms, quail egg, kombu, tofu, sesame, ginger

CHINESE FIVE SPICE BABY BACK RIBS

pineapple, red chili, scallions

MAINS

THAI BASIL SZECHUAN SHRIMP

Asian spices, sweet bell peppers, scallions, chili sauce

WASABI & SOY CRUSTED BEEF TENDERLOIN *

tempura onion rings, tonkatsu sauce

PANANG RED CURRY COCONUT CHICKEN

wok-seared vegetables, roasted peanuts

CASHEW BARRAMUNDI, RED THAI CURRY

zucchini, eggplant, snow peas

DAN DAN NOODLES

stir-fried tofu, celery, mushrooms, baby bok choy, sesame, chili oil

CHOICE OF STEAMED OR FRIED RICE AS A SIDE

DESSERTS

YUZU CHEESECAKE

honey tuile, white chocolate

MANGO POSSET




coconut macaroon, passionfruit jelly, mango sorbet

EXOTIC FRUITS

green tea-lemongrass syrup, orange sorbet

HOUSE-MADE SELECTION OF SORBETS

pineapple, orange, lemon

 gluten-free  non-dairy  vegetarian

A charge of \$10 will be added to your check per additional entrée ordered.

* Public Health Advisory: Consuming raw or undercooked meats, seafood,
shellfish, eggs, milk, or poultry may increase the risk for foodborne illness,
especially if the consumer has certain medical conditions.