



Dinner Option 1: \$50 per person

All items are served family style.

first course

BANH MI ROTI*

Pan fried wheat bread served with red Panang curry dipping sauce.

SHRIMP SPRING ROLLS*

Fresh rice paper filled with shrimp, pork, bean sprouts & mint; served with a hoisin-chili sauce.

second course

KOBE BEEF PHO

Sliced Kobe beef blanched with star anise, cinnamon & ginger beef broth;
served w/ rice noodles & herbs.

PAPAYA SALAD*

Shredded green papaya tossed w/ dried sesame beef & basil.

third course

CLAY POT COD

Alaskan Black Cod caramelized in onion, garlic, black pepper & molasses.

AROMATIC STEAMED CHICKEN

Tender steamed semi boneless chicken served with a
trio of aromatic sauces & pickled vegetables.

CURRIED LONG BEANS*

Chinese Long beans sautéed in red chili, kaffir lime leaves & onions.

CLAY POT MUSHROOMS*

Crimini, Shiitake & Shimeiji mushrooms sautéed in an aromatic 5-spice sauce.

JASMINE RICE*

COCONUT RICE*

fourth course

CHEF'S SEASONAL SELECTION

**Item may be prepared vegetarian*

PRIVATE DINING



Dinner Option 2: \$60 per person

All items are served family style.

first course

BANH MI ROTI*

Pan fried wheat bread served with red Panang curry dipping sauce.

TEA LEAF BEEF

Ground beef, pork, onion, garlic & soy wrapped in a wild tea leaf; grilled in a chili-fish sauce glaze.

second course

KING CRAB & RICE NOODLE SOUP*

Peeled Alaskan king crab, housemade rice noodles & dumplings in a crab & fresh scallion broth.

ENDIVE & AVOCADO SALAD*

Endive, California avocados, arugula, golden beets & walnuts dressed in a tofu-dill dressing.

third course

SEARED MONKFISH & CURRIED RICE

Seared monkfish served with coconut-curry creamed rice & butternut squash.

AROMATIC STEAMED CHICKEN

Tender steamed semi boneless chicken served with a trio of aromatic sauces & pickled vegetables.

SHAKING BEEF

Cubed filet mignon seared with garlic & onions; served with a watercress salad.

CURRIED LONG BEANS*

Chinese Long beans sautéed in red chili, kaffir lime leaves & onions.

CLAY POT MUSHROOMS*

Crimini, Shiitake & Shimeiji mushrooms sautéed in an aromatic 5-spice sauce.

JASMINE RICE*

COCONUT RICE*

fourth course

CHEF'S SEASONAL SELECTION

**Item may be prepared vegetarian*

PRIVATE DINING



Dinner Option 3: \$70 per person

All items are served family style.

first course

SALT & PEPPER CALAMARI

Crisp calamari wok tossed w/ garlic & spring onions; served w/ a cilantro emulsion.

BANH MI ROTI*

Pan fried wheat bread served with a red Panang curry sauce.

SHORT RIB LETTUCE CUPS

Grilled beef short ribs, apple, perilla, rice noodles & kochuang pepper sauce served in butter lettuce cups.

second course

HA LONG BAY SOUP*

Crab wontons served in a consommé infused w/ coriander & coconut milk.

PAPAYA SALAD*

Shredded green papaya tossed w/ dried sesame beef & basil.

third course

TAMARINE PRAWNS

Flash-fried jumbo prawns tossed in Tamarine's signature tamarind sauce & served with crisp noodles.

LEMONGRASS SEA BASS

Lemongrass & garlic Sea Bass served with a cold mango & cilantro noodle salad.

CHILI LIME AUBERGINE*

Grilled aubergine w/ onion oil, scallions finished in a fish & chili-lime sauce.

COCONUT RICE*

Steamed long grain rice, vanilla & roasted coconut flakes.

fourth course

SHAKING BEEF

Cubed filet mignon seared w/ garlic & onions; served w/ a watercress salad.

HOISIN LAMB CHOPS

Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries.

GARLIC FRIED RICE*

Long grain jasmine rice wok fired with butter & garlic.

fifth course

CHEF'S SEASONAL SELECTION

**Item may be prepared vegetarian*

PRIVATE DINING