

## MENU OPTION 1

TAMARINE RESTAURANT & GALLERY  
CHEF'S TASTING MENU  
WINTER 2012  
\$50 PER GUEST

### *first course* SHRIMP SPRING ROLLS\*

fresh rice paper, poached prawns, pork & vietnamese herbs  
BANH MI ROTI\*  
pan fried bread & red panang curry sauce

### *second course* KOBE BEEF PHO

sliced kobe, rice noodles cinnamon & gingerbeef broth  
GREEN PAPAYA SALAD\*  
shredded green papaya, basil & dried sesame beef

### *third course* COM DEP PRAWNS

jumbo tiger prawns, green pressed rice & chili-mushroom sauce  
GINGER SOY CHICKEN  
boneless chicken, ginger, soy sauce & garlic-chili sauce  
WOK FIRED LETTUCE\*  
romaine lettuce, garlic, rice wine & sesame oil  
CURRIED LONG BEANS\*  
chinese long beans, red chili & kaffir lime leaves  
COCONUT RICE\*  
steamed long grain rice, vanilla & roasted coconut flakes  
JASMINE RICE\*  
steamed long grain jasmine rice

### *fourth course* CHEF'S SEASONAL SELECTION

*\*item may be prepared vegetarian*

## MENU OPTION 2

TAMARINE RESTAURANT & GALLERY  
CHEF'S TASTING MENU  
WINTER 2012  
\$60 PER GUEST

### *first course* TEA LEAF BEEF

grilled ground beef, soy & garlic  
BANH MI ROTI\*  
pan fried bread & red panang curry sauce

### *second course* HA LONG BAY SOUP

crab wontons, coconut-coriander consommé  
LITTLE GEM SALAD\*  
baby greens, persimmon, jicama & honey-miso vinaigrette

### *third course* GREENLAND TURBOT EN PAPILOTE

pouch steamed turbot, ginger, scallion & miso-sesame soy sauce  
GINGER SOY CHICKEN  
boneless chicken, ginger, soy sauce & garlic-chili sauce  
SHAKING BEEF  
garlic-soy seared filet mignon & watercress salad  
CURRIED LONG BEANS\*  
chinese long beans, red chili & kaffir lime leaves  
COCONUT RICE\*  
steamed long grain rice, vanilla & roasted coconut flakes  
JASMINE RICE\*  
steamed long grain jasmine rice

### *fourth course* CHEF'S SEASONAL SELECTION

*\*item may be prepared vegetarian*

## MENU OPTION 3

TAMARINE RESTAURANT & GALLERY  
CHEF'S TASTING MENU  
WINTER 2012  
\$70 PER GUEST

### *first course* SALT & PEPPER CALAMARI

wok fired calamari, spring onions, garlic & cilantro emulsion  
BANH MI ROTI\*  
pan fried bread & red panang curry sauce  
SHRIMP SPRING ROLLS\*  
fresh rice paper, poached prawns, pork & vietnamese herbs

### *second course* TAMARINE PRAWNS

wok fired jumbo prawns, tamarind & crisp noodles  
LEMONGRASS SEA BASS  
lemongrass-garlic sea bass & cold mango-cilantro noodle salad  
WOK FIRED LETTUCE\*  
romaine lettuce, garlic, rice wine & sesame oil  
COCONUT RICE\*  
Steamed long grain rice, vanilla & roasted coconut flakes

### *third course* HOISIN LAMB CHOPS

hoisin-rosemary grilled chops, baby bok choy & sweet potatoes fries  
SHAKING BEEF  
garlic-soy seared filet mignon & watercress salad  
GARLIC FRIED RICE\*  
long grain jasmine rice, butter & garlic

### *fourth course* CHEF'S SEASONAL SELECTION

*\*item may be prepared vegetarian*