



## Lunch Option 1: \$25 per person

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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

**AROMATIC STEAMED CHICKEN**

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

**BERKSHIRE PORK TENDERLOIN**

Boneless tenderloin grilled in a saba-balsamic reduction; served with wild rice & broccoli rabe.

**CURRIED LONG BEANS\***

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

**JASMINE RICE\***

**COCONUT RICE\***

third course

**CHEF'S SEASONAL SELECTION**

*\*Item may be prepared vegetarian.*

# PRIVATE DINING



## Lunch Option 2: \$30 per person

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All items are served family style.

first course

### **SHRIMP SPRING ROLLS\***

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

### **TEA LEAF BEEF**

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

### **ENDIVE & AVOCADO SALAD\***

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

second 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.

### **CURRIED LONG BEANS\***

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

### **CHILI LIME AUBERGINE\***

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

### **JASMINE RICE\***

### **COCONUT RICE\***

third course

### **CHEF'S SEASONAL SELECTION**

*\*Item may be prepared vegetarian*

# PRIVATE DINING



## Lunch Option 3: \$40 per person

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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.

### **PAPAYA SALAD\***

Shredded green papaya tossed with dried sesame beef & basil.

second course

### **TAMARINE PRAWNS**

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

### **AROMATIC STEAMED CHICKEN**

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

### **SHAKING BEEF**

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

### **CURRIED LONG BEANS\***

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

### **GARLIC FRIED RICE\***

Long grain jasmine rice wok fired with butter & garlic.

### **JASMINE RICE\***

third course

### **CHEF'S SEASONAL SELECTION**

*\*Item may be prepared vegetarian*

# PRIVATE DINING