

LUNCH MENU OPTION 1

TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU
WINTER 2012
\$25 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 CLAY POT COD

alaskan black cod, caramelized onion & garlic
GINGER SOY CHICKEN

boneless chicken, ginger, soy sauce & garlic-chili sauce
CUMIN SPINACH*

sautéed spinach, garlic & chilies
COCONUT RICE*

steamed long grain rice, vanilla & roasted coconut flakes
JASMINE RICE*

steamed long grain jasmine rice

third course CHEF'S SEASONAL SELECTION

**item may be prepared vegetarian*

LUNCH MENU OPTION 2

TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU
WINTER 2012
\$30 PER GUEST

first course TEA LEAF BEEF

grilled ground beef, soy & garlic
SHRIMP SPRING ROLLS*

fresh rice paper, poached prawns, pork & vietnamese herbs
GREEN PAPAYA SALAD*

shredded green papaya, basil & dried sesame beef

second course GREENLAND TURBOT EN PAPILLOTE

pouch steamed turbot, ginger, scallion & miso-sesame soy sauce
GINGER SOY CHICKEN

boneless chicken, ginger, soy sauce & garlic-chili sauce
WOK FIRED LETTUCE*

romaine lettuce, garlic, rice wine & sesame oil
COCONUT RICE*

steamed long grain rice, vanilla & roasted coconut flakes
JASMINE RICE*

steamed long grain jasmine rice

third course CHEF'S SEASONAL SELECTION

**item may be prepared vegetarian*

LUNCH MENU OPTION 3

TAMARINE RESTAURANT & GALLERY
CHEF'S TASTING MENU
WINTER 2012
\$40 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
GREEN PAPAYA SALAD*

shredded green papaya, basil & dried sesame beef

second course TAMARINE PRAWNS

wok fired jumbo prawns, tamarind & crisp noodles
SHAKING BEEF

garlic-soy seared filet mignon & watercress salad
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
GARLIC FRIED RICE*

long grain jasmine rice, butter & garlic

third course CHEF'S SEASONAL SELECTION

**item may be prepared vegetarian*