

Welcome to Tamarine, a restaurant created to introduce our guests to the richness of Vietnamese culture by revealing two of its highest art forms: its cuisine & fine art. We offer a menu based on promoting the Vietnamese tradition of the communal meal in which food is shared & enjoyed with those close. Our family style entrées are enjoyed with the pairing of a variety of aromatic, flavor-infused rice, designed to be mixed & matched to create a truly dazzling flavor experience. Along with our cuisine, our art gallery proudly features the works of seven Vietnamese artists, which includes a collection of paintings on canvas & paper. Works from this exhibit are available for sale. A portion of the proceeds generated from this exhibit will be donated to UNICEF; an organization dedicated to the cause of humanity by advancing the rights of children around the world.

DINNER MENU

STARTERS

Salt & Pepper Calamari	Crisp calamari wok tossed with garlic & spring onions; served with a cilantro emulsion. 13
Tuna Tartare	Hawaiian Big Eye Tuna tossed raw with coconut milk, ginger & chili; served with crisp wonton chips. 15
Full Moon Rolls*	Mushroom, jicama & glass noodle rolls fried crisp; served with lettuce & Vietnamese herbs. 10
Beef Singara*	Crisp fritters filled with shredded beef, queso blanco & caramelized onions; served with a chili cream sauce. 9
Poisson Cru	White tuna crudo cured with lime & coconut milk; finished with a mango-avocado salsa. 15
Honey Roasted Quail	Five spice roasted semi boneless quail & shiitake mushroom sticky rice; finished with a plum wine-soy reduction . 13
Shrimp Cupcakes*	Savory rice flour & coconut milk cupcakes filled with scallions & shrimp; served with nuoc cham. 12
Banh Mi Roti*	Pan fried wheat bread served with a red Panang curry sauce. 7
Salt Cod Croquettes*	Crisp salt cod & potato fritters served with saffron aioli. 11
Tea Leaf Beef	Ground beef, onion, garlic & soy wrapped in a wild tea leaf; grilled in a chili-fish sauce glaze. 12
Shrimp Spring Rolls*	Fresh rice paper filled with shrimp, pork, bean sprouts & mint; served with a hoisin-chili sauce. 8
Taro Root Rolls*	Crisp rolls of taro root, onion, Wood Ear mushrooms & carrots; served with a chili-plum sauce. 10
Tamarine Taste*	Taro Root Rolls, Tea Leaf Beef, Shrimp Spring Rolls & Papaya Salad (serves two). 20

SOUPS, SALADS & NOODLES

Kobe Beef Pho	Sliced Kobe beef blanched with star anise, cinnamon & ginger beef broth; served w/ rice noodles & herbs. 15
Ha Long Bay Soup	Crab wontons served in a consommé infused with coriander & coconut milk. 16
Artichoke & Sunchoke Soup*	Sunchoke & artichoke purée served with ham croquettes & chervil. 13
Little Gem Salad*	Baby greens served with dried persimmon, jicama, cucumber & honey-miso vinaigrette. 12
Green Papaya Salad*	Shredded green papaya tossed with basil & served with dried shredded beef. 12
Belgian Endive Salad*	Belgian endives served with roast pear, hazelnuts, blue cheese & a pear vinaigrette. 12
Wok Pho Beef Noodles*	Wok flashed rice noodles tossed with Chinese broccoli, flank steak, eggs & soy sauce. 14
Crab & Garlic Noodles*	Peeled Dungeness crab wok fired with glass noodles, garlic, ginger & soy sauce; finished w/ Chinese celery. 20
Wok Fired Garlic Noodles*	Egg noodles wok fired with garlic, butter, Parmesan cheese & black pepper; served with fresh cilantro & lime. 9

ENTRÉES

Winter Vegetable Stew*	Kabocha, zucchini, date & tomato stew served with a barley cous cous. 17
Squash Green Curry*	Green coconut curry simmered with tofu, eggplant, sweet potato, Thai basil & zucchini. 17
Panko Crusted Pressed Tofu*	Panko crusted pressed tofu served with a bell pepper, caper & eggplant stew. 18
Tamarine Prawns	Flash-fried jumbo prawns tossed in Tamarine's signature tamarind sauce & served with crisp noodles. 27
Com Dep Prawns	Jumbo Black Tiger prawns rolled in green compressed rice & served w/ a chili-mushroom sauce. 26
Turbot En Papillote	Greenland Turbot pouch steamed with spinach, ginger & scallions; finished with a miso-sesame soy sauce. 27
Clay Pot Cod	Alaskan Black Cod caramelized in onion, garlic, black pepper & molasses. 22
Lemongrass Sea Bass	Lemongrass & garlic Sea Bass served with a cold mango & cilantro noodle salad. 27
Ginger Soy Chicken	Boneless chicken sautéed with ginger, soy & chili-garlic sauce. 22
Sous Vide Duck	Sonoma duck breast glazed with a pomegranate-tamari reduction & presented with baby bok choy. 27
Red Braised Pork	Beer & hoisin braised pork shoulder served with a lentil & radicchio dolceforte. 22
Shaking Beef	Cubed beef tenderloin seared with soy, garlic & onions; served with a watercress & mizuna salad. 27
Hoisin Lamb Chops	Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries. 27

VEGETABLES

Grilled Plantains*	Grilled ripe plantains drizzled with a coconut-scallion sauce. 7
Wok Fired Lettuce*	Romaine lettuce wok fired with garlic, rice wine & sesame oil. 8
Sweet Potato French Fries*	Crisp sweet potatoes. 6
Chili-Lime Aubergine*	Grilled Japanese eggplant finished with onion oil, scallions & a chili-lime fish sauce. 11
Curried Long Beans*	Long beans sautéed in red chili, Kaffir Lime leaves & onions. 11
Basil Tofu*	Crisp tofu wok tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. 12
Roasted Brussel Sprouts*	Roasted brussel sprouts served with bacon, onion, chestnuts & maple syrup. 12

RICE

Empress Rice*	Sticky rice, garlic, leeks, ginger & egg; served with a sweetened soy drizzle. 8.5
Garlic Fried Rice*	Long grain jasmine rice wok fired with butter & garlic. 7
Coconut Rice*	Steamed long grain rice, vanilla & roasted coconut flakes. 2.5
Jasmine Rice*	Steamed long grain jasmine rice. 2
Brown Rice*	Steamed brown long grain rice. 2.5

*Indicates item may be prepared vegetarian. 18% gratuity is added to parties of 5 or more.