

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.

LUNCH MENU

STARTERS

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| Salt & Pepper Calamari | Crisp calamari wok tossed with garlic & spring onions; served with a cilantro emulsion. 12 |
| Tuna Tartare | Hawaiian Big Eye Tuna tossed raw with coconut milk, ginger & chili; served with crisp wonton chips. 14 |
| Full Moon Rolls* | Mushroom, jicama & glass noodle rolls fried crisp; served with lettuce & Vietnamese herbs. 9 |
| Beef Singara* | Crisp fritters filled with shredded beef, queso blanco & caramelized onions; served with a chili cream sauce. 8 |
| Poisson Cru | White tuna crudo cured with lime & coconut milk; finished with a mango-avocado salsa. 14 |
| Honey Roasted Quail | Five spice roasted semi boneless quail & shiitake mushroom sticky rice; finished with a plum wine-soy reduction . 12 |
| Shrimp Cupcakes* | Savory rice flour & coconut milk cupcakes filled with scallions & shrimp; served with nuoc cham. 11 |
| Banh Mi Roti* | Pan fried wheat bread served with a red Panang curry sauce. 6 |
| Salt Cod Croquettes* | Crisp salt cod & potato fritters served with saffron aioli. 10 |
| Tea Leaf Beef | Ground beef, onion, garlic & soy wrapped in a wild tea leaf; grilled in a chili-fish sauce glaze. 11 |
| Shrimp Spring Rolls* | Fresh rice paper filled with shrimp, pork, bean sprouts & mint; served with a hoisin-chili sauce. 7 |
| Taro Root Rolls* | Crisp rolls of taro root, onion, Wood Ear mushrooms & carrots; served with a chili-plum sauce. 9 |
| Tamarine Taste* | Taro Root Rolls, Tea Leaf Beef, Shrimp Spring Rolls & Papaya Salad (serves two). 20 |

SOUPS, SALADS & NOODLES

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| Kobe Beef Pho | Sliced Kobe beef blanched with star anise, cinnamon & ginger beef broth; served w/ rice noodles & herbs. 14 |
| Ha Long Bay Soup | Crab wontons served in a consommé infused with coriander & coconut milk. 15 |
| Artichoke & Sunchoke Soup* | Sunchoke & artichoke purée served with ham croquettes & chervil. 12 |
| Little Gem Salad* | Baby greens served with dried persimmon, jicama, cucumber & honey-miso vinaigrette. 11 |
| Green Papaya Salad* | Shredded green papaya tossed with basil & served with dried shredded beef. 11 |
| Belgian Endive Salad* | Belgian endives served with roast pear, hazelnuts, blue cheese & a pear vinaigrette. 11 |
| Wok Pho Beef Noodles* | Wok flashed rice noodles tossed with Chinese broccoli, flank steak, eggs & soy sauce. 13 |
| Crab & Garlic Noodles* | Peeled Dungeness crab wok fired with glass noodles, garlic, ginger & soy sauce; finished w/ Chinese celery. 19 |
| Wok Fired Garlic Noodles* | Egg noodles wok fired with garlic, butter, Parmesan cheese & black pepper; served with fresh cilantro & lime. 8 |

ENTRÉES

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| Winter Vegetable Stew* | Kabocha, zucchini, date & tomato stew served with a barley cous cous. 15 |
| Squash Green Curry* | Green coconut curry simmered with tofu, eggplant, sweet potato, Thai basil & zucchini. 15 |
| Panko Crusted Pressed Tofu* | Panko crusted pressed tofu served with a bell pepper, caper & eggplant stew. 16 |
| Tamarine Prawns | Flash-fried jumbo prawns tossed in Tamarine's signature tamarind sauce & served with crisp noodles. 25 |
| Com Dep Prawns | Jumbo Black Tiger prawns rolled in green compressed rice & served w/ a chili-mushroom sauce. 24 |
| Turbot En Papillote | Greenland Turbot pouch steamed with spinach, ginger & scallions; finished with a miso-sesame soy sauce. 25 |
| Clay Pot Cod | Alaskan Black Cod caramelized in onion, garlic, black pepper & molasses. 20 |
| Lemongrass Sea Bass | Lemongrass & garlic Sea Bass served with a cold mango & cilantro noodle salad. 25 |
| Ginger Soy Chicken | Boneless chicken sautéed with ginger, soy & chili-garlic sauce. 20 |
| Sous Vide Duck | Sonoma duck breast glazed with a pomegranate-tamari reduction & presented with baby bok choy. 25 |
| Red Braised Pork | Beer & hoisin braised pork shoulder served with a lentil & radicchio dolceforte. 20 |
| Shaking Beef | Cubed beef tenderloin seared with soy, garlic & onions; served with a watercress & mizuna salad. 25 |
| Hoisin Lamb Chops | Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries. 25 |

VEGETABLES

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| 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

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| 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.