



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 small plates, promoting the Vietnamese tradition of the communal meal in which food is shared & enjoyed with those close. Our small plate entrees 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 & silk. This semi-annual exhibit will close with a cocktail event to auction the artwork. Proceeds generated from this exhibit will be donated to The Kipp Bayview Academy; is a middle school in the Bayview/Hunter's Point neighborhood of San Francisco that is dedicated to closing the achievement gap and to have every one of its students go to college.

Tammy Huynh, Executive Chef & Proprietor

**LUNCH MENU**

Anne Le Zibblatt, Proprietor

<p>Starter</p> <p><b>Gingered Beef Brochettes</b></p> <p><b>Cumin Spiced Prawns</b></p> <p><b>Pomelo Salad*</b></p> <p><b>Papaya Salad*</b></p>	<p><b>Tamarine</b></p> <p><b>Power</b></p> <p><b>Lunch</b></p> <p><b>17</b></p>	<p>Entree</p> <p><b>Oven Roasted Arctic Char</b></p> <p><b>Wok Pho Noodles*</b></p> <p><b>Ginger Caramelized Chicken</b></p> <p><b>Seafood Fried Rice*</b></p>
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**Starters**

<b>Salt &amp; Pepper Calamari</b>	Crisp calamari wok tossed with garlic & spring onions; served with a cilantro emulsion. 11
<b>Crescent Moon Crepe*</b>	Turmeric crepes filled with jicama, oyster mushrooms & sugar snap peas drizzled in a soy reduction. 7
<b>Hoi An Beef Roll*</b>	Warm rice noodle sheet filled with grilled lemongrass beef & Vietnamese herbs.8
<b>Gingered Beef Brochettes</b>	Beef brochettes grilled in soy, lemongrass & ginger; served with a green chili & kaffir lime sauce. 11
<b>Tuna Tartare</b>	Big Eye Tuna, ginger, chili & cucumber; served with crisp wonton chips. 13
<b>Cumin Spiced Prawns</b>	Curry & cumin grilled prawns served with a jicama & avocado salad. 11
<b>Banh Mi Roti</b>	Pan fried wheat bread served with red Panang curry dipping sauce. 5
<b>Sweet Potato Fritters*</b>	Sweet potato, rock shrimp & green onion fritters served with butter lettuce, mint & chili-lime fish sauce. 8
<b>Coriander Lamb Meatballs</b>	Coriander, chili & mint lamb meatballs simmered in a sour cherry reduction. 11
<b>Tamarine Taste</b>	Taro Root Rolls, Tea Leaf Beef, Shrimp Spring Rolls & Papaya Salad (serves two). 14

**Salads, Soups & Noodles**

<b>Curry Seared Tuna Salad*</b>	Curry & ginger seared tuna served with spring mix salad & drizzled in a peanut-curry dressing. 11
<b>Pomelo Salad*</b>	Peeled pomelo segments tossed with poached prawns, shredded chicken, celery & Vietnamese mint. 11
<b>Papaya Salad*</b>	Shredded & tossed with dried sesame beef & basil. 10
<b>Chicken Pho Soup</b>	Anise, fennel & ginger infused chicken soup served with rice noodles, fresh basil & cilantro. 11
<b>Ha Long Bay Soup</b>	Crab wontons served in a consommé infused with coriander & coconut milk. 12
<b>Wok Pho Noodles*</b>	Wok flashed rice noodles, tossed with Chinese broccoli, seasoned beef & eggs. 13
<b>Crab &amp; Garlic Glass Noodles</b>	Peeled crab wok tossed with garlic, peppercorn, ginger & soy. 15

**Small Plate Entrees**

<b>Scallop Green Curry*</b>	Seared scallops served in a green curry with kabocha, basil & zucchini. 19
<b>Tamarine Prawns</b>	Jumbo prawns in Tamarine's signature tamarind sauce. 23
<b>Kataifi Mahi Mahi</b>	Shredded phyllo wrapped Mahi Mahi oven roasted; served with sauteed tatsoi & a red chili sauce. 24
<b>Clay Pot Cod</b>	Canadian Black Cod caramelized in garlic, fish sauce & black pepper. 18
<b>Lemongrass Bass</b>	Lemongrass & garlic seared sea bass served with a cold mango noodle salad. 23
<b>Roasted Arctic Char*</b>	Oven roasted Arctic Char filet served with a northern bean ragout & a cherry tomato salad. 23
<b>Ginger Caramelized Chicken</b>	Chicken caramelized in an onion, chili, ginger & garlic sauce; served with pickled sprouts. 17
<b>Pomegranate Wild Boar</b>	Wild boar filet oven roasted in a pomegranate & tamarind reduction. Served with sauteed winter greens & brown butter potatoes. 23
<b>Honey-Miso Duck</b>	Honey & miso pan roasted duck breast served with forbidden rice & a citrus-butter sauce. 23
<b>Hoisin Lamb Chops</b>	Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries. 25
<b>Shaking Beef</b>	Cubed filet mignon pan seared with garlic & onions; served with a watercress & tomato salad. 24

**Vegetables**

<b>Stuffed Zucchini*</b>	Mushroom, barley & pressed tofu stuffed zucchini served with a stewed tomato sauce. 11
<b>Chili Lime Aubergine*</b>	Grilled Aubergine with onion oil, scallions finished in a fish & chili-lime sauce. 10
<b>Curried Long Beans*</b>	Long beans sautéed in red chili, Kaffir Lime leaves & onions. 9
<b>Basil Tofu*</b>	Tofu wok tossed with garlic & basil in a seasoned soy sauce. 9

**Rice**

<b>Empress</b>	Garlic, leeks, ginger & egg. 6	<b>Forbidden</b>	Black & short grain rice w/ citrus butter. 7
<b>Hainan</b>	Ginger, chicken stock, garlic. 2.5	<b>Brown</b>	Long-grain jasmine. 2.5
<b>Jasmine</b>	White rice. 1.5	<b>Coconut</b>	Coconut, vanilla, roasted coconut flakes. 2.5
<b>Garlic Fried*</b>	Jasmine rice wok fired w/butter & garlic. 6		

\*Indicates item may be made vegetarian . Please ask your server for more information. Gratuity charge of 18% is applied to all parties of 5 or greater.