



Tamarind
Thai restaurant

Welcome to Tamarind

Thai restaurant

Thai cuisine is famous for the contrast of being lightly prepared, yet with distinctive aroma's.

At Tamarind, harmony and intriguingly, variety are the guiding principle's behind our expertise in Thai cuisine – dishes lovingly prepared using recipes from each region of Thailand.



DISCOVERY MENU

30€

STARTERS

(choice of)

1- Khung hom sabay

Deep fried prawns wrapped in taro served with plum and tamarind sauce

2- Tom yam khung

Prawn bisque scented with lemongrass and kaffir lime leaf

3- Yam Sapparod

Pineapple salad with shrimps, squid and cashew nuts

4- Chef's suggestion

MAIN COURSES

(choice of)

1-Hor mok pla

Steamed sea bass in red curry and banana leaves

2-Khung tamarind

Stir fried king prawns with sweet tamarind sauce

3-Khiao wan veal

Grilled marinated veal fillet in green coconut curry

4-Chef's suggestion

SIDE DISH

Steamed or sticky rice

DESSERTS

(choice of)

1-Mor kaeng cha Matcha

Thai coconut green tea custard served with violet ice cream.

2-Crumble Phetbury

Caramelised pineapple crumble slightly scented with ginger, served with vanilla ice cream

3-Sang Khaya Cha thai

Thai red tea custard with white chocolate mousse

4-Kouy Siam

Roasted and caramelised banana served with coconut ice cream



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CHEF'S SUGGESTIONS

Upon discovering the richness of Thailand's culinary arts, Tamarind puts its expertise at your disposal, bringing all your senses on a unique journey, striving to deliver a truly unforgettable experience. To that end, every month, our master chef recommends new plates created from recipes discovered throughout the varied and different regions of our beautiful country, Thailand.

STARTERS

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| 1-Salmon tatare
<i>Thin slices of raw salmon in spicy lemongrass and mint vinaigrette.</i> | 12€ |
| 2-Green curry prawns aumonière
<i>Green coconut curry prawns wrapped in crepe.</i> | 12€ |
| 3-Yam hua pi
<i>Banana flowers salads with chicken and coconuts</i> | 11€ |

MAIN COURSES

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| 1-Kapao ped
<i>Sauteed duck fillet with basil, pepper and chilli</i> | 18€ |
| 2-Kai yat say phik kaeng
<i>Red curry chicken ballotine stuffed with shitake mushroom and kaffir leave</i> | 18€ |
| 3-Saumon Lad takhai
<i>Salmon in batter served with a light tamarind-lemongrass sauce</i> | 18€ |

STARTERS

SALADS

Yam nua

Spicy Thai grilled beef salad

12€

Lap kai

Spicy shredded chicken salad with lemongrass and cashew nuts

9€

Som tam

Green papaya salad with cherry tomatoes, snake beans, peanut, shrimp and a spicy lime sauce

10€

Shrimps sashimi

Raw shrimp in spicy lemongrass and a mint vinaigrette.

12€

Yam mamuang pou nim

Green mango salad with Thai soft-shell crab

12€

Yam Sapparod

Pineapple salad with shrimp, squid and cashew nuts

12€

STARTERS

HOT STARTERS

Tom kha kai <i>Chicken and coconut galangal soup with mushroom</i>	10€
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Tom yam khung <i>Prawn bisque scented with lemongrass and kaffir lime leaf</i>	12€
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Tod man khung <i>Thai prawn cakes with a sweet salsa</i>	12€
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Khanom pang nha khung <i>Toasted shrimp with a sweet plum salsa</i>	12€
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Mixte Satay <i>A combination of chicken, pork and beef satay</i>	11€
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Por pia kang <i>Crispy spring rolls of king prawn and pork</i>	12€
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Khung hom sabay <i>Deep fried prawns wrapped in taro served with plum and tamarind sauce</i>	12€
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Hoy shell nung manao <i>Poached scallops in spicy lime and a chilli vinaigrette with lemongrass</i>	13€
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Tamarind selection (min. 2 persons, price per person) <i>A combination of satay brochettes, spring rolls, toasted shrimp and green papaya salad</i>	17€
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MAIN COURSES

MEAT DISHES

Kapao Nua <i>Stir fried beef with basil, pepper and chilli</i>	18€
Panaeng nua <i>Tender beef in panaeng red coconut curry scented by kaffir lime leaves</i>	18€
Tears of tiger <i>Tender grilled marinated beef entrecote, sliced and served with tamarind sauce</i>	19€
Massaman d' agneau <i>Lamb in massaman curry served with potatoes and fajita bread</i>	18€
Panaeng gigot d' agneau <i>Tender lamb shank in panaeng red coconut curry scented by kaffir lime leaves</i>	22€
Khiao wan veal <i>Grilled marinated veal fillet in green coconut curry</i>	19€
Kaeng phed ped yang <i>Barbecued duck in red coconut curry with rambutan and pineapple</i>	18€
Khiao wan kai <i>Green curry with chicken and bamboo shoots</i>	17€
Khai yang khamin <i>Grilled marinated chicken, basted with coriander infused oil, accompanied with a hot and tangy chilli dip</i>	17€

* Our main courses are served with steamed or sticky rice.

MAIN COURSES

Fish Dishes

Pla neug manao

Poached salmon steak in tangy lime and chilli sauce

18€

Chuchi pla

Sauteed Monkfish with coconut red curry and kaffir lime leaves

18€

Hor mok pla

Steamed sea bass in red curry and banana leaves

18€

Kop kapao

Stir fried frogs legs with basil and mixed pepper

18€

Chuchi khung

Stir fried king prawns with coconut red curry

19€

Khung tamarind

Stir fried king prawns with sweet tamarind sauce

19€

Khung kattiem phik thai

Stir fried king prawns with garlic and mixed pepper

19€

Hoy shell nam phik pao

Plump scallops sauteed in chilli paste and sweet basil

20€

* Our main courses are served with steamed or sticky rice

VEGETARIAN DISHES

STARTERS

Tom kha phak 10€

Spicy coconut galangal soup with mixed vegetable

Lap tofu 11€

Spicy tofu salad with lemongrass

Som tam jeh 10€

Green papaya salad with cherry tomatoes, snake beans, peanut and spicy lime sauce

Por pia Jeh 11€

Crispy spring rolls with vegetable and taro

COURSES

Tofu kapao 17€

Sauteed tofu with basil and mixed pepper

Khiao wan phak / tofu 17€

Mixed vegetable and tofu with coconut green curry

Phad thai Jeh 14€

Stir fried Thai rice noodles in home made sauce served with peanuts and bean sprouts

Kaeng phed jeh 17€

Butternut, bamboo shoots, lotus root and seeds with coconut milk red curry

Khao prad phak 13€

Wok-fried rice with egg and vegetable

* Our main courses are served with steamed or sticky rice

SIDE DISHES

Khao Suoy 3€

Steamed fragrant rice

Khao niao 4€

Steamed glutinous rice

Khao prad pou 8€

Wok-fried rice with egg, onion, carrot and crab

Price for side dish (as a main course - 14€)

Khao prad khung 8€

Fried rice with prawns, onion, egg and carrot

Price for side dish (as a main course - 14€)

Khao prad phak 7€

Wok-fried rice with egg and vegetable

Price for side dish (as a main course - 13€)

Prad Thai 9€

Stir fried Thai rice noodles with tiger prawns in home made sauce served with peanuts and bean sprouts

Price for side dish (as a main course - 15€)

Prad phak 7€

Wok-fried mixed vegetables with oyster sauce

Price for side dish (as a main course - 11€)

DESSERTS

Khao niao mamuang <i>Honey thai mango served with coconut milk and sticky rice</i>	9€
Fresh Thai mango	8€
Mor kaeng cha Matcha <i>Thai coconut green tea custard served with violet ice cream</i>	8€
East wind, West wind <i>Lava chocolate cake with passion fruit heart served with mango sorbet</i>	9€
Crumble Phetbury <i>Caramelised pineapple crumble slightly scented with ginger and served with vanilla ice cream</i>	8€
Kouy Siam <i>Roasted and caramelised banana served with coconut ice cream</i>	8€
Kouy sakhou <i>Poached banana with coconut milk and tapioca</i>	6€
Sang Khaya Cha thai <i>Thai red tea custard with white chocolate mousse</i>	7€
Sorbet/Ice cream (2 parfums) <i>Vanilla, chocolate, toffee, violet, rose, strawberry, mango, raspberry, coconut, passion fruit</i>	7€