

TAMARIND SET MENU

COMBINATION OF THAI & INDIAN CUISINES

APPETIZER

Thai Cuisine

PRAWN SPRING ROLL

Golden spring rolls filled with prawn
Served with sweet and sour sauce.

FISH CAKE

Minced fish with red curry and Thai spices,
deep-fried to golden patty cake.
Served with a sweet and spicy sauce.

(Indian Cuisine)

CHICKEN TIKKA

Succulent boneless pieces of chicken marinated
with yoghurt, chilli, herbs,
spices and roasted in the Tandoor.

VEGETABLE SAMOSA

Pastry pyramids filled with mixed vegetables
and Punjabi spices.

SECOND COURSE

Thai Cuisine

PRAWN SOUP (TOM YAM GOONG)

Thailand Dish World Famous spicy prawn soup

MAIN COURSE

Thai Cuisine

SNOW PEAS, STRAW MUSHROOM, AND BABY CORN

Stir-fried snow peas, straw mushroom
and baby corn with a touch of oyster sauce and
fish sauce.

MIXED SEAFOOD

Shrimp, Squid and Fish sautéed with sweet chilli
paste and basil leaf.

PANANG CURRY BEEF

Slices of tenderloin Beef in a Panang Curry with
coconut milk and Lime leaf.

THAI JASMINE RICE

(Indian Cuisine)

ROGAN JOSH

Slices of tender lamb cooked in a onion based
gravy- traditional recipe.

DHAAL HAZARA

Creamy black lentils simmered slowly over the
Tandoor for 8 hours to a unique finish.

MURGH MAKHNI

Boneless chicken roasted in the Tandoor and then
cooked in a creamy tomato based gravy,
Popularly known as **Butter Chicken**.

MIXED NAAN BREAD

DESSERT

MANGO WITH STICKY RICE

DEEP-FRIED BANANA WITH COCONUT ICE CREAM
FRESH TROPICAL FRUIT

Price per person 1,500++ Baht

(Price subject 10 % for Service Charge and 7 % for VAT)