

Tamarind Sample Menu

This sample menu for Tamarind may not reflect recent changes or substitutions on board.

Appetizers

Satay Sampler

Malaysian lamb, Chinese beef, Thai chicken, Indonesian pork, Vietnamese shrimp, green mango, yuzu kosho, black bean powder

Shrimp Tempura

watermelon, radish, pomegranate, sweet miso, white soy ponzu

Chinese Five Spice Baby Back Ribs

masago, pineapple, red chili, scallions

Thai Citrus Scallops

cilantro, palm sugar, shallots

Crispy Duck with Steamed Bao Bun

cucumber, carrot, daikon, hoisin sauce

Lobster & Shrimp Gyoza

smoked shoyu, pickled ginger

Chicken Lollipops

chicken wings, honey, sesame, tamarind

Thai Beef Salad

rare-seared beef, cilantro, scallions, cucumbers, fresh mint, toasted peanuts, kaffir lime dressing

Tempura Fig & Arugula Salad

apple vinegar dressing

Jewels of the Sea

shrimp wontons, baby bok choy, lemongrass-sesame broth

Tom Khakai

sweet and sour soup, coconut chicken, bean sprouts, chili oil

Vegetarian Ramen Noodle Soup

mushroom, quail egg, kombu, tofu, sesame, ginger

Shiitake & Tofu Spring Rolls

kimchi, vermicelli noodles, carrots, green onions, fermented red pepper dipping sauce

Entrées

Caramalized Hamachi Clay Pot

coconut juice, green onions, tamarind, tamari, chili

Wok-Seared Lobster & Shrimp

asian greens, ginger, sweet chili, soy

Cashew Barramundi, Red Thai Curry

japanese eggplant, zucchini, thai basil, snow peas

Wasabi & Soy Crusted Beef Tenderloin

tempura of onion rings, tom katsu sauce

Roasted Pork Belly Char Siu

pickled radish, yu choy, fermented black beans

Crispy Duck, Ginger-Chili Glaze

drunken udon, grilled scallions, bean sprouts

Panang Red Curry Coconut Chicken

crispy lotus, wok-seared vegetables, roasted peanuts

Mongolian Barbecue Lamb Chops

baby bok choy, toasted sesame seeds, marin plum sauce

Braised Eggplant Massaman

sweet potatoes, green beans, peppers, coconut, peanuts

Dan Dan Noodles

stir-fried tofu, celery, mushrooms, choy sum, sesame chili sauce

Sweet and Sour Vegetable Tempura

scallion pancake, tamarind glaze

Fire Prawns, Thai-Chili Jam

shishito peppers, shimeji mushrooms, asparagus

Desserts

Yuzu Cheesecake

honey tuile, white chocolate

Exotic Fruits

green tea-lemongrass syrup, mandarin sorbet

Fortune Cookie

vanilla gelato, candied ginger

Mango Posset

coconut macaroon, passion fruit jelly, mango sorbet

Matcha Cake

chocolate-ginger mousse, toasted sesame nougatine

Selection of House-made Sorbets

lemon-basil, yuzu, lychee