

INTRODUCTION

THAI CUISINE IS DESIGNED TO STIMULATE AND EXCITE THE FIVE TASTE SENSES; SWEET, SOUR, HOT, SALTY AND NEUTRAL. INCORPORATING THE CULINARY TRADITIONS OF ITS CHINESE FOREBEARERS AND INDIAN NEIGHBORS, ITS UNIQUE FLAVORS DEPEND ON CERTAIN INGREDIENTS NATIVE TO SOUTHEAST ASIA, FRESH CORIANDER LEAVES AND ROOT, LEMON GRASS, THE FRESH LEAVES AND PEEL OF THE KAFFIR LIME, KHA ROOT (A COUSIN OF GINGER WITH A Milder Bouquet) AND THE HOTTEST CHILIES IN THE WORLD MAKE THAI DINING A UNIQUE EXPERIENCE. WE HAVE MADE A SPECIAL EFFORT TO KEEP MONOSODIUM GLUTAMATE OUT OF THE KITCHEN

TO ENJOY TRADITIONAL THAI COOKING AT ITS BEST YOU SHOULD STIMULATE YOUR TASTE BUDS TO THEIR LIMITS, SINCE EVERYONE HAS DIFFERENCE LIMITS, WE OFFER YOU THIS GUIDE.

 MILD, BUT WILL IMPORT A STIMULATING "KICK" TO LIPS AND TONGUE

 WILL SET LIPS AND TONGUE TINGLING; THE SENSATION LINGERS AND SPREADS A HEARTY GLOW

 THE TINGLY GLOW IS TRANSFORMED TO A RAGING FIRE BUT THE EXOTIC FLAVORS OF SOUTHEAST ASIA CAME THROUGH

 CAN YOU TAKE IT? THIS LEVEL IS FOR ADDICTS, MASOCHISTS AND THAI NATIONALS. ORDER THAI BEER AND TISSUES WITH THESE DISHES.

MANAGEMENT ACCEPT NO RESPONSIBILITY FOR SIDE EFFECTS

Take Out-Delivery-Catering-Private Party

APPETIZERS

STEAMED FRESH BASIL ROLLS 7
STEAMED RICE PAPER SKINS WRAPPED WITH GREEN VEGETABLES, VERMICELLI RICE NOODLE WITH SPECIAL TAMARIND SAUCE

TAMARIND SPRING ROLLS  7
SPRING ROLL SKINS STUFFED WITH CLEAR RICE NOODLES, WHITE CABBAGE, CELERY AND CARROT WITH MILD TAMARIND SAUCE

PLA-MUK-THOD  8
CRISPY CALAMARI WITH TAMARIND THREE FLAVORED SAUCE

KA-NOM-JEEB 7
FAMOUS THAI STEAMED DUMPLINGS STUFFED WITH MINCED PORK, SHRIMP AND WATER CHESTNUTS (SERVED WITH CHILI AND MUSHROOM SOY SAUCE)

KUNG-THOD 7
STUFFED SHRIMP WITH FRESH THAI HERBS WRAPPED IN SPRING ROLL SKINS (SERVED WITH THREE FLAVOR CHILI SAUCE)

CHICKEN SATAY 7
STRIPS OF CHICKEN BREAST MARINATED IN COCONUT MILK WITH A HINT OF CURRY, BARBECUED AND SERVED ON BAMBOO SKEWERS TO BE DIPPED IN PEANUT SAUCE AND CUCUMBER SALAD

SOUPS

TOM-KHA-KAI 6
SLICED CHICKEN COOKED IN SILKY COCONUT GALANGAL SOUP, LIME JUICE, SHALLOTS AND CORIANDER

TOM-YUM-KUNG  6
SHRIMP SOUP SPECIALLY SEASONED WITH LIME JUICE, LEMON GRASS, HOT PEPPERS AND STRAW MUSHROOMS

Vegetarian Options Available

TRADITIONAL SALADS

LARB-KAI  12
MINCED CHICKEN WITH LIME JUICE, SCALLIONS AND ROASTED CRUSHED JASMINE RICE

YUM-NAM-SOD  12
COOKED MINCED PORK WITH LIME JUICE GINGER, ROASTED PEANUTS, SCALLIONS, RED ONIONS AND CORIANDER LEAVES

YUM-NUEA-NAM-TOK  12
SLICED OF FLAME BROILED NY SIRLOIN STRIP WITH LIME JUICE, MINT LEAVES, LEMON GRASS, ONIONS AND HOT PEPPERS

TAMARIND YUM-PED-YANG  14
ROASTED BONELESS DUCK WITH CHILI PEPPERS, ONIONS, CASHEW NUTS, LEMON JUICE, PINEAPPLE CHUNKS AND SLICED APPLES

PLAH-THA-LAY  15
TRADITIONAL THAI SALAD, SHRIMPS, SCALLOPS AND SQUIDS MARINATED IN LEMON JUICE, LEMON GRASS AND KAFFIR LIME LEAVES

SOMTUM-GREEN PAPAYA SALAD  17
TRADITIONAL THAI SALAD WITH SHREDDED GREEN PAPAYA MIXED WITH GROUND PEANUTS, PALM SUGAR, LEMON JUICE AND GRILLED SHRIMP ON BAMBOO SKEWER

THAI NOODLES AND FRIED RICE

PAD-THAI 15
STIR FRIED THAI RICE STICK NOODLES WITH SHRIMPS, EGGS, GROUND PEANUTS, SCALLIONS, AND BEAN SPROUTS

PAD-KEE-MAO  14
STIR FRIED FLAT RICE NOODLES WITH MINCED CHICKEN, FRESH BASIL, CHILI PEPPERS AND ONIONS

PAD-ZEE-EU 14
SAUTEED WHITE MEAT CHICKEN, CHINESE BROCCOLI AND FLAT RICE NOODLES SEASONED WITH HERB SOY SAUCE

BASIL SEAFOOD FRIED RICE 18
SHRIMP FRIED RICE 15

Validate Parking for 1.5 Hours

CHEF NAN'S SELECTIONS

PLA-SAHM-LOD 🌶️	29
LIGHTLY BATTERED CHILEAN SEA BASS WITH FRIED OKRA AND EGGPLANT TOPPED WITH TAMARIND THREE FLAVORED CHILI SAUCE	
JUMBO SHRIMP MASAMAN	20
MASAMAN CURRY WITH PEARL ONIONS, POTATOES GREEN AVOCADO, AND CASHEW NUTS	
CHOO-CHEE SALMON 🌶️	22
GRILLED FILET ATLANTIC SALMON WITH RED CHOO-CHEE CURRY SAUCE, BROCCOLI & CURRY FRIED RICE	
MASAMAN-KAI	15
TENDER WHITE MEAT CHICKEN IN MASAMAN CURRY WITH PEARL ONIONS, AVOCADO, AND CASHEW NUTS	
SIAM CHICKEN 🌶️	15
SAUTEED LIGHTLY BATTERED WHITE MEAT CHICKEN WITH CHUNKS OF PINEAPPLE, CASHEW NUTS AND MUSHROOMS MIXED IN A SPICY HERB SAUCE SERVED IN A HALF PINEAPPLE SHELL	
MIXED VEG	15
SAUTEED BROCCOLI, CARROT, SNOWPEA, MUSHROOMS, ZUCCHINI, BEAN PROUTS WITH GINGER MUSHROOM SAUCE	
PAD-BAI-HO-RA-PAR 🌶️	15
MINCED CHICKEN, PORK OR SLICED BEEF SAUTEED WITH SWEET BASIL LEAVES, GARLIC AND HOT PEPPER	
KAI-PAD-PRIK-KINGH 🌶️	15
SAUTEED LIGHTLY BATTERED WHITE MEAT CHICKEN, FRESH STRING BEANS WITH ROASTED RED CURRY PASTE AND KAFFIR LIME LEAVES	
PLA-LAD-PRIK 🌶️	19
PAN-GRILLED FILET ASIAN WHITE FISH TOPPED WITH MINCED SHRIMP, GARLIC AND SWEET SPICY BASIL SAUCE	
PLA-KHEW-WHAN 🌶️🌶️	19
PAN-GRILLED FILET ASIAN WHITE FISH IN GREEN CURRY AND COCONUT MILK WITH GREEN BEANS, THAI EGGPLANT, BAMBOO SHOOTS AND FRESH BASIL	
GANG-PHED-KAI-YANG 🌶️🌶️	18
GRILLED CHICKEN BREAST MARINATED IN LEMON GRASS WITH RED CURRY SAUCE, BAMBOOSHOTS, PINEAPPLE, LYCHEE AND SWEET BASIL	
B-B-Q LEMON GRASS CHICKEN MASAMAN	18
CHICKEN BREAST MARINATED IN LEMON GRASS AND PALM SUGAR WITH MASAMAN CURRY SAUCE, CASHEW NUTS AND FRESH CUCUMBER SALAD	

CHEF NAN'S SELECTIONS (CON'T)

JUMBO SHRIMP AND SEA SCALLOP 🌶️	28
LIGHTLY BATTERED JUMBO SHRIMPS AND SEA SCALLOPS, CRISPY OKRA AND EGGPLANT TOPPED WITH THREE FLAVORED CHILI SAUCE	
BAKED SEA SCALLOP 🌶️	22
LIGHTLY BATTERED MAINE SEA SCALLOP FINISHED IN OVEN TOPPED WITH PANANG CURRY SERVED WITH YELLOW CURRY RICE	
ROASTED DUCK PANANG CURRY 🌶️	19
ROASTED MAPLE LEAF DUCK BREAST TOPPED WITH SWEET SPICY CURRY SAUCE	
SPICY LAMB WITH BASIL 🌶️	22
SAUTEED SLICED LAMB TENDER LOIN, BAMBOO SHOOTS, EGGPLANT, FRESH CHILI AND BASIL SAUCE	
JUMBO PRAWN GREEN CURRY 🌶️🌶️	20
BROILED JUMBO PRAWNS ON SAUTEED GARLIC SPINACH TOPPED WITH OLD COUNTRY THAI GREEN CURRY, BAMBOO SHOOTS, MUSHROOMS AND THAI EGGPLANT	
CHAO-LAY 🌶️	22
SHRIMPS, SEA SCALLOPS, SQUIDS AND GREEN MUSSELS, SAUTEED WITH FRESH CHILI PEPPER GARLIC IN SEAFOOD RICE FLOUR SAUCE	
GANG-PANANG 🌶️	15
CHICKEN, BEEF OR PORK IN SWEET CURRY PASTE COCONUT MILK, GREEN BEANS AND LIME LEAVES	
GANG-PHED 🌶️	15
CHICKEN, BEEF OR PORK IN RED CURRY WITH BAMBOO SHOOTS, THAI EGGPLANT, FRESH BASIL AND COCONUT MILK	
GANG-KHEW-WHAN 🌶️🌶️	15
CHICKEN, BEEF OR PORK IN GREEN CURRY, THAI EGGPLANT, COCONUT MILK, BAMBOO, GREEN BEAN AND FRESH HOT PEPPER AND SWEET BASIL	
SIDE DISHES	
PINEAPPLE FRIED RICE	4
BROWN RICE	3
STICKY RICE	3
CUCUMBER SALAD	4
STEAMED MIX VEGETABLE	4
DESSERTS	
TAMARIND'S FAMOUS COCONUT CAKE	8
CHOCOLATE MOUSE	8
FRIED BANANA	8
FRIED ICECREAM	8

Tamarind Seed

THAI BISTRO



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We Delivery To Restricted Area Only
(Min \$30)

Take out Catering

	Lunch	Dinner
Monday.....	11 am-2.30 pm	5-10 pm
Tuesday.....	11 am-2.30 pm	5-10 pm
Wednesday.....	11 am-2.30 pm	5-10 pm
Thursday.....	11 am-2.30 pm	5-10 pm
Friday.....	11 am-2.30 pm	5-11 pm
Saturday.....	4 pm-11 pm	
Sunday.....	12pm-10 pm	