



ရွှေတိဂုံ

RUEN TAMARIND

Traditionally, Thai families eat in a communal fashion with the dishes shared by all. In order to better appreciate the intricate interplay of taste, texture and seasoning, the appetizers, soups, salads and main dishes are all served at the same time.

Ruen Tamarind Khong Gin Baan Hao “ ของกินบ้านเฮา ”

Home-Style Northern Thai Menu

The cuisine of northern Thailand is as rich and varied as its people and customs. As part of the Lanna culture which grew up at a geographic and cultural crossroads, the food of the north represents a unique blend of distinctly local flavors with the exotic influence of dishes from neighboring China, Burma, Laos and Shan State.

Along with the staple food sticky rice which is eaten with a selection of spicy dipping sauces called ‘Nam Prik’, the people of Lanna also enjoy a healthy assortment of vegetables, herbs, fish, soups and curries taken communally with family and friends.

Whether a simple meal or an elaborate feast, the carefully balance textures & flavours reflect the bounty of the land, diversity of cultures and the generous nature of the Lanna people and their traditions.

ยำผักชีไค่ย่าง 330

YUM PHAKCHI

Burmese style spicy coriander salad
crispy pork rind & grilled chicken

ยำสนัด 220

YUM SANUT

Healthy & authentic Northern Thai spicy
boiled mixed vegetables salad

ตำบะเขือ 200

TUM BA KUEA

Mild dip of char-grilled eggplant mixed with bird's eye chili
garlic, shallots & hard-boiled eggs

ยำเมี่ยงแบบพม่า 230

YUM MIANG BURMA

Burmese style fermented tea leaves salad
with organic mixed nuts, tomatoes, shallots, green chili
ginger and shredded cabbage dressed with fish sauce
garlic oil & a squeeze of lime

หน่อไม้ั่ว 330

NOR MAI UA

Deep-fried bamboo shoots stuffed
with minced pork, chili & lemongrass

ลาบหมูคั่ว 290

LARB MOO KUA

Salad of minced pork & local herbs

แกงช้างเลหมู 350

GAENG HAENG LAY MOO

Rich red curry with braised pork, fresh ginger & garlic

คั่วแคจิ้นไก่ 280

KUA KAE GAI

Stir-fried chicken & mixed local vegetables Northern style

แอ็บปลา 480

AB PLA

Grilled sea bass fillet with curry in banana leaves

ผัดผักเชียงดากุ้ง 350

PHAD PHAK CHIANG DA GOONG

Stir-fried gymnema leaves with shrimps
eggs, garlic & soy sauce

ข้าวซอยไก่ 290

KHAO SOY GAI

Egg noodles in rich curry broth with chicken

Appetizers

- ส้มตำปูนึ่ง 330
SOM TUM POO NIM
Spicy papaya salad with crispy soft shell crab
- ยำมะเขือยาว 350
YUM MAKHEUA YAO
Spicy grilled eggplants salad with prawns & minced pork
- ยำผักกูดกุ้งหุสับ 350
YUM PHAK KUT
Spicy paco fern salad with prawns & minced pork
- ยำปลาสด 390
YUM PLA SALIT
Spicy fried gourami fish salad
tomatoes, beetroots & shallots
- ยำปลาหมึกแดดเดียว 390
YUM PLA MEUK
Spicy fried calamari salad with tomatoes
beetroots & sweet mango
- ยำส้มโอกุ้งสด 350
YUM SOM-O GOONG
Spicy pomelo salad with grilled prawns
- ยำสลัดทูน่า 450
YUM SALAD TUNA
Organic greens, cherry tomatoes, sweet basil, coriander, mint
tuna & spicy peanut dressing
- เรือน แทมมาริน สะเต๊ะผัด 300
RUEN TAMARIND SATAY PHAD
Stir-fried marinated chicken or pork
cucumber pineapple relish
- ปอเปี๊ยะสดสไตล์เวียดนาม 300
POR PIA SOD VIETNAM
Fresh summer rolls with prawns, apple & vegetables
Vietnamese Style

Soups

- ต้มยำกุ้ง 350
TOM YUM GOONG
Classic Thai spicy sour soup with prawns
kaffir lime leaves & lemongrass
- ต้มข่าไก่ 280
TOM KHA GAI
Chicken in fragrant coconut milk soup with galangal
lemongrass

Mains

- ซีโครงหมูซอสมะขาม 490
SEE KRONG MOO SAUCE MAKHAM
Tamarind glazed baby pork spare ribs
sweet & sour tamarind sauce
- ปูนึ่งผัดผงกะหรี่ 490
POO NIM PHAD PONG KARI
Fried soft shell crab with creamy curry sauce
onions, celery & herbs
- ไก่ผัดเม็ดมะม่วงหิมพานต์ 280
GAJ PHAD MED MAMUANG
Stir-fried chicken with cashew nuts & capsicum

Mains

ปลาทอดส้มมะขาม	480
PLA THOD SOM MAKHAM	
Fried sea bass fillet with tamarind dipping sauce	
ปลากระพงนึ่งมะนาว	480
PLA KAPONG NEUNG MANAO	
Steamed sea bass fillet with garlic & lime sauce	
แกงมัสมั่นไก่	350
GAENG MASSAMAN GAI	
Chicken slow-cooked with potatoes & onions in a rich massaman curry sauce	
แกงเขียวหวานไก่	350
GAENG KIEW WARN GAI	
Chicken in green curry with basil & herbs	
แกงเขียวหวานเนื้อ	490
GAENG KIEW WARN NUEA	
Beef in green curry with basils & herbs	
เนื้อผัดน้ำมันหอย	490
NUEA PHAD NAM MAN HOY	
Stir-fried beef with bean sprouts, mushrooms & oyster sauce	
เนื้อผัดมะเขือเทศ	490
NUEA PHAD MAKHEUATHET	
Stir-fried beef with fresh tomatoes, ginger & spring onion	
กุ้งผัดพริกขี้หนู	550
GOONG PHAD PHRIK KHINU	
Stir-fried prawns with fresh chili, garlic, spring onion, sea salt	
ผัดเห็ดรวมกับกุ้ง	350
PHAD HED RUAM GOONG	
Stir-fried mixed mushrooms with prawns & oyster sauce	
แกงระแวงเนื้อ	490
GAENG RAWAENG NUE	
Beef in turmeric green curry sweet basil & herbs	
แกงคั่วหมูเค็มมะเขือเผา	380
GAENG KUA MOO KHEM MAKHEUA PAO	
Salted pork in red curry with grilled eggplant & sweet basil	
แกงเป็ดย่างลิ้นจี่	390
GAENG PED YANG LINCHEE	
Sliced roasted duck breast & lychee in red curry sauce	
ผัดไทยกุ้งไข่ปู	450
PHAD THAI GOONG KAI FOO	
Wok-fried rice noodles with prawns, bean sprouts tofu & crushed peanuts topped with crispy omelet lace	
ข้าวผัดมันกุ้ง	350
KHAO PHAD MUN GOONG	
Fried rice with shrimp oil & prawns	
ข้าวผัดสับปะรด	350
KHAO PHAD SAPPAROT	
Fried rice with pineapple, prawns cashew nuts & dry pork	
ก๋วยเตี๋ยวผัดซีอิ๊วหมู	300
KUAY TIEW PHAD SEE EEW MOO	
Stir-fried noodles with pork & vegetables	

Bite & Snacks

เห็ดทอดรวม	280
HED THOD RUAM	
Spiced mushrooms tempura from the Royal Project Farm sweet chili & creamy dipping sauce	
ปอเปี๊ยะทอดมังสวิวัติ	250
POR PIA TORD	
Crisp-fried spring rolls with vegetables glass noodles & plum sauce	
ปูนํมคลุกงา	490
POO NIM KHLUK NGA	
Sesame soft shell crab tempura Northeast-style chili & lime dip	
ปลาหมึกทอด	390
CALAMARI	
Crispy-fried calamari with garlic aioli & lime	

Sweets

บราวนี่	280
BROWNIE WITH STRAWBERRY ICE CREAM	
เค้กมะตูม	280
CAKE MATOOM	
Bael fruit cake with vanilla ice cream	
ข้าวเหนียวมะม่วง	280
KHAO NIEW MAMUANG	
Mango & sticky rice	
พานนา คอตต้า กลิ่นมะลิ	220
JASMINE PANNA COTTA	
ผลไม้รวม	220
POLAMAI RUAM	
Mixed seasonal fruits	
ไอศกรีม	180
ICE CREAM SELECTIONS	
Passion Fruit	
Tangerine	
Strawberry	
Coconut	
Chocolate	
Vanilla	



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Beverage
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Refreshments and Favorite Cocktail

TOM COLLINS	320
Gin, Lime Juice, Soda Water	
TEQUILA SUNRISE	320
Tequila, Orange Juice, Grenadine	
WHISKY SOUR	380
Jack Daniel's, Lemon Juice, Bitter	
SINGAPORE SLING	320
Gin, Cherry Brandy, Pineapple, Lime Juice	
BLACK RUSSIAN	320
Vodka, Kahlua	
DAIQUIRI	320
White Rum, Orange Curacao, Lime Juice	
LONG ISLAND ICED TEA	320
Gin, Rum, Vodka, Tequila, Triple Sec Lime Juice, Coca Cola	
MAI TAI	320
Light Rum, Dark Rum, Orange Curacao Pineapple, Orange Juice, Lemon, Grenadine	
MARGARITA	320
Tequila, Orange Curacao, Lemon Mixed	
MOJITO	320
White Rum, Lemon Mixed, Mint Leaves	
KAMIKAZE	320
Vodka, Triple Sec, Lime Juice	
MANHATTAN	380
Jack Daniel's, Martini Rosso, Bitter	
SAWADEE JAO	320
Vodka, Gin, Passion Fruit, Ginger, Lemongrass Honey, Lime Juice	
THREE KINGS MONUMENT	320
Gold Rum, Fresh Lime, Ginger, Sweet Basil	
RUEN TAMARIND	320
Tequila, Lychee, Tamarind, Lime Juice, Grenadine	
THAI SABAI	320
Mekhong Rum, Sweet Basil, Lime Juice, Splash Soda	
PLANTER'S PUNCH	320
Dark Rum, Orange, Lemon Pineapple Juice, Grenadine	
PINA COLADA	320
White Rum, Malibu, Pineapple Juice, Coconut Milk	
CUBA LIBRE	320
Silver Rum, Coca Cola, Lime	

Martinis

DRY MARTINI COCKTAIL	320
Gin, Martini Extra Dry	
VODKA MARTINI	320
Vodka, Martini Extra Dry	
JAMES BOND	320
Gin, Vodka, Martini Extra Dry	
COSMOPOLITAN	320
Vodka, Triple Sec	
Lime, Cranberry Juice	
NEGRONI	320
Gin, Martini Rosso, Campari, Fresh Orange	
PERFECT COCKTAIL	320
Gin, Martini Rosso, Martini Extra Dry, Bitter	

Non Alcoholic Cocktails and Smoothies

TAMARIND COOLER	200
Guava, Tamarind Juice	
Grenadine, Lemon Juice	
GUAVA DELIGHT	200
Guava, Orange, Lime Juice	
PEACH & PINEAPPLE SMOOTHIE	200
Peach, Pineapple, Plain Yogurt, Milk, Honey	
MIXED BERRIES & BANANA SMOOTHIE	200
Mixed Berries, Banana, Honey	
Light Cream, Plain Yoghurt	
MIXED BERRIES & BASIL SMOOTHIE	200
Mixed Berries, Sweet Basil, Honey, Plain Yoghurt	
STRAWBERRY & MINT SMOOTHIE	200
Strawberries, Mint, Honey, Plain Yoghurt	
CUCUMBER SMOOTHIE	200
Cucumber, Honey, Light Cream, Plain Yoghurt	
MANGO SMOOTHIES	200
Mango, Plain Yoghurt, Milk, Honey	

Aperitif

APEROL CAMPARI PERNOD RICARD	350
MARTINI DRY MARTINI ROSSO	
MARTINI BIANCO PIMM'S NO.1	

Cognac and Brandy

GRANMONTE RED JUNGLE GRAPPA	350
REGENCY V.S.O.P.	350
HENESSY V.S.O.P.	600
HENESSY X.O.	1200

Whiskey

BALLANTINE'S FINEST	380
J.W.BLACK LABEL	450
JIM BEAM	380
CHIVAS REGAL	450
JOHN JAMESON	450
JACK DANIEL'S	450
GLENFIDDICH 12 YEARS	600
JOHNNIE WALKER SWING	600

Sherry and Port

HARVEY'S BRISTOL CREAM	380
TAYLOR'S VINTAGE PORT	380

Gin

GORDON'S	330
BEEFEATER	340
TANQUERAY	390
KILO	380
CAORUNN	460
BOMBAY SAPPHIRE	390
HENDRICK'S	450

Rum & Tequila

MEKHONG	260
BACARDI WHITE	340
CAPTAIN MORGAN DARK	340
PHRAYA PREMIUM THAI RUM	460
ISSAN	380
SAMUI	380
SIERRA SILVER	390
DON JULIO	580

Vodka

BANGYIKHAN	230
SMIRNOFF	340
KILO	320
ABSOLUT	370
STOLICHNAYA VODKA (GLUTEN FREE)	380
GREY GOOSE	480
BELVEDERE	450

Liqueur

DRAMBUIE, BENEDICTINE D.O.M	420
GRAND MARNIER	
AMARETTO, SAMBUCA	350
KAHLUA, MALIBU, SOUTHERN COMFORT	400
BAILEY'S IRISH CREAM	400
LIMONCELLO, MIDORI	400

Beer

SINGHA BEER S /L	145/230
CHANG BEER S/L	145/230
HEINEKEN S/L	155/270
CHIANG MAI CRAFT BEER S	350
Red Truck Red Ale	
Blossom Weizen	

Fruit Juices and Frosties

WATERMELON, ORANGE, PINEAPPLE	175
COCONUT, GUAVA, LYCHEE	
TAMARIND, MANGO, LONGAN, MIXED BERRIES	
STRAWBERRY	
SHIRAZ GRAPE JUICE	190

Soft Drink

COCA COLA, COCA COLA LIGHT	90
GINGER ALE, TONIC WATER, CLUB SODA	

Mineral Water

S. PELLEGRINO/ EVIAN	230
BOTTLED WATER	50

Cold Beverages

KOMBUCHA Fermented Cold Tea	180
Original or Orange or Pineapple	
ICED TEA OR LEMON TEA	180
ICED LEMONGRASS OR GINGER	180
MINT & LIME WITH BUTTERFLY PEA	180
THAI ICED TEA	180
MOOSE APPLE CIDER	180
Original	
Indie Summer	
(A subtle pandan, roselle & ripened cider apples)	

All prices are subject to 10% service charge
and applicable government tax

Hot Beverages

ORGANIC FOREST COFFEE 160
DECAF COFFEE, LATTE
CAPPUCCINO, ESPRESSO
ORGANIC GREEN TEA/ BLACK TEA
GREEN TEA: JASMINE/ BUTTERFLY PEA
ENGLISH BREAKFAST, EARL GREY
OOLONG, CAMOMILE, LEMONGRASS, GINGER, TURMERIC

FOREST FREE GROWN MONSOON TEAS 190
SELECTION

Shangri La Blend Oolong: Rose, blue lotus, vanilla, orange

Tropical Sunset: Green tea, mango, passion fruit, papaya

Monsoon Blend: Rose, ginger, peach, watermelon

Siam Blend: Lemongrass, chili, kaffir lime, galangal, ginger
Like Tom Yum

Doi Suthep Blend: Green tea blended with strawberry, jasmine
rose, lavender & lotus

Tha Pae Gate Blend: Black tea blended with coconut
pandan & rose

Ping River Blend: Oolong tea blended with longan, lemongrass
pandan & lotus

Rainbow Blend: Black, green, oolong, yellow & white tea
combined with the flavors of mango, passion fruit & papaya