



ရွှေတမာရင်

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 balanced textures & flavours reflect the bounty of the land, diversity of cultures and the generous nature of the Lanna people and their traditions.

ยำสนัด	190
YUM SANUT	
Healthy & authentic Northern Thai spicy boiled mixed vegetables salad	
ตำบะเขือ	160
TUM BA KUEA	
Mild dip of char-grilled eggplant mixed with bird's eye chilli, garlic and shallots served with hard-boiled eggs	
ยำเมี่ยงแบบพม่า	200
YUM MIANG	
Burmese Style fermented Tea Leaf Salad with organic mixed nuts, tomatoes, shallots, green chili, ginger and shredded cabbage dressed with fish sauce, garlic oil and a squeeze of lime	
หน่อไม้ั่ว	220
NOR MAI UA	
Deep-fried bamboo shoots stuffed with minced pork, chili & lemongrass	
ลาบหมูคั่ว	220
LARB MOO KUA	
Salad of minced pork & local herbs	
แกงฮังเลหมู	260
GAENG HAENG LAY MOO	
Rich red curry with braised pork fresh ginger & garlic	
คั่วแคจิ้นไก่	200
KUA KAE GAI	
Stir-fried mixed local vegetables & chicken Northern style	
ผัดผักเชียงดากุ้ง	250
PHAD PHAK CHIANG DA GOONG	
Stir-fried Gymnema leaves with shrimps, eggs, garlic and soy sauce	
ข้าวซอยไก่	230
KHAO SOY GAI	
Egg noodles in rich curry broth with chicken	

Appetizers

- ยำส้มโอกุ้งสด 280
YAM SOM-O GOONG
Spicy pomelo salad with grilled prawn
- เรือน แทมมาริน สะเต๊ะผัด 250
RUEN TAMARIND SATAY PHAD
Stir-fried marinated chicken or pork served with cucumber & pineapple relish
- ปอเปี๊ยะสดสไตล์เวียดนาม 230
FRESH SUMMER ROLLS
VIETNAMESE STYLE
Rice paper rolls with prawns, apple & vegetables
- ยำสลัดทูน่า 390
YUM SALAD TUNA
Organic greens ,cherry tomatoes, sweet basil,coriander, mint with tuna & spicy peanut dressing
- ยำปลาสด 260
YUM PLA SA LID
Fried gourami fish salad with fresh fruits, mint, sweet & sour sauce
- ยำแตงกวาหมูย่าง 260
YUM TAENG KWA MOO YANG
Spicy cucumber salad with grilled pork

Soups

- ต้มยำกุ้ง 290
TOM YUM GOONG
Classic Thai spicy sour soup with prawns kaffir lime leaves & lemongrass
- ต้มข่าไก่ 200
TOM KHA GAI
Chicken in fragrant coconut milk soup with galangal & lemongrass
- ต้มแซบเนื้อ 390
TOM SAEP NUEA
Hot sour soup of braised beef shank with galangal, lemongrass, kaffir lime leaf, cilantro and ground roasted sticky rice

Mains

ไก่ผัดเม็ดมะม่วงหิมพานต์	220
GAI PHAD MED MAMUANG Stir-fried chicken with cashew nuts and capsicum	
ปลาทอดส้มมะขาม	390
PLA THOD SOM MAKHAM Fried fish fillet served with tamarind dipping sauce	
แกงระแวงเนื้อ	420
GAENG RAWAENG NUE Beef sirloin in turmeric green curry with sweet basil & herbs	
แกงป่าไก่สับ	250
GAENG PA GAI SAP Minced chicken in spicy curry broth with green pepper corn, eggplant and finger roots	
หมูผัดกะปิมะเข็วัน	290
MOO PAD KAPI MAK KHAEN Stir-fried pork in shrimp paste with mak khaen, garlic and bird's eye chilies	
แกงคั่วหมูเค็มมะเขือเผา	300
GAENG KUA MU KHEM MAKEUA PAO Salted pork in red curry with minced grilled fish and eggplant	
แกงเป็ดย่างลิ้นจี่	350
GAENG PED YANG LINCHEE Sliced roasted duck breast & lychee in red curry sauce	
ปูหิมผัดผงกะหรี่	390
POO NIM PHAD PONG KARI Fried soft shell crab with creamy curry sauce, onions, celery & herbs	
ผัดไทยกุ้งไข่ฟู	380
PAD THAI GOONG KAI FOO Wok-fried rice noodles with prawns, bean sprouts, tofu & crushed peanuts topped with crispy omelet lace	
ข้าวผัดมันกุ้ง	300
KHAO PHAD MUN GOONG Fried rice with shrimp oil and prawns	

ALL DAY DINNING SELCTION

Healthy treats

ควินัวสลัด	290
ORIENTAL STYLE QUINOA SALAD Quinoa with cucumber, heirloom tomatoes, mint, coriander, & lime	
ข้าวบาร์เลย์กับผักทองสลัด	290
BARLEY & SAUTEED PUMPKIN SALAD Barley, pumpkin, black olives, almonds, pomegranate with balsamic & orange dressing	
อโวคาโด เบคอน สลัด	290
AVOCADO BACON SALAD Mixed greens, avocado & bacon with balsamic vinegar dressing	
ซีซาร์สลัดกับปูน้ำจืด	350
CAESAR SALAD Mixed lettuce topped with croutons, crispy bacon, parmesan cheese & soft shell crab	
สลัดกุ้งกับมะม่วง	270
PRAWN AND MONGO SALAD Mixed greens, cucumber, coriander, mint, lime and yoghurt dressing	
สลัดผักรวมเต้าหู้ทอด	220
ORGANIC MIXED GREEN SALAD WITH TOFU Organic greens, tofu, cherry tomatoes, sweet basil, coriander, mint & spicy peanut dressing	

Bite & Snacks

เห็ดทอดรวม	250
HED THOD RUAM Spiced Mushroom Tempura from the Royal Project Farms served with sweet chili and creamy dipping sauce	
ปอเปี๊ยะทอดมั่งสวิร์ดี	190
POR PIA TORD Crisp-fried spring rolls with vegetables glass noodles with plum sauce	
เปาะเปี๊ยะลาบทอด	190
POR PIA LARB THOD Deep-fried spicy minced pork (larb) spring rolls	
เคอร์ลี่ฟรายส์	190
CURLY FRIES Garlic mayonnaise & tomato sauce	
เฟรนช์ฟรายส์ซอสเนื้อมะเขือเทศ	210
BOLOGNESE FRIES French fries with minced beef tomato sauce, melted cheese and jalapenos	

Sandwiches

(ALL OUR SANDWICHES ARE SERVED WITH FRIES)

บุรีโตไส้เบคอนผักโขม 250

BACON BURRITO

Spinach, roasted peppers, bacon & cheddar cheese

ขนมปังฝรั่งเศสไส้เนื้อพาสทราमी 290

BAGUETTE PASTRAMI

Baguette with seared beef pastrami, caramelized onion, curry mayonnaise, lettuce, tomato and cheese

เบอร์เกอร์ไก่ทอด 270

FRIED CHICKEN BURGER

Burger bun with fried chicken, mozzarella, shredded lettuce & mayonnaise

Meats

ไก่อบ 390

ROASTED SPRING CHICKEN

Roasted half spring chicken with roots vegetables and gravy

พอร์คชอปหมูคุโรบุดะ 490

KUROBUTA PORK CHOP

Pork chop with spinach gratin, mushrooms, sautéed baby potatoes

สเต็กเนื้อริบอาย 790

RIB EYE STEAK

Grilled rib eye steak with green pepper corn cream sauce, organic mixed greens and fries

Pasta

สปาเก็ตตี้ ลิงกวินี หรือ เพนเน่พาสต้า 300

SPAGHETTI, LINGUINI OR PENNE

WITH YOUR CHOICE OF:

ซอสครีมมะเขือเทศใส่ไก่

CHICKEN & CHORIZO IN CREAM SAUCE

ซอสครีมมะเขือเทศใส่กุ้ง

WHITE PRAWNS PINK SAUCE

ผัดแห้งกับเบคอน

BACON AGLIO OLIO GARLIC & PARSLEY

ซอสเนื้อ หรือ ซอสครีมคาโบนาร่า

BEEF BOLOGNESE OR CARBONARA

Kids Meal

(WITH FRENCH FRIES)

นักเก็ตไก่ 220

CHICKEN NUGGETS

Golden fried Chicken nuggets

ฟิชแอนด์ชิพ 250

FISH & CHIPS

Crispy fish and chips with tartar sauce

สเต็กเนื้อสันใน 390

MINUTE STEAK

Grilled sirloin steak & vegetables served with mushroom cream sauce

Sweets

ข้าวเหนียวมะม่วง 200

KHAO NIEW MAMUANG

Mango and sticky rice with coconut ice cream

พานนา คอตตา กลิ่นมะลิ 200

JASMINE PANNA COTTA

ผลไม้รวม 180

POLAMAI RUAM

Mixed seasonal fruits

ไอศกรีม 150

ICE CREAM SELECTIONS

Passion Fruit Sorbet

Tamarind

Coconut

Strawberry

Chocolate

Vanilla



— w sw —
Beverage
— w sw —

Refreshments and Favorite Cocktail

TOM COLLINS	280
Gin, Lime Juice, Syrup & Soda Water	
TEQUILA SUNRISE	280
Tequila, Orange Juice & Grenadine	
WHISKY SOUR	280
Jack Daniel's, Lemon Juice, Syrup & Bitter	
SINGAPORE SLING	280
Gin, Cherry Brandy, Lime Juice Grenadine & Soda Water	
BLACK RUSSIAN	280
Vodka & Kahlua	
DAIQUIRI	280
White Rum, Orange Curacao, Lime Juice & Syrup	
LONG ISLAND ICED TEA	280
Gin, Rum, Vodka, Tequila, Triple Sec Lime Juice & Coca Cola	
MAI TAI	280
Light Rum, Dark Rum, Orange Curacao Pineapple and Orange Juice, Lemon Mixed & Grenadine	
MARGARITA	280
Tequila, Orange Curacao & Lemon Mixed	
MOJITO	280
White Rum, Lemon Mixed, Mint Leaves Brown Sugar & Soda Water	
KAMIKAZE	280
Vodka, Triple Sec, Lime Juice & Syrup	
MANHATTAN	280
Jack Daniel's, Martini Rosso & Bitter	
SAWADEE JAO	280
Vodka & Gin, Passion Fruit, Ginger, Lemongrass, Honey & Lime Juice	
THREE KINGS MONUMENT	280
Gold Rum, Brown Sugar, Lime Juice, Ginger, Sweet Basil & Lime	
RUEN TAMARIND	280
Tequila, Lychee, Cranberry, Tamarind and Lime Juice & Grenadine	
THAI SABAI	280
Mekhong Rum, Fresh Lime, Sweet Basil & Splash Soda	
PAINTER'S PUNCH	280
Dark Rum, Orange, Lemon, Pineapple Juice & Grenadine	
PINA COLADA	280
White Rum, Malibu, Pineapple Juice & Coconut Milk	
CUBA LIBRE	280
Silver Rum, Coca Cola and Lime	

Martinis

DRY MARTINI COCKTAIL	280
Gin and Martini Extra Dry	
VODKA MARTINI	280
Vodka and Martini Extra Dry	
JAMES BOND	280
Gin, Vodka and Martini Extra Dry	
COSMOPOLITAN	280
Vodka, Triple Sec Lime and Cranberry Juice	
NEGRONI	280
Gin, Martini Rosso, Campari & Fresh Orange	
PERFECT COCKTAIL	280
Gin, Martini Rosso and Extra Dry & Bitter	

Non Alcoholic Cocktails and Smoothies

GUAVA DELIGHT	190
Guava, Orange & Lime Juice	
PEACH & PINEAPPLE SMOOTHIES	190
Peach, Pineapple, Plain Yoghurt, Milk & Honey	
TAMARIND COOLER	190
Guava, Tamarind Juice Grenadine & Lemon Juice	
MIXED BERRIES AND BANANA SMOOTHIE	190
Mixed Berries, Banana, Honey Light Cream & Plain Yoghurt	
CUCUMBER SMOOTHIE	190
Cucumber, Honey, Light Cream & Plain Yoghurt	
MANGO SMOOTHIES	190
Mango, Plain Yoghurt, Milk & Honey	

Aperitif

APEROL CAMPARI PERNOD RICARD	250
MARTINI DRY MARTINI ROSSO	
MARTINI BIANCO PIMM'S NO.1	

Cognac and Brandy

REGENCY V.S.O.P.	250
HENESSY V.S.O.P.	450
HENESSY X.O.	600

Whiskey

BALLANTINE'S FINEST	300
J.W.BLACK LABEL	350
JIM BEAM	300
CHIVAS REGAL	350
JOHN JAMESON	350
JACK DANIEL'S	350
GLENFIDDICH 12 YEARS	390
JOHNNIE WALKER SWING	390

Sherry and Port

HARVEY'S BRISTOL CREAM	350
TAYLOR'S VINTAGE PORT	350

Gin

GORDON'S	300
BEEFEATER	300
TANQUERAY	350
BOMBAY SAPPHIRE	350
HENDRICK'S	380
GRANIT BAVARIAN ORGANIC GIN	380

Rum & Tequila

MEKHONG	200
BACARDI WHITE	300
CAPTAIN GOLD	300
CAPTAIN MORGAN DARK	300
PHRAYA PREMIUM THAI RUM	390
TRES MAGUEYES	300
DON JULIO	480

Vodka

BANGYIKHAN	200
SMIRNOFF	300
ABSOLUT	350
STOLICHNAYA VODKA (GLUTEN FREE)	350
GREY GOOSE	380
BELVEDERE	380

Liqueur

DRAMBUIE, BENEDICTINE D.O.M & GRAND MARNIER	390
AMARETTO, SAMBUCA	250
KAHLUA, MALIBU, SOUTHERN COMFORT	350
BAILEY'S IRISH CREAM	350
LIMONCELLO, MIDORI	350

Beer

SINGHA BEER S /L	130/210
CHANG BEER S/L	130/210
HEINEKEN S/L	140/240
CHIANG MAI CRAFT BEER S	250
Red Truck Red Ale	
Blossom Weizen	

Fruit Juices and Frosties

WATERMELON, ORANGE, PINEAPPLE	160
COCONUT, GUAVA, LYCHEE, TAMARIND, MANGO, LONGAN	

Soft Drinks

COCA COLA, COCA COLA LIGHT	80
GINGER ALE, TONIC WATER, CLUB SODA	

Mineral Water

S. PELLEGRINO/ EVIAN	220
BOTTLED WATER	50

Cold Beverages

KOMBUCHA fermented cold tea	160
Original or Orange or Pineapple	
ICED TEA OR LEMON TEA	160
ICED LEMONGRASS OR GINGER	160

Hot Beverages

ORGANIC COFFEE, DECAF COFFEE 150
ORGANIC GREEN TEA/ BLACK TEA
GREEN TEA: JASMINE/ ROSELLE/ BUTTERFLY PEA
ENGLISH BREAKFAST, EARL GREY
OOLONG, CAMOMILE, LEMONGRASS, GINGER, TURMERIC
LEMONGRASS, GINGER

FOREST FREE GROWN MONSOON TEAS 180
SELECTION

OOLONG TEAS FROM MAE SALONG, CHIANG RAI
Shangri la blend oolong: Rose, blue lotus, vanilla, orange

GREEN TEAS FROM MAE TANG, CHIANG MAI
Tropical Sunset: green tea, mango, passion fruit, papaya

FLAVORED BLACK TEAS FROM FANG, CHIANG MAI
Monsoon Blend: Rose, ginger, peach, watermelon
Siam Blend: Lemongrass, chili, kefir lime, galangal, ginger.
Like Tom Yum