



เรือนตะขอมณี

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 Yin 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.*

ยำสนัด	200
<b>YUM SANUT</b>	
Healthy & authentic Northern Thai spicy boiled mixed vegetables salad	
ตำบะเขือ	170
<b>TUM BA KUEA</b>	
Mild dip of char-grilled eggplant mixed with bird's eye chilli, garlic and shallots served with hard-boiled eggs	
ยำเมี่ยงแบบพม่า	210
<b>YUM MIANG</b>	
Burmese style fermented tea leaves 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	230
<b>NOR MAI UA</b>	
Deep-fried bamboo shoots stuffed with minced pork, chili & lemongrass	
ลาบหมูคั่ว	230
<b>LARB MU KUA</b>	
Salad of minced pork & local herbs	
แกงฮังเลหมู	270
<b>GAENG HAENG LAY MOO</b>	
Rich red curry with braised pork, fresh ginger & garlic	
คั่วแคจิ้นไก่	210
<b>KUA KAE GAI</b>	
Stir-fried mixed local vegetables & chicken Northern style	
แอ็บปลา	390
<b>AB PLA</b>	
Grilled sea bass fillet with curry in banana leaves	
คั่วแฮ้มไก่	280
<b>KUA HAEM GAI</b>	
stir fried chicken with curry, kaffir lime leaves & basil	
ผัดผักเชียงดากุ้ง	260
<b>PHAD PHAK CHIANG DA GOONG</b>	
Stir-fried gymnema leaves with shrimps, eggs, garlic and soy sauce	
ข้าวซอยไก่	240
<b>KHAO SOY GAI</b>	
Egg noodles in rich curry broth with chicken	

## *Appetizers*

- ส้มตำปูน้่ม** 260  
**SOM TAM POO NIM**  
Spicy papaya salad with crispy soft shell crab
- ยำส้มโอกุ้งสด** 290  
**YAM SOM-O GOONG**  
Spicy pomelo salad with grilled prawns
- พล่ากุ้ง** 390  
**PHLA GOONG**  
Hot and sour grilled prawns salad with roasted chili sauce, lemon grass & mint
- ยำสลัดทูน่า** 390  
**YUM SALAD TUNA**  
Organic greens, cherry tomatoes, sweet basil, coriander, mint with tuna & spicy peanut dressing
- เรือน แทมมาริน สะเต๊ะผัด** 260  
**RUEN TAMARIND SATAY PHAD**  
Stir-fried marinated chicken or pork served with cucumber & pineapple relish
- ปอเปี๊ยะสดสไตล์เวียดนาม** 240  
**FRESH SUMMER ROLLS**  
**VIETNAMESE STYLE**  
Rice paper rolls with prawns, apple & vegetables

## *Soups*

- ต้มยำกุ้ง** 300  
**TOM YUM GOONG**  
Classic Thai spicy sour soup with prawns, kaffir lime leaves & lemongrass
- ต้มข่าไก่** 220  
**TOM KHA GAI**  
Chicken in fragrant coconut milk soup with galangal & lemongrass
- ต้มแซ่บเนื้อ** 390  
**TOM SAEP NUEA**  
Hot sour soup of braised beef shank with galangal, lemongrass, kaffir lime leaves, cilantro and ground roasted sticky rice

## *Mains*

ซี่โครงหมูซอสมะขาม	490
<b>TAMARIND GLAZED PORK SPARE RIPS</b> Tender baby back spare ribs with sweet & sour tamarind sauce	
ปูนึ่งผัดผงกะหรี่	410
<b>POO NIM PHAD PONG KARI</b> Fried soft shell crab with creamy curry sauce, onions, celery & herbs	
ไก่ผัดเม็ดมะม่วงหิมพานต์	240
<b>GAI PHAD MED MAMUANG</b> Stir-fried chicken with cashew nuts and capsicum	
ปลาทอดส้มมะขาม	390
<b>PLA THOD SOM MAKHAM</b> Fried sea bass fillet served with tamarind dipping sauce	
ปลากระพงนึ่งมะนาว	420
<b>PLA KAPONG NEUNG MANAO</b> Steamed sea bass fillet with garlic & lime sauce	
แกงเขียวหวานไก่	310
<b>GAENG KIEW WARN GAI</b> Chicken in green curry with basil & herbs	
แกงเขียวหวานเนื้อ	450
<b>GAENG KIEW WARN NUEA</b> Beef in green curry with basil & herbs	
เนื้อผัดน้ำมันหอย	460
<b>NUEA PHAD NAM MAN HOY</b> Stir-fried beef with bean sprouts mushrooms & oyster sauce	
ผัดเห็ดรวมกับกุ้ง	320
<b>PHAD HED RUAM GOONG</b> Stir-fried mixed mushrooms with prawns & oyster sauce	
แกงเผ็ดไก่	310
<b>GAENG PHET GAI</b> Chicken in red curry with basil & herbs	
แกงระแวงเนื้อ	470
<b>GAENG RAWAENG NUE</b> Beef in turmeric green curry with sweet basil & herbs	
แกงคั่วหมูเค็มมะเขือเผา	320
<b>GAENG KUA MU KHEM MAKEUA PAO</b> Salted pork in red curry with minced grilled fish and eggplant	
แกงเป็ดย่างลิ้นจี่	370
<b>GAENG PED YANG LINCHEE</b> Sliced roasted duck breast & lychee in red curry sauce	
ผัดไทยกุ้งไข่ฟู	390
<b>PHAD THAI GOONG KAI FOO</b> Wok-fried rice noodles with prawns, bean sprouts, tofu & crushed peanuts topped with crispy omelet lace	
ข้าวผัดมันกุ้ง	310
<b>KHAO PHAD MUN GOONG</b> Fried rice with shrimp oil and prawns	

ALL DAY DINNING SELECTION

*Healthy treats*

ควินัวสลัด	290
<b>ORIENTAL STYLE QUINOA SALAD</b> Quinoa with cucumbers, heirloom tomatoes, mint, coriander & lime	
ข้าวบาร์เลย์กับฟักทองสลัด	290
<b>BARLEY &amp; SAUTEED PUMPKIN SALAD</b> Barley, pumpkin, black olives, almonds, pomegranate with balsamic & orange dressing	
อโวคาโด เบคอน สลัด	310
<b>AVOCADO BACON SALAD</b> Mixed greens, avocado & bacon with balsamic vinegar dressing	
ซีซาร์สลัด	310
<b>CAESAR SALAD</b> Romaine lettuce topped with croutons, crispy bacon, parmesan cheese	
สลัดกุ้งกับมะม่วง	290
<b>PRAWN AND MANGO SALAD</b> Mixed greens, cucumber, coriander, mint with prawns and lime, yoghurt dressing	
สลัดผักรวมเต้าหู้ทอด	240
<b>ORGANIC MIXED GREEN SALAD WITH TOFU</b> Organic greens, tofu, cherry tomatoes, sweet basil, coriander, mint & spicy peanut dressing	

*Bite & Snacks*

เห็ดทอดรวม	260
<b>HED THOD RUAM</b> Spiced mushroom tempura from the Royal Project Farms served with sweet chili and creamy dipping sauce	
ปูนุ่มคลูกงา	410
<b>POO NIM KHLUK NGA</b> Sesame soft shell crab tempura served with Northeast-style chilli & lime dip	
ปอเปี๊ยะทอดมังสวิวัติ	200
<b>POR PIA TORD</b> Crisp-fried spring rolls with vegetables, glass noodles with plum sauce	
ปอเปี๊ยะลาบทอด	200
<b>POR PIA LARB THOD</b> Deep-fried spicy minced pork (larb) spring rolls	
เฟรนช์ฟรายส์ซอสเนื้อมะเขือเทศ	220
<b>BOLOGNESE FRIES</b> French fries with minced beef & tomato sauce, melted cheese and jalapenos	
เคอร์ลี่ฟรายส์	190
<b>CURLY FRIES</b> Garlic mayonnaise & tomato sauce	

## *Sandwiches*

(ALL OUR SANDWICHES ARE SERVED WITH FRIES)

- บุรีโต้ใส่เบคอนผักโขม 270  
**BACON BURRITO**  
Spinach, roasted peppers, bacon & cheddar cheese
- ขนมปังฝรั่งเศสใส่เนื้อพาสตรามี 310  
**BAGUETTE PASTRAMI**  
Baguette with seared beef pastrami, caramelized onion, curry mayonnaise, lettuce, tomato and cheese
- คลับแซนด์วิช 320  
**CLUB SANDWICH**  
Fried egg, chicken & bacon
- เบอร์เกอร์ไก่ทอด 290  
**FRIED CHICKEN BURGER**  
Burger bun with fried chicken, mozzarella, shredded lettuce & mayonnaise
- เบอร์เกอร์เนื้อชีส 470  
**BEEF CHEESE BURGER**

## *Meats*

- กุ้งลายเสือย่าง 790  
**TIGER PRAWN**  
Pan fried tiger prawns in creamy brandy lemon sauce with grilled vegetables and fries
- ปลากระพงย่าง 460  
**SEABASS**  
Grilled sea bass fillet with garlic butter and organic greens & spicy peanut dressing
- อกไก่ย่าง 370  
**CHICKEN BREAST**  
Grilled chicken breast with wok-fried organic brown rice noodles, baby bok choy, yellow curry & coconut milk
- พอร์คช็อปหมูคุโรบูตะ 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:**
- ซอสครีมมะเขือเทศใส่กุ้ง  
**WHITE PRAWNS PINK SAUCE**
- ผัดแห้งกับเบคอน  
**BACON AGLIO OLIO GARLIC & PARSLEY**
- ซอสเนื้อ หรือ ซอสครีมคาโบนาร่า  
**BEEF BOLOGNESE OR CARBONARA**

## *Kids Meal*

(WITH FRENCH FRIES)

นักเก็ตไก่ 250

### **CHICKEN NUGGETS**

Golden fried chicken nuggets

ฟิชแอนด์ชิพ 260

### **FISH & CHIPS**

Crispy sea bass fillet and chips with tartar sauce

สเต็กเนื้อ 450

### **MINUTE STEAK**

Grilled rib eye steak with mushroom cream sauce  
& grilled vegetables

## *Sweets*

บราวนี่ 220

### **BROWNIE**

Served with strawberry ice cream

เค้กมะตูม 220

### **BAEL FRUIT CAKE**

Served with vanilla ice cream

ข้าวเหนียวมะม่วง 200

### **KHAO NIEW MAMUANG**

Mango and sticky rice

พานนา คอตต้า กลิ่นมะลิ 200

### **JASMINE PANNA COTTA**

ผลไม้รวม 180

### **POLAMAI RUAM**

Mixed seasonal fruits

ไอศกรีม 150

### **ICE CREAM SELECTIONS**

**Passion Fruit**

**Tamarind**

**Tangerine**

**Mulberry**

**Strawberry**

**Coconut & banana**

**Chocolate**

**Vanilla**



— w sw —  
*Beverage*  
— w sw —



## *Refreshments and Favorite Cocktail*

<b>TOM COLLINS</b>	290
Gin, Lime Juice & Soda Water	
<b>TEQUILA SUNRISE</b>	290
Tequila, Orange Juice & Grenadine	
<b>WHISKY SOUR</b>	290
Jack Daniel's, Lemon Juice & Bitter	
<b>SINGAPORE SLING</b>	290
Gin, Cherry Brandy, Pineapple, Lime Juice	
<b>BLACK RUSSIAN</b>	290
Vodka & Kahlua	
<b>DAIQUIRI</b>	290
White Rum, Orange Curacao & Lime Juice	
<b>LONG ISLAND ICED TEA</b>	290
Gin, Rum, Vodka, Tequila, Triple Sec, Lime Juice & Coca Cola	
<b>MAI TAI</b>	290
Light Rum, Dark Rum, Orange Curacao Pineapple and Orange Juice, Lemon Mixed & Grenadine	
<b>MARGARITA</b>	290
Tequila, Orange Curacao & Lemon Mixed	
<b>MOJITO</b>	290
White Rum, Lemon Mixed, Mint Leaves	
<b>KAMIKAZE</b>	290
Vodka, Triple Sec & Lime Juice	
<b>MANHATTAN</b>	290
Jack Daniel's, Martini Rosso & Bitter	
<b>SAWADEE JAO</b>	290
Vodka, Gin, Passion Fruit, Ginger, Lemongrass, Honey & Lime Juice	
<b>THREE KINGS MONUMENT</b>	290
Gold Rum, Fresh Lime, Ginger & Sweet Basil	
<b>RUEN TAMARIND</b>	290
Tequila, Lychee, Tamarind, Lime Juice & Grenadine	
<b>THAI SABAI</b>	290
Mekhong Rum, Sweet Basil, Lime Juice, & Splash Soda	
<b>PAINTER'S PUNCH</b>	290
Dark Rum, Orange, Lemon, Pineapple Juice & Grenadine	
<b>PINA COLADA</b>	290
White Rum, Malibu, Pineapple Juice & Coconut Milk	
<b>CUBA LIBRE</b>	290
Silver Rum, Coca Cola and Lime	

## *Martinis*

<b>DRY MARTINI COCKTAIL</b>	290
Gin and Martini Extra Dry	
<b>VODKA MARTINI</b>	290
Vodka and Martini Extra Dry	
<b>JAMES BOND</b>	290
Gin, Vodka and Martini Extra Dry	
<b>COSMOPOLITAN</b>	290
Vodka, Triple Sec Lime and Cranberry Juice	
<b>NEGRONI</b>	290
Gin, Martini Rosso, Campari & Fresh Orange	
<b>PERFECT COCKTAIL</b>	290
Gin, Martini Rosso, Martini Extra Dry & Bitter	

## *Non Alcoholic Cocktails and Smoothies*

<b>TAMARIND COOLER</b>	195
Guava, Tamarind Juice Grenadine & Lemon Juice	
<b>GUAVA DELIGHT</b>	195
Guava, Orange, Lime Juice	
<b>PEACH &amp; PINEAPPLE SMOOTHIES</b>	195
Peach, Pineapple, Plain Yogurt, Milk & Honey	
<b>MIXED BERRIES AND BANANA SMOOTHIE</b>	195
Mixed Berries, Banana, Honey Light Cream & Plain Yoghurt	
<b>MIXED BERRIES &amp; BASIL SMOOTHIE</b>	195
Mixed Berries, Sweet Basil, Honey & Plain Yoghurt	
<b>STRAWBERRY &amp; MINT SMOOTHIE</b>	190
Strawberries, Mint, Honey & Plain Yoghurt	
<b>CUCUMBER SMOOTHIE</b>	195
Cucumber, Honey, Light Cream & Plain Yoghurt	
<b>MANGO SMOOTHIES</b>	195
Mango, Plain Yoghurt, Milk & Honey	

## *Aperitif*

<b>APEROL   CAMPARI   PERNOD   RICARD MARTINI DRY   MARTINI ROSSO MARTINI BIANCO   PIMM'S NO.1</b>	300
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## *Cognac and Brandy*

<b>GRANMONTE RED JUNGLE GRAPPA</b>	350
<b>REGENCY V.S.O.P.</b>	320
<b>HENESSY V.S.O.P.</b>	580
<b>HENESSY X.O.</b>	1200

## *Whiskey*

<b>BALLANTINE'S FINEST</b>	320
<b>J.W.BLACK LABEL</b>	380
<b>JIM BEAM</b>	320
<b>CHIVAS REGAL</b>	380
<b>JOHN JAMESON</b>	380
<b>JACK DANIEL'S</b>	380
<b>GLENFIDDICH 12 YEARS</b>	420
<b>JOHNNIE WALKER SWING</b>	420

## *Sherry and Port*

<b>HARVEY'S BRISTOL CREAM</b>	370
<b>TAYLOR'S VINTAGE PORT</b>	370

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

## *Gin*

GORDON'S	320
BEEFEATER	320
TANQUERAY	380
BOMBAY SAPPHIRE	380
HENDRICK'S	420
GRANIT BAVARIAN ORGANIC GIN	420

## *Rum & Tequila*

MEKHONG	250
BACARDI WHITE	320
CAPTAIN GOLD	320
CAPTAIN MORGAN DARK	320
PHRAYA PREMIUM THAI RUM	400
SIERRA SILVER	320
DON JULIO	520

## *Vodka*

BANGYIKHAN	220
SMIRNOFF	320
ABSOLUT	370
STOLICHNAYA VODKA (GLUTEN FREE)	370
GREY GOOSE	400
BELVEDERE	400

## *Liqueur*

DRAMBUIE, BENEDICTINE D.O.M	400
GRAND MARNIER	
AMARETTO, SAMBUCA	270
KAHLUA, MALIBU, SOUTHERN COMFORT	380
BAILEY'S IRISH CREAM	380
LIMONCELLO, MIDORI	380

## *Beer*

SINGHA BEER S /L	140/220
CHANG BEER S/L	140/220
HEINEKEN S/L	150/250
CHIANG MAI CRAFT BEER S	260
Red Truck Red Ale	
Blossom Weizen	

## *Fruit Juices and Frosties*

WATERMELON, ORANGE, PINEAPPLE	165
COCONUT, GUAVA, LYCHEE	
TAMARIND, MANGO, LONGAN, MIXED BERRIES	
STRAWBERRY	
SHIRAZ GRAPE JUICE	190

## *Soft Drink*

COCA COLA, COCA COLA LIGHT	85
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
MINT & LIME WITH BUTTERFLY PEA	160
THAI ICED TEA	160
MOOSE APPLE CIDER	160
Original	
Indie Summer	
(A subtle pandan & roselle and ripened cider apples)	

## *Hot Beverages*

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

FOREST FREE GROWN MONSOON TEAS 180  
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 and lotus

**Tha Pae Gate Blend:** Black tea blended with coconut, pandan  
and rose

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

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