



# 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.

## Appetizers

-  **หน่อไม้ั่ว** 230  
**NOR MAI UA**  
Deep-fried bamboo shoots stuffed with minced pork, chilli & lemongrass
-  **ไส้อั่วกับน้ำพริกหนุ่ม** 290  
**SAI OUA & NAM PRIK NUM PLATTER**  
Roasted Chiang Mai-style spicy pork sausage served with grilled green chilli dip boiled mixed vegetables
-  **ยำสนัด** 190  
**YUM SANUT**  
Healthy & authentic Northern Thai spicy boiled mixed vegetables salad
-  **ตำบะเขือ** 190  
**TUM BA KUEA**  
Mild dip of char-grilled eggplant mixed with bird's eye chilli, garlic, shallots & shrimp paste served with hard-boiled eggs
- อ่องปู** 250  
**AUNG POO**  
Grilled egg with crab oil in crab shell served with fresh crunchy vegetable sticks
-  **ยำเหมียงแบบพม่า** 200  
**YUM MIANG**  
**Burmese Style Tea Leaf Salad**  
Fermented tea leaves mixed with organic peanuts, tomatoes shallots, green chili, ginger and shredded cabbage dressed with fish sauce, garlic oil and a squeeze lime

## Mains

-  **ลาบหมูคั่ว** 250  
**LARB MOO KUA**  
Salad of minced pork & local herbs
-  **คั่วแคจิ้นไก่** 230  
**KUA KAE GAI**  
Stir-fried mixed local vegetables & chicken Northern style
- แกงฮังเล** 290  
**GAENG HAENG LAY**  
Rich red curry with braised pork fresh ginger & garlic
- ข้าวซอยไก่** 230  
**KHAO SOY GAI**  
Egg noodles in rich curry broth with chicken



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

# Ruen Tamarind Thai Food

## Appetizers

ข้าวตังหน้าตั้ง 230

**KHAO TANG NA TANG**

Crispy rice crackers  
with pork & shrimp dip

ปอเปี๊ยะปู 230

**POR PIA POO**

Crisp-fried spring rolls with crab meat  
accompanied with plum sauce



ส้มตำปูนิ่ม 250

**SOM TAM POO NIM**

Spicy papaya salad with crispy soft shell crab

เรื้อน แทมมาริน สะเต๊ะผัด 250

**“RUEN TAMARIND” SATAY PHAD**

Stir-fried marinated beef, chicken or pork  
served with cucumber & pineapple relish



ยำส้มโอกุ้งสด 300

**YAM SOM-O GOONG**

Spicy pomelo salad with grilled prawns

ปูนิ่มคลุกงา 400

**POO NIM KHLUK NGA**

Sesame soft shell crab tempura  
served with Northeast-style chilli & lime dip

## Soups



ต้มยำกุ้ง 320

**TOM YAM GOONG**

Classic Thai spicy sour soup with prawns  
kaffir lime leaves & lemongrass

ไก่ต้มขมิ้น 230

**GAI TOM KAMIN**

Light chicken soup with turmeric

ซี่โครงหมูต้มใบมะขามอ่อน 250

**SEE-KRONG MOO BAI MAKHAM OON**

Sour pork spare ribs with young tamarind leaves

ต้มข่าไก่ 230

**TOM KHA GAI**

Chicken in coconut milk soup  
with galangal & lemongrass

## Mains

ไก่ผัดเม็ดมะม่วงหิมพานต์ 250

**GAI PHAD MED MAMUANG**

Stir fried chicken with cashew nuts

กุ้งทอดส้มมะขาม 490

**GOONG THOD SOM MAKHAM**

Fried prawns served with tamarind dipping sauce

ปูนิ่มผัดผงกะหรี่ 450

**POO NIM PHAD PONG KARI**

Fried soft shell crab with creamy curry sauce  
onions, celery & green herbs



Mildly Spicy



Spicy

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# Ruen Tamarind Thai Food

-  ปลากระพงนึ่งมะนาว 450  
**PLA KAPONG NEUNG MANAO**  
Steamed sea bass filet  
with garlic & lime sauce
-  แกงเปิดอย่างลิ้นจี่ 420  
**GAENG PED YANG LINCHEE**  
Sliced roasted duck breast & lychee  
in red curry sauce
- ปลาทอดเปรี้ยวหวาน 450  
**PHAD PRIEOW WARN PLA THOD**  
Sweet & sour fried fish  
with pineapple, onions & cucumber
- เนื้อผัดน้ำมันหอย 550  
**NUEA PHAD NAM MAN HOY**  
Stir-fried beef sirloin with bean sprouts  
mushrooms in oyster sauce
- ผัดเห็ดรวมกับกุ้ง 300  
**PHAD HED RUAM GOONG**  
Stir-fried mixed mushrooms  
with prawn & oyster sauce
- แกงกะหรี่ไก่ 290  
**GAENG KARI GAI**  
Home-made chicken curry  
with banana, chestnut & sweet potato
- แกงเขียวหวานไก่ 290  
**GAENG KIEW WARN GAI**  
Chicken in green curry  
with basil & herbs served with Thai roti
- แกงเขียวหวานเนื้อ 550  
**GAENG KIEW WARN NUEA**  
Beef sirloin in green curry  
with basil & herbs served with Thai roti
- แพนงเนื้อย่าง 550  
**PANAENG NUEA YANG**  
Grilled beef sirloin topped with kaffir lime leaf  
with red curry in coconut sauce
- ห่อซี่ปลากระพง 450  
**SEARED SEABASS FILET**  
Thai red curry & kaffir lime leaves



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## Rice and Noodles

-  เส้นข้าวซอยผัดซีเมาทะเล 390  
**SEN KHAO-SOI PHAD KHI MAO TALAY**  
Wok-fried egg noodles  
with seafood & vegetables  
seasoned with chilli, garlic  
hot basil & oyster sauce
-  บะหมี่กึ่งแถมมาริน 390  
**BAMEE GOONG TAMARIND**  
Tamarind Village's signature egg noodles  
served with prawn curry
- ข้าวผัดเนื้อย่างน้ำจิ้มแจ่ว 450  
**KHAO PHAD NUEA YANG  
NAM JIM JIEW**  
Spicy fried rice with beef in Northeast style
- ข้าวผัดหมูฮ่องกง 290  
**KHAO PHAD MOO HONG**  
Wok-fried rice  
with caramelized pork belly  
Chinese broccoli, cucumber relish
- ผัดไทยกุ้งไข่ฟู 320  
**PHAD THAI GOONG KAI FOO**  
Thin rice noodles, wok-fried with prawns  
bean sprouts, tofu & crushed peanuts  
topped with crispy omelet lace
- ข้าวผัดมันกุ้ง 300  
**KHAO PHAD MUN GOONG**  
Fried rice with shrimp oil & prawns
- บะหมี่ต้มยำกุ้งน้ำข้น 350  
**BAMEE TOM YAM GOONG**  
Fresh egg noodles with prawns and  
Thai herbs in a spicy Tom Yum broth
- เส้นญวนยำน้ำกะทิกับปอเปี๊ยะมังสวิรัต 250  
**SEN YUAN YUM NAM KATI**  
Vietnamese style rice vermicelli noodles  
with coconut milk, pineapple and ginger  
served with crispy vegetable spring rolls



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# All Day Dining

## Salads

- สลัดผักรวมเต้าหู้ทอด 280  
**ORGANIC MIXED GREEN SALAD WITH CRISPY TOFU**  
Organic greens, cherry tomatoes, fresh sweet basil coriander, peppermint & spicy peanut dressing
- สลัดผักร็อกเก็ตกับเนื้อสันนอกย่าง 350  
**ROCKET SALAD WITH GRILLED BEEF**  
Rocket salad, cherry tomatoes  
grilled beef sirloin, parmesan cheese  
with balsamic dressing
- อโวคาโด เบคอน สลัด 290  
**AVOCADO BACON SALAD**  
Baby green leaves, avocado & bacon  
with balsamic vinegar dressing
- สลัดกุ้งกับมะม่วง 350  
**PRAWN & MANGO SALAD**  
Cucumber, coriander, mint  
lime & yoghurt dressing
- ซีซาร์สลัดกับปูนิ่ม 350  
**CAESAR SALAD**  
Fresh greens topped with croutons, crispy bacon  
parmesan cheese & soft shell crab

## Appetizers

- ปอเปี๊ยะสดสไตล์เวียดนาม 250  
**FRESH SUMMER ROLLS VIETNAMESE STYLE**  
Rice paper rolls  
with crab, apple & vegetables
- ไก่ย่างยากิโทริ 250  
**CHICKEN YAKITORI**  
Grilled chicken skewers marinated  
in soy sauce, mirin & sake
- ผัดเนื้อสันนอกสไตล์เกาหลี 350  
**STIR-FRIED BEEF SIRLOIN BITES KOREAN STYLE**  
Garlic soya sauce & sesame  
with organic greens

## Soups

- ซूपผักโขม 290  
**ORGANIC SPINACH & DILL CREAM SOUP**
- ซूपมิโซะกุ้งสด 290  
**PRAWN MISO SOUP**  
Silken tofu, dry seaweed & spring onion
- ซूपเห็ด 290  
**MUSHROOM & TRUFFLE OIL CREAM SOUP**



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Spicy

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## *Mains*

ทูน่าเสต็กเทอริยากิ	390
<b>GARLIC TERIYAKI TUNA STEAK</b> Seared tuna with garlic teriyaki sauce wok-fried bok choy & mushrooms	
อุด้งเนื้อ	390
<b>UDON WITH BEEF &amp; BABY BOK CHOY</b> Wok-fried Udon noodles with baby bok choy & sautéed beef	
เส้นก๋วยเตี๋ยวข้าวกล้องไก่	290
<b>CHICKEN &amp; ORGANIC BROWN RICE NOODLES</b> Wok-fried brown rice noodles chicken, yellow curry turmeric & coconut milk	
สปาเก็ตตี้ หรือ เพนเน่พาสต้า	290
ซอสเนื้อ ซอสครีมคาโบนาร่า หรือ ซอสมะเขือเทศ	
<b>SPAGHETTI OR PENNE WITH YOUR CHOICE OF:</b>	
<b>BOLOGNESE</b> Minced beef & tomato sauce	
<b>CARBONARA</b> Cream, bacon & cheese sauce	
<b>POMODORO</b> Tomato, onion, oregano & garlic sauce	

## *All Day Dining*

### *Kids Meal*

นั้กเก้ตไค้	250
<b>CHICKEN NUGGETS</b> Golden fried chicken nuggets	
ฟิชแอนด์ชิพ	250
<b>FISH &amp; CHIPS</b> Crispy fish & chips with tartar sauce	
สตั๊กเนื้อสันไ้	350
<b>MINUTE STEAK</b> Grilled sirloin steak with vegetables served with mushroom cream sauce	

### *Sandwiches and Burgers* (WITH FRENCH FRIES)

ฟอคคาเซียคาปริ้เซ้	290
<b>FOCACCIA BREAD CAPRESE</b> Pesto, tomato rocket salad mozzarella cheese	
คลับแซนด์วิช	280
<b>CLUB SANDWICH</b> Fried egg, chicken & bacon	
ทูน่าแซนด์วิช	280
<b>TUNA SANDWICH</b> Tuna on brown bread	
แฮมเบอร์เกอร์หรือชีสเบอร์เกอร์	320
<b>BEEF OR CHEESE BURGER</b>	



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*Vegetarian Food*  
— w o w —

Please let our staff know if you prefer us to use salt  
or fish sauce in preparing your vegetarian Thai dishes

# Vegetarian Thai Food

## Appetizers

-  ยำส้มโอเต้าหู้ 200  
**YAM SOM O TAO-HU**  
Spicy pomelo salad with crispy yellow tofu tossed with coconut, peanut & tamarind dressing
-  ส้มตำมังสวิรัต 195  
**SOM TAM**  
Spicy Thai papaya salad
- ปอเปี๊ยะทอดมังสวิรัต 195  
**POR PIA TORD**  
Crisp-fried spring rolls with vegetables glass noodles served with plum sauce

## Soups

- ซุปรวมโหระเห็ด 195  
**MUSHROOM MISO SOUP**  
with silken tofu, dry seaweed & spring onion

## Mains

- ผัดผักโสมถนกระเทียมซีอิ้วขาว 195  
**PHAD PHAK SOPON KRATIEM**  
Wok-fried bok-choy with garlic & soy sauce
- เต้าหู้ผัดเม็ดมะม่วงหิมพานต์ 200  
**TAO-HU PAD MED MAMUANG**  
Stir-fried tofu with cashew nuts
-  เต้าหู้ผัดกะเพราใส่เห็ด 200  
**TAO-HU PHAD KAPRAOW**  
Stir-fried tofu & mushroom with hot basil sauce
- แกงเขียวหวานเต้าหู้ 200  
**GAENG KEAW WAN TAO-HU**  
Tofu & vegetables in green curry
- ผัดเห็ดกับผักใส่ขิงและกระเทียม 200  
**PHAD HED KHING KRATIEM**  
Wok-fried assorted mushrooms & vegetables in ginger garlic sauce



Mildly Spicy

Spicy

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## *Rice and Noodles*

- ผัดไทยมั่งสวิร์ติ 195  
**PHAD THAI**  
Thin rice noodles wok-fried  
with bean sprouts, tofu & crushed peanuts
- ก๋วยเตี๋ยวผัดซีอิ้วมั่งสวิร์ติ 195  
**KUAY TIEOW PHAD SEE EEW**  
Stir-fried noodles with vegetables
- เส้นก๋วยเตี๋ยวข้าวกล้องผัดผงกะหรี่ 200  
**KUAY TIEOW KHAO KHLONG  
PHAD PONGKARI**  
Wok-fried organic brown rice noodles  
with baby bok choy, fresh celery  
chilli yellow curry  
turmeric & coconut milk

## *All Day Sweets*

ข้าวเหนียวมะม่วง KHAO NIEOW MAMUANG Mango & sticky rice with coconut ice cream	200
พานนา คอตตา กลิ่นมะลิ JASMINE PANNA COTTA	200
พุดดิ้งมะม่วงกับว่านหางจระเข้ MANGO PUDDING WITH ALOE VERA Fresh mango pudding with pomelo & aloe vera	200
คัสตาร์ดกาแฟ COFFEE CUSTARD	190
ผลไม้รวม POLAMAI RUAM Mixed seasonal fruits	180
ชีสเค้กใบเตย PANDAN CHEESE CAKE Home-made pandan cheese cake served with coconut ice cream	220
ไอศกรีม ICE CREAM SELECTIONS <b>Tamarind</b> <b>Coconut</b> <b>Mint Choc Chip</b> <b>Passion fruit Sorbet</b> <b>Strawberry</b> <b>Siamese Tea</b>	150



—no sw—  
*Beverage*  
—no en—

## *Creations*

<b>SAWADEE JAO</b>	290
Lemongrass and Ginger Infused in Vodka & Gin Passion Fruit, Longan Honey, and lime Juice	
<b>AEUNG MAI NA</b>	290
Tequila, Dark Rum, Creme de Cassis, Cranberry Juice Roselle juice, Lime Juice & Mint Leave	
<b>MAE SA</b>	290
Raisin & Cinnamon Infused in White & Gold Rum Lime Juice, Fresh Mango & Lavender Scent	
<b>THREE KINGS MONUMENT</b>	290
Gold Rum, Brown Sugar, Lime Juice Ginger, Thai Basil & Lime	
<b>RUEN TAMARIND</b>	290
Cranberry Infused in Tequila, Lychee in syrup Tamarind Juice, Lime Juice, Syrup & Red Grenadine	

## *Refreshments & Favorite Cocktails*

<b>TOM COLLINS</b>	280
Gin, Lime Juice, Syrup & Soda Water	
<b>TEQUILA SUNRISE</b>	280
Tequila, Orange Juice & Grenadine	
<b>PAINTER'S PUNCH</b>	280
Dark Rum, Orange, Lemon Pineapple Juice, Grenadine & Syrup	
<b>BLOODY MARY</b>	280
Vodka, Tomato Juice, Tabasco Lea & Perrins & Lemon	
<b>WHISKY SOUR</b>	280
Jack Daniel's, Lemon Juice, Syrup & Bitter	
<b>SINGAPORE SLING</b>	280
Gin, Cherry Brandy, Lime Juice Grenadine, Syrup & Soda Water	
<b>BLACK RUSSIAN</b>	280
Vodka & Kahlua	
<b>DAIQUIRI</b>	280
White Rum, Orange Curacao, Lime Juice & Syrup	
<b>LONG ISLAND ICED TEA</b>	280
Gin, Rum, Vodka, Tequila, Triple Sec Lime Juice & Coca Cola	
<b>MAI TAI</b>	280
Light Rum, Dark Rum, Orange Curacao Pineapple & Orange Juice Lemon Mixed, Grenadine	
<b>MARGARITA</b>	280
Tequila, Orange Curacao & Lemon Mixed	
<b>MOJITO</b>	280
White Rum, Lemon Mixed, Mint Leaves Brown Sugar, Syrup & Soda Water	
<b>KAMIKAZE</b>	280
Vodka, Triple Sec, Lime Juice & Syrup	
<b>PINA COLADA</b>	280
White Rum, Malibu Fresh Pineapple & Coconut Milk	
<b>MANHATTAN</b>	280
Jack Daniel's, Martini Rosso & Bitter	
<b>CUBA LIBRE</b>	280
Dark Rum, Lime Juice & Coca Cola	

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## *Martinis*

<b>DRY MARTINI COCKTAIL</b>	280
Gin and Martini Extra Dry	
<b>VODKA MARTINI</b>	280
Vodka and Martini Extra Dry	
<b>JAMES BOND</b>	280
Gin, Vodka and Martini Extra Dry	
<b>COSMOPOLITAN</b>	280
Vodka, Triple Sec Lime and Cranberry Juice	
<b>NEGRONI</b>	280
Gin, Martini Rosso, Campari & Fresh Orange	
<b>ROB ROY</b>	280
Whiskey, Martini Rosso & Angostura Bitter	
<b>PERFECT COCKTAIL</b>	280
Gin, Martini Rosso and Extra Dry & Bitter	

## *Non Alcoholic Cocktails and Smoothies*

<b>GUAVA DELIGHT</b>	190
Guava, Orange, Lime Juice with Syrup	
<b>PEACH &amp; PINEAPPLE SMOOTHIES</b>	190
Peach, Pineapple, Plain Yogurt, Milk & Honey	
<b>TAMARIND COOLER</b>	190
Guava, Tamarind Juice Grenadine & Lemon Juice	
<b>GREEN INTHANON</b>	190
Kiwi Juice, Apple Juice Lemon Juice & Mint Leaves	
<b>MIXED BERRIES AND BANANA SMOOTHIE</b>	190
Mixed Berries, Banana, Honey Light Cream & Plain Yoghurt	
<b>CUCUMBER SMOOTHIE</b>	190
Cucumber, Honey, Light Cream & Plain Yoghurt	
<b>MANGO SMOOTHIES</b>	190
Mango, Plain Yoghurt, Milk & Honey	

## *Aperitif*

<b>APEROL   CAMPARI</b>	250
<b>MARTINI DRY   MARTINI ROSSO</b>	
<b>MARTINI BIANCO   PIMM'S NO.1</b>	

## *Cognac and Brandy*

<b>REGENCY V.S.O.P.</b>	250
<b>HENESSY X.O.</b>	600
<b>HENESSY V.S.O.P.</b>	450

## *Whiskey*

<b>BALLANTINE'S FINEST</b>	300
<b>J.W. BLACK LABEL</b>	350
<b>JIM BEAM</b>	300
<b>CHIVAS REGAL</b>	350
<b>JOHN JAMESON</b>	350
<b>JACK DANIEL'S</b>	350
<b>GLENFIDDICH 12 YEARS</b>	390
<b>OLD PULTENEY 12 YEARS</b>	390

## *Sherry and Port*

<b>HARVEY'S BRISTOL CREAM</b>	350
<b>TAYLOR'S VINTAGE PORT</b>	350

## *Gin*

GORDON'S	300
BEEFEATER	300
TANQUERAY	350
BOMBAY SAPPHIRE	350
HENDRICK'S	380
CAORUNN	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	350
BAILEY'S IRISH CREAM	350
LIMONCELLO	350

## *Beer*

SINGHA BEER LARGE	210
SINGHA BEER SMALL	130
HEINEKEN LARGE	240
HEINEKEN SMALL	140
CHANG LARGE	210
CHANG SMALL	130
CHIANG MAI BEER, Red Truck Red Ale SMALL	250
CHIANG MAI BEER, Blossom Weizen SMALL	250

## *Fruit Juices and Frosties*

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

## *Soft Drinks*

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

## *Mineral Water*

EVIAN, PERRIER	140
BOTTLED WATER	50

## *Cold Beverages*

KOMBUCHA fermented cold tea	190
ICED TEA OR LEMON TEA	160
ICED LEMONGRASS OR GINGER	160

## *Hot Beverages*

ORGANIC COFFEE, DECAF COFFEE	150
CAFÉ LATTE, CAPPUCCINO, ESPRESSO	
ORGANIC GREEN TEA, ORGANIC BLACK TEA	
JASMINE GREEN TEA, ROSELLE GREEN TEA	
BUTTERFLY PEA GREEN TEA	
ENGLISH BREAKFAST, EARL GREY	
OOLONG, CAMOMILE TEA, PEPPER MINT	
LEMONGRASS, GINGER TEA	