



ရွှေ အမာရင်

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
-  **ยำเมี่ยงแบบพม่า** 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



Mildly Spicy



Spicy

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



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Ruen Tamarind Thai Food



ปลากระพงนึ่งมะนาว

450

PLA KAPONG NEUNG MANAO

Steamed sea bass filet
with garlic & lime sauce



แกงเปิดย่างลิ้นจี่

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

ห่อหุ้มปลากระพง

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
-  บะหมี่กุ้งแถมมาริน 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
- ข้าวผัดหมูฮ้อง 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

- | | |
|---|-----|
| สลัดผักรวมเด้าหู้ทอด | 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

- | | |
|---|-----|
| ซุ๊ปผักโขม | 290 |
| ORGANIC SPINACH & DILL
CREAM SOUP | |
| ซุ๊ปมิโซะกุ้งสด | 290 |
| PRAWN MISO SOUP | |
| Silken tofu, dry seaweed & spring onion | |
| ซุ๊ปเห็ด | 290 |
| MUSHROOM & TRUFFLE OIL
CREAM SOUP | |



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Mains

ทูน่าเสต็กเทอริยากิ 390
GARLIC TERIYAKI TUNA STEAK
Seared tuna with garlic teriyaki sauce
wok-fried bok choy & mushrooms

อุด้งเนื้อ 390
UDON WITH BEEF & BABY BOK CHOY
Wok-fried Udon noodles
with baby bok choy & sautéed beef

เส้นก๋วยเตี๋ยวข้าวกล้องไก่ 290
**CHICKEN & ORGANIC
BROWN RICE NOODLES**
Wok-fried brown rice noodles
chicken, yellow curry
turmeric & coconut milk

สปาเก็ตตี้ หรือ เพนเน่พาสต้า 290
ซอสเนื้อ ซอสครีมคาโบนาร่า
หรือ ซอสมะเขือเทศ
**SPAGHETTI OR PENNE
WITH YOUR CHOICE OF:**

BOLOGNESE
Minced beef & tomato sauce
CARBONARA
Cream, bacon & cheese sauce
POMODORO
Tomato, onion, oregano & garlic sauce

All Day Dining

Kids Meal

นั้กเก็ตไ้	250
CHICKEN NUGGETS	
Golden fried chicken nuggets	
ฟิชแอนด์ชิพ	250
FISH & CHIPS	
Crispy fish & chips with tartar sauce	
สตั้กเนื้อสันใน	350
MINUTE STEAK	
Grilled sirloin steak with vegetables served with mushroom cream sauce	

Sandwiches and Burgers (WITH FRENCH FRIES)

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



Vegetarian Food

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



ส้มตำมังสวิวัติ

195

SOM TAM

Spicy Thai papaya salad

ปอเปี๊ยะทอดมังสวิวัติ

195

POR PIA TORD

Crisp-fried spring rolls with vegetables glass noodles served with plum sauce

Soups

ซุปรวมโหระพา

195

MUSHROOM MISO SOUP

with silken tofu, dry seaweed & spring onion

Mains

ผัดผักโสภณกระเทียมชีอิ้วขาว

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

ผัดไทยมั่งสวิรติ 195

PHAD THAI

Thin rice noodles wok-fried
with bean sprouts, tofu & crushed peanuts

ก๋วยเตี๋ยวผัดซีอิ้วมั่งสวิรติ 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 Tamarind Coconut Mint Choc Chip Passion fruit Sorbet Strawberry Siamese Tea	150



— no sw —
Beverage
— no en —

Creations

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

Refreshments & Favorite Cocktails

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

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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	
ROB ROY	280
Whiskey, Martini Rosso & Angostura Bitter	
PERFECT COCKTAIL	280
Gin, Martini Rosso and Extra Dry & Bitter	

Non Alcoholic Cocktails and Smoothies

GUAVA DELIGHT	190
Guava, Orange, Lime Juice with Syrup	
PEACH & PINEAPPLE SMOOTHIES	190
Peach, Pineapple, Plain Yogurt, Milk & Honey	
TAMARIND COOLER	190
Guava, Tamarind Juice Grenadine & Lemon Juice	
GREEN INTHANON	190
Kiwi Juice, Apple Juice Lemon Juice & Mint Leaves	
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	250
MARTINI DRY MARTINI ROSSO	
MARTINI BIANCO PIMM'S NO.1	

Cognac

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

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
OLD PULTENEY 12 YEARS	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
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

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

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	