

The North

A Culinary Journey at Ruen Tamarind



*Features a special menu inspired by the vibrant spirit
and bold flavors of Northern-Thai cuisine.*

น้ำพริกอ่อนมันปูกับข้าวเกรียบพม่า
**NAM PRIK ONG MUN POO
KHAO KREAB PAR-MA**

Northern Thai crab roe chili dip with Burmese garden pea crackers

290

อบไก่เมือง

OB GAI MUANG

Northern-Thai style roasted guinea fowl with Thai herbs

290

หมูย่างกับน้ำพริกหนุ่มและข้าวจี๋

The Village trio

MOO YANG NAM PRIK NOOM KHAO JEE

Grilled pork with green chili dip & grilled sticky rice with egg

290

ข้าวซอยโบราณเนื้อตุ๋น

KHAO SOI BORAN NUEA TOON

Traditional Khao Soi with braised beef

390

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

เรือนตะขารัง

RUEN TAMARIND

Sips of the North

Our Signature Cocktail Journey



*Explore the vibrant flavors of the North through
our specially crafted infusions.*

MAKHWAN ROSSELLA

Maekhong Thai rum, rossella juice, honey
lime juice, makhwan

350

CHIANG MAI PASSION

Gin, watermelon juice, passion fruit and syrup

350

AUNCHANITA

Rum, butterfly pea juice, lime wedge
mint leaf, brown sugar and soda

350

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