







## VEGETARIAN FOOD

'You Are What You Eat'.

This age-old adage is truer today than ever before as we strive to eat well and to avoid foods that harm our bodies and the environment. At Tamarind Village, we focus on bringing organic, locally-sourced ingredients to our guests and to giving back to society as a whole by supporting fair trade products, social enterprises and charity programs such as our own 'Food for Good' initiative.

Our menu offers guests a number of healthy and balanced options that include nutritious and organic vegetables, herbs and salads. To heighten the benefits of our Thai dishes, we serve only organic rice. We also support small family-run initiatives, using free range organic eggs from local farms. For the perfect accompaniment to a delicious meal, try a cup of our award-winning Mivana organic forest coffee, from Chiang Rai.

Tamarind Village is proud to be a founding partner of the FOOD4GOOD charity program which provides healthy meals for needy children throughout Thailand. As part of its commitment to the program, Tamarind Village donates 1 Thai Baht for every dish ordered in our Ruen Tamarind throughout the year.









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Appetizer		Mains	
เห็ดทอดรวม   HED THOD RUAM Spiced mushrooms tempura from the Royal Project Farm sweet chili & creamy dipping sauce	260	ผัดผักกวางตุ้งฮ่องเต้กระเทียมชีอิ๊วขาว PHAD PHAK KWANGTUNG HONGTE KRATIEM Wok-fried bok-choy with garlic & soy sauce	220
ปอเปี๊ยะทอดมังสวิรัต   POR PIA TORD Crisp-fried spring rolls with vegetables glass noodles & plum sauce	220	ผัดเห็ดกับผักใส่ขิงและกระเทียม PHAD HED KHING KRATIEM Wok-fried mushrooms, vegetables, ginger & garlic sauce	220
ปอเปี้ยะสดสไตล์เวียดนาม Fresh summer rolls with apple & vegetables Vietnamese Style	220	มันฝรั่งผัดเปรี้ยวหวาน MAN FARANG PHAD PRIEW-WAN Stir fried potatoes with tomatoes, cucumber, onion	260
พัก เต้าหู้สะเต๊ะพัด PHAK TAO-HU SATAY PHAD Stir-fried vegetables, mushrooms tofu with spicy rich peanut sauce cucumber & pineapple relish	230	weet & sour sauce ผัดถั่วงอก   PHAD THUA NGOK Wok-fried bean sprouts, tofu, tomatoes spring onion, garlic & soy sauce	230
ยำเมี่ยงแบบพม่าเจ   YUM MIANG BURMA Burmese style fermented tea leaves salad, organic mixed tomatoes, shallots, green chili, ginger, shredded cabbage garlic oil & a squeeze of lime	230 nuts	เต้าหู้ผัดเม็ดมะม่วงหิมพานต์ TAO-HU PHAD MED MAMUANG Stir-fried tofu with cashew nuts	260
ยำส้มโอเต้าหู้   YAM SOM O TAO-HU Spicy pomelo salad with tofu, coconut, peanut tamarind dressing	230	ผัดกะเพราเต้าหู้และเห็ด PHAD KAPHRAO TAO-HU & HED Stir-fried tofu & mushrooms with hot basil sauce	230
ส้มตำมังสวิรัติ   SOM TAM Spicy Thai papaya salad	220	แกงเขียวหวานเต้าหู้ GAENG KIEW WARN TAO-HU Tofu <mark>&amp; vegeta</mark> bles in green curry	250
Salad		แกงเผ็ดอโวคาโด GAENG PHED AVOCADO LINCHEE Avocado, vegetables & lychee in red curry sauce	250
สลัดผักรวม   SEASONAL GARDEN SALAD Mixed seasonal salad, roots vegetables, radish, cucumber croutons & spicy peanuts dressing	250	Noodles	
สลัดผักรวมเต้าหู้ทอด ORGANIC MIXED GREEN SALAD WITH TOFU Organic greens, tofu, cherry tomatoes, sweet basil, coriander, mint & spicy peanut dressing	250	ผัดไทย   PHAD THAI Wok-fried thin rice noodles with bean sprouts tofu & crushed peanuts	260
สลัดผักกับอโวคาโด AVOCADO & ORGANIC MIXED GREEN SALAD Avocado, organic greens with virgin olive oil balsamic	250	ก๋วยเตี๋ยวผัดซี่อิ๊๊ว KUAY TIEOW PHAD SEE EEW Stir-fried noodles with tofu, mushrooms & vegetables	260
dressing		ก๋วยเตี๋ยวราดหน้า KUAY TIEOW RAD NA Fried noodles in tofu, vegetables & mushrooms, gravy sa	260 uce
Soups		เส้นก๋วยเตี๋ยวข้าวกล้องผัดผงกะหรื่	260
ต้มยำเห็ดน้ำใส   TOM YUM HED Spicy clear soup with mushrooms from the Royal Project Farms, kaffir lime leaves & lemongrass	220	KUAY TIEOW KHAO KHLONG PHAD PONG KARI Wok-fried organic brown rice noodles, baby bok choy yellow curry, coconut milk	
ต้มข่าหัวปลี   TOM KHA HUAPLI Banana blossom, mushrooms in fragrant coconut milk soup with galangal, lemongrass	220		