

ရွှေတမာရင်

RUEN TAMARIND



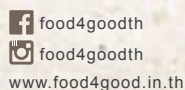
VEGETARIAN FOOD

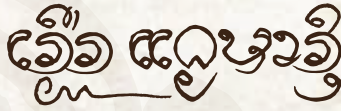
‘You Are What You Eat’.

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.





RUEN TAMARIND

VEGETARIAN FOOD

Appetizer

- เห็ดทอดรวม | HED THOD RUAM 250
Spiced mushroom tempura from the Royal Project Farms served with sweet chili and creamy dipping sauce
- ปอเปี๊ยะทอดมั่งสวิรติ | POR PIA TORD 195
Crisp-fried spring rolls with vegetables, glass noodles served with plum sauce
- ปอเปี๊ยะสดสไตล์เวียดนามเจ FRESH SUMMER ROLLS VIETNAMESE STYLE 195
Rice paper rolls with apple, ginger & vegetables
- ผัก เต้าหู้สะเต๊ะผัด PHAK TAO-HU SATAY PHAD 195
Stir-fried vegetables, mushrooms, tofu with spicy rich peanut sauce served with cucumber & pineapple relish
- ยำเมี่ยงแบบพม่าเจ | YUM MIANG 200
Burmese Style fermented tea leaves salad with organic mixed nuts, tomatoes, shallots, green chili, ginger and shredded cabbage dressed with garlic oil and a squeeze of lime
- ยำส้มโอเต้าหู้ | YAM SOM O TAO-HU 200
Spicy pomelo salad with tofu tossed with coconut, peanut & tamarind dressing
- ส้มตำมั่งสวิรติ | SOM TAM 195
Spicy Thai papaya salad

Salad

- ข้าวบาร์เลย์กับผักทองสด BARLEY & SAUTEED PUMPKIN SALAD 290
Barley, pumpkin, black olives, almonds, pomegranate with balsamic & orange dressing
- สลัดผักรวมเต้าหู้ทอด ORGANIC MIXED GREEN SALAD WITH TOFU 220
Organic greens, tofu, cherry tomatoes, sweet basil, coriander, mint & spicy peanut dressing
- สลัดผักกับบอโวกาโด AVOCADO & ORGANIC MIXED GREEN SALAD 220
Avocado, organic greens with virgin olive oil and balsamic dressing

Soups

- ต้มยำเห็ดน้ำใส | TOM YUM HED 200
Spicy clear soup with mushrooms from the Royal Project Farms, kaffir lime leaves & lemongrass
- ต้มข่าห้วปลี | TOM KHA HUAPLI 200
Banana blossoms, shredded cabbage and mushrooms in fragrant coconut milk soup with galangal & lemongrass
- แกงจืดวุ้นเส้น | GAENG JUED WOONSEN 200
Glass noodles, vegetables and mushrooms in mild clear soup

Mains

- ผัดผักกวางตุ้งฮ่องเต้กระเทียมชีอิ้วขาว PHAD PHAK KWANGTUNG HONGTE KRATIEH 195
Wok-fried bok-choy with garlic & soy sauce
- ผัดเห็ดกับผักใส่จิงและกระเทียม PHAD HED KHING KRATIEH 200
Wok-fried assorted mushrooms & vegetables with ginger & garlic sauce
- มันฝรั่งผัดเปรี้ยวหวาน MAN FARANG PHAD PRIEW-WAN 200
Stir fried potatoes with tomatoes, cucumbers & onions in a sweet and sour sauce
- ผัดถั่วงอก | PHAD THUA NGOK 200
Wok-fried bean sprouts, tofu, tomato, spring onion with garlic & soy sauce
- เต้าหู้ผัดเม็ดมะม่วงหิมพานต์ TAO-HU PHAD MED MAMUANG 200
Stir-fried tofu with cashew nuts
- ผัดกระเพราเต้าหู้และเห็ด PHAD KRAPRAOW TAO-HU & HED 200
Stir-fried tofu & mushrooms with hot basil sauce
- แกงเขียวหวานเต้าหู้ GAENG KIEW WARN TAO-HU 200
Tofu & vegetables in green curry
- แกงเผ็ดอโวกาโด GAENG PHED AVOCADO LINCHEE 220
Avocado, vegetables & lychee in red curry sauce

Noodles

- ผัดไทย | PHAD THAI 220
Wok-fried thin rice noodles with bean sprouts, tofu & crushed peanuts
- ก๋วยเตี๋ยผัดชีอิ้ว KUAY TIEOW PHAD SEE EEW 220
Stir-fried rice vermicelli noodles with tofu, mushrooms & vegetables
- ก๋วยเตี๋ยวราดหน้า KUAY TIEOW RAD NA 220
Rice vermicelli noodles with tofu, vegetables & mushrooms in gravy sauce
- เส้นก๋วยเตี๋ยวข้าวกล้องผัดผงกะหรี่ KUAY TIEOW KHAO KHLONG PHAD PONG KARI 220
Wok-fried organic brown rice noodles with baby bok choy, yellow curry & coconut milk

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