

# LUNCH MENU

MONDAY - SATURDAY

12PM - 3PM

## APPETIZERS

KHOW TANG NAH TANG  
rice cracker with chicken peanut dip

YUM PAK BUNG THOD KROB  
crispy morning glory served with roasted chili sauce

THOUNG THONG  
taro with sweet corn in money bag

KANOM JEEB THAI  
steamed chicken with peanut dumpling

THOD MAN PHA  
deep-fried fish cake

## NAM PRIK • RELISH

*our relishes come with an assortment of steamed vegetables*

NAM PRIK GAI KEM  
salted egg with chili and shrimp paste served with roasted vegetable

NAM PRIK NUM NAM PHOO  
roasted green chili with shallot, garlic and crab paste

NAM PRIK KAPI MA-MOUNG  
shrimp paste pounded with dried shrimp, chili padi, garlic, lime juice and green mango

NAM PRIK OONG  
stir-fried cherry tomato with minced pork, salted yellow bean paste, shrimp paste, palm sugar and fish sauce

NAM PRIK PHA TWO PA RAH  
grilled mackerel fish pounded with thai anchovies, roasted chili, shallot, garlic and spring onion

NAM PRIK NAU KEM  
salted sundried beef pounded with roasted chili, shallot, garlic, galangal, tamarind paste, fish sauce, palm sugar

NAM PRIK MAKHAM GOONG SOD  
baby tamarind fruit pounded with prawn shallot, garlic shrimp paste, fish sauce and palm sugar

## LAB • THAI SALAD

9 LAB PHA SALMON  
salmon cube tossed with rice powder, roasted chili, lime juice, thai coriander, mint leaf and kaffir lime leaves

9 LAB MOO  
minced pork with pork liver and pork skin cooked with fish sauce and lime juice tossed with rice powder, chili powder, fish sauce, thai coriander and mint leaf

9 LAB GAI  
minced chicken cooked with lime juice and fish sauce tossed with rice powder, roasted chili powder, spring onion, kaffir lime leaves and thai coriander

10 LAB PED  
grilled duck tossed with lime dressing and chili powder, rice powder, spring onion, kaffir lime leaves and thai coriander

11 NAU NAM TOK  
grilled beef tenderloin tossed with lime dressing, spring onion, mint leaves, shallots, cucumber and tomato

11 MOO NAM TOK  
grilled pork tossed with lime dressing, chili powder, rice powder, shallots and mint leaves

11 YAM SOM OOH  
pomelo fruit mixed with prawns, roasted coconut, chili paste, fried shallots, coriander leaves, peanut and lime dressing

11 TAM KAH NOON  
jackfruit salad with crispy pork skin

11 YUM WOON SEN  
glass noodle salad with assorted mushrooms & shrimp

11

11

## SOM TAM • PAPAYA SALAD

9 SOM TAM POO KEM GAI YANG 21  
roasted chicken lemongrass with salted crab som tam

9 NEAU NAM TOUK KAP TAM TEANG 25  
grilled wagyu beef with cucumber and tomato som tam

SOM TAM KOR MOO YANG 22  
grilled pork's neck served with green apple som tam

8 MOO THOD KA-TEAIM KAP SOM TAM THAI 22  
fried pork garlic with som tam thai

9 SOM TAM THOD WITH KAI AND TOFU 19  
deep-fried papaya som tam served with fried egg and tofu (vegetarian)

12

12

12

12

8

Tamarind  
H i l l

## GRILL

our grilled dishes are served with spicy coriander garlic sauce (nam jim sae food) and roasted chili sauce (nan jim jaew)

GAI YANG TAH KHAI  
roasted chicken with garlic and lemongrass

MA KHUR PHOW  
grilled eggplant

HED YANG  
grilled mushroom

PHA MURK YANG  
grilled squid

KOONG PHOW  
grilled tiger prawn

NEAU YANG  
grilled beef

HOO MOO YANG  
grilled pig's ear

HANG MOO YANG  
grilled pig's tail

SAI KROUNG ESAN  
grilled north eastern pork sausage

SAI AUE  
grilled chiang mai pork sausage

## NOODLES & RICE

PHAD CHEE AIW  
stir-fried kuey teow with pork in black soya sauce

KHOW PHAD TOM YAM  
chicken tom yam fried rice

KHOW PAD TAH KAI  
pork with chili & lemongrass fried rice

KHOW KHOOK PHAD KOPHOW  
minced chicken with phad kapow fried rice

KHOW SOY KAI  
chiang mai curry noodle with crispy wonton

WOON SEN TOM YAM  
glass noodle with seafood in clear tom yam soup

PHAD THAI TALAY  
phad thai with seafood

KHOW KROUNG KUB KEANG KHEAW KOONG  
stir-fried brown rice with prawn in green curry sauce

## THAI CURRY

our curries are served with a choice of brown or jasmine rice

### 11 KHEANG KHEW WHAN

#### GREEN CURRY

-PORK  
-BEEF  
-CHICKEN  
-ASSORTED VEGETABLE

8

### 9 PANAENG CURRY

#### RED CURRY

-PORK  
-BEEF  
-CHICKEN  
-ASSORTED VEGETABLE

9

12

#### MASSAMAN CURRY

-BEEF  
-CHICKEN

12

12

## SOUP

12

KHEANG JUHD SAGO MOO SUB  
home made pork ball with sago in clear soup

12

KHEANG JUHD KHOU  
minced prawn with pork marinated with coriander and garlic served in clear vegetable broth

12

HOI TOM KING  
clams with ginger sour soup

13

16

#### RED TOM YUM CREAMY SOUP

-PRAWN  
-FISH  
-CHICKEN  
*if you wish to have a different ingredient, please ask our server*

16

16

TOM SAEB NAU  
hot and sour esan style beef soup

16

TOM SAEB MOO  
hot and sour pork rib soup

17

TOM KHA GAI  
chicken in galangal coconut soup

18

18

18

## WARM DESSERTS

KAI NOK KAH TAH  
deep-fried sweet potato ball 6

KANOM MAN NAUNG  
steamed tapioca 6

17

17

17

15

KHOW THOM MAD  
steamed coconut sticky rice with banana (wrapped in banana leaf) 6

## COOL DESSERTS

17

17

17

15

TAH KOH  
pandan coconut pudding 6

LOAD SHOUNG  
thai chendol with jackfruit on ice 6

17

17

SAGO NAM KRA THAI  
sago with honeydew 7

12

12

13

13

12

12

12

12