

Hot Beverages

ORGANIC COFFEE, DECAF COFFEE 150
ORGANIC GREEN TEA/ BLACK TEA
GREEN TEA: JASMINE/ ROSELLE/ BUTTERFLY PEA
ENGLISH BREAKFAST, EARL GREY
OOLONG, CAMOMILE, LEMONGRASS, GINGER, TURMERIC
LEMONGRASS, GINGER

FOREST FREE GROWN MONSOON TEAS 180
SELECTION

OOLONG TEAS FROM MAE SALONG, CHIANG RAI
Shangri la blend oolong: Rose, blue lotus, vanilla, orange

GREEN TEAS FROM MAE TANG, CHIANG MAI
Tropical Sunset: green tea, mango, passion fruit, papaya

FLAVORED BLACK TEAS FROM FANG, CHIANG MAI
Monsoon Blend: Rose, ginger, peach, watermelon
Siam Blend: Lemongrass, chili, kefir lime, galangal, ginger.
Like Tom Yum



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

ไส้อั่วกับน้ำพริกหนุ่ม 290

SAI OUA & NAM PRIK NUM PLATTER

Roasted Chiang Mai-style spicy pork sausage served with grilled green chilli dip boiled mixed vegetables

 ทน่อไม้อั่ว 230

NOR MAI UA

Deep-fried bamboo shoots stuffed with minced pork, chilli & lemongrass

 ยำสันต 190

YUM SANUT

Healthy & authentic Northern Thai spicy boiled mixed vegetables salad

ตำบาคั่วเนื้อย่าง 340

TUM BA TUA NUEA YANG

Cowpea salad with grilled hanger steak chili garlic lime sauce

 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

แกงฮังเลหมู 290

GAENG HAENG LAY MOO

Rich red curry with braised pork fresh ginger & garlic

ข้าวซอยไก่ 230

KHAO SOY GAI

Egg noodles in rich curry broth with chicken

Gin

GORDON'S	300
BEEFEATER	300
TANQUERAY	350
BOMBAY SAPPHIRE	350
HENDRICK'S	380
CAORUNN	380
GRANIT BAVARIAN ORGANIC GIN	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, MALIBU, SOUTHERN COMFORT	350
BAILEY'S IRISH CREAM	350
LIMONCELLO, MIDORI	350

Beer

SINGHA BEER S /L	130/210
CHANG BEER S/L	130/210
HEINEKEN S/L	140/240
PHUKET BEER PREMIUM LAGER S	160
CHIANG MAI CRAFT BEER S	250
Red Truck Red Ale	
Blossom Weizen	
FULL MOON CRAFT BEER S	250
Chatri IPA	
Chalawan Pale Ale	
BEERLAO S	
Lager	160
Dark	180

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

S. PELLEGRINO/ EVIAN	220
BOTTLED WATER	50

Cold Beverages

KOMBUCHA fermented cold tea	190
Original or Orange or Pineapple	
ICED TEA OR LEMON TEA	160
ICED LEMONGRASS OR GINGER	160



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Martinis

DRY MARTINI COCKTAIL Gin and Martini Extra Dry	280
VODKA MARTINI Vodka and Martini Extra Dry	280
JAMES BOND Gin, Vodka and Martini Extra Dry	280
COSMOPOLITAN Vodka, Triple Sec Lime and Cranberry Juice	280
NEGRONI Gin, Martini Rosso, Campari & Fresh Orange	280
ROB ROY Whiskey, Martini Rosso & Angostura Bitter	280
PERFECT COCKTAIL Gin, Martini Rosso and Extra Dry & Bitter	280

Non Alcoholic Cocktails and Smoothies

GUAVA DELIGHT Guava, Orange, Lime Juice with Syrup	190
PEACH & PINEAPPLE SMOOTHIES Peach, Pineapple, Plain Yoghurt, Milk & Honey	190
TAMARIND COOLER Guava, Tamarind Juice Grenadine & Lemon Juice	190
GREEN INTHANON Kiwi Juice, Apple Juice Lemon Juice & Mint Leaves	190
MIXED BERRIES AND BANANA SMOOTHIE Mixed Berries, Banana, Honey Light Cream & Plain Yoghurt	190
CUCUMBER SMOOTHIE Cucumber, Honey, Light Cream & Plain Yoghurt	190
MANGO SMOOTHIES Mango, Plain Yoghurt, Milk & Honey	190

Aperitif

APEROL CAMPARI PERNOD RICARD MARTINI DRY MARTINI ROSSO MARTINI BIANCO PIMM'S NO.1	250
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Cognac and Brandy

REGENCY V.S.O.P.	250
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
JOHNNIE WALKER SWING	390

Sherry and Port

HARVEY'S BRISTOL CREAM	350
TAYLOR'S VINTAGE PORT	350

Ruen Tamarind Thai Food

Appetizers

ส้มตำปูนิ่ม SOM TAM POO NIM Spicy papaya salad with crispy soft shell crab	350
ข้าวตังหน้าตั้ง KHAO TANG NA TANG Crispy rice crackers with pork & shrimp dip	230
คั่วผสมปลา อะโวคาโด KUA HAM PLA AVOCADO Pan fried fish with avocado and northern curry	360
ปอเปี๊ยะปู POR PIA POO Crisp-fried spring rolls with crab meat accompanied with plum sauce	240
ยำผิวส้มซ่าปลากะพงย่าง YUM PHIEW SOM ZA PLA KRA POONG YANG Grilled sea bass with bitter orange peels, dried shrimp, crispy pork rind, roasted peanuts, crispy shallots & garlic with sweet and sour tamarind dressing	360
เรื้อน แทมมาริน สะเต๊ะผัด "RUEN TAMARIND" SATAY PHAD Stir-fried marinated beef, chicken or pork served with cucumber & pineapple relish	250
 ยำส้มโอกุ้งสด YAM SOM-O GOONG Spicy pomelo salad with grilled prawns	360
ปูนิ่มคลุกงา POO NIM KHLUK NGA Sesame soft shell crab tempura served with Northeast-style chilli & lime dip	400

Soups

 ต้มยำกุ้ง TOM YAM GOONG Classic Thai spicy sour soup with prawns kaffir lime leaves & lemongrass	340
ไก่ต้มขมิ้น GAI TOM KAMIN Light chicken soup with turmeric	230
ต้มข่าทะเล/ไก่ TOM KHA TA LAY/GAI Mixed sea food or chicken in fragrant coconut milk soup with galangal & lemongrass	340/230

Mains

ไก่ผัดเม็ดมะม่วงหิมพานต์ GAI PHAD MED MAMUANG Stir fried chicken with cashew nuts	250
กุ้งทอดส้มมะขาม GOONG THOD SOM MAKHAM Fried prawns served with tamarind dipping sauce	580



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Ruen Tamarind Thai Food

	ปูนิ่มผัดผงกะหรี่ POO NIM PHAD PONG KARI Fried soft shell crab with creamy curry sauce onions, celery & green herbs	450
	ปลากระพงนึ่งมะนาว PLA KAPONG NEUNG MANAO Steamed sea bass filet with garlic & lime sauce	460
	แกงเปิดย่างลิ้นจี่ GAENG PED YANG LINCHEE Sliced roasted duck breast & lychee in red curry sauce	420
	ผัดผักบุ้งเปิดย่าง PHAD PHAK BOONG PED YANG Roasted duck breast with wok-fried morning glory, sunflower sprouts, ginger & garlic	420
	ผัดเห็ดรวมกับกุ้ง PHAD HED RUAM GOONG Stir-fried mixed mushrooms with prawns & oyster sauce	300
	แกงกะหรี่ไก่ GAENG KARI GAI Home-made chicken curry with banana, chestnut & sweet potato	290
	แกงเขียวหวานไก่ GAENG KIEW WARN GAI Chicken in green curry with basil & herbs served with Thai roti	290
	แกงเขียวหวานเนื้อ GAENG KIEW WARN NUEA Beef hanger steak in green curry with sweet basil & fresh herbs served with Thai roti	550
	พะแนงเนื้อย่าง PANAENG NUEA YANG Grilled beef hanger steak topped with kaffir lime leaf with red curry in coconut sauce	550
	ชุ้ญี่กุ้งลายเสือ CHU CHI GOONG Seared tiger prawns in Thai red curry & kaffir lime leaves	580



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Creations

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

Refreshments & Favorite Cocktails

THAI SABAI Mekhong Rum, Fresh Lime, Sweet Basil & Splash Soda	250
TOM COLLINS Gin, Lime Juice, Syrup & Soda Water	280
TEQUILA SUNRISE Tequila, Orange Juice & Grenadine	280
PAINTER'S PUNCH Dark Rum, Orange, Lemon Pineapple Juice, Grenadine & Syrup	280
BLOODY MARY Vodka, Tomato Juice, Tabasco Lea & Perrins, Lemon	280
WHISKY SOUR Jack Daniel's, Lemon Juice, Syrup & Bitter	280
SINGAPORE SLING Gin, Cherry Brandy, Lime Juice Grenadine, Syrup & Soda Water	280
BLACK RUSSIAN Vodka & Kahlua	280
DAIQUIRI White Rum, Orange Curacao, Lime Juice & Syrup	280
LONG ISLAND ICED TEA Gin, Rum, Vodka, Tequila, Triple Sec Lime Juice & Coca Cola	280
MAI TAI Light Rum, Dark Rum, Orange Curacao Pineapple & Orange Juice Lemon Mixed, Grenadine	280
MARGARITA Tequila, Orange Curacao & Lemon Mixed	280
MOJITO White Rum, Lemon Mixed, Mint Leaves Brown Sugar, Syrup & Soda Water	280
KAMIKAZE Vodka, Triple Sec, Lime Juice & Syrup	280
PINA COLADA White Rum, Malibu Fresh Pineapple & Coconut Milk	280
MANHATTAN Jack Daniel's, Martini Rosso & Bitter	280
CUBA LIBRE	280

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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
-  บะหมี่กึ่งแถมมาริน 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 Northern style
- ข้าวผัดหมูฮ่องกง 290
KHAO PHAD MOO HONG
Wok-fried rice
with caramelized pork belly
Chinese broccoli, cucumber relish
- ผัดไทยกุ้งไข่ฟู 390
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
- ผัดบะหมี่เปิดตุ๋น 440
PHAD BA MEE PHED TOON
Wok-fried egg noodle with duck confit,
red chili and sweet basil

Beverage



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All Day Dining

Salads

สลัดผักรวมเต้าหู้ทอด	280
ORGANIC MIXED GREEN SALAD WITH CRISPY TOFU	
Organic greens, cherry tomatoes, fresh sweet basil coriander, peppermint & spicy peanut 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	380
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	

Soups

ซูปข้าวโพด	290
CREAMY CORN SOUP	
Sweet corn soup with chicken	
ซูปเห็ด	290
MUSHROOM & TRUFFLE OIL CREAM SOUP	

All Day Sweets

ข้าวเหนียวมะม่วง	200
KHAO NIEOW MAMUANG	
Mango & sticky rice with coconut ice cream	
พานานา คอตตา กลิ่นมะลิ	200
JASMINE PANNA COTTA	
พุดดิ้งมะม่วงกับว่านหางจระเข้	200
MANGO PUDDING WITH ALOE VERA	
Fresh mango pudding with pomelo & aloe vera	
คัสตาร์ดกาแฟ	190
COFFEE CUSTARD	
ผลไม้รวม	180
POLAMAI RUAM	
Mixed seasonal fruits	
ชีสเค้กใบเตย	220
PANDAN CHEESE CAKE	
Home-made pandan cheese cake served with coconut ice cream	
ไอศกรีม	150
ICE CREAM SELECTIONS	
Tamarind	
Coconut	
Mint Choc Chip	
Passion Fruit Sorbet	
Strawberry	
Siamese Tea	
Chocolate	
Vanilla	



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Vegetarian Thai Food

Appetizers

-  ยำส้มโอเต้าหู้ 200
YAM SOM O TAO-HU
Spicy pomelo salad with crispy yellow tofu tossed with coconut, peanut & tamarind dressing
-  ส้มตำมังสวิรัต 195
SOM TAM
Spicy Thai papaya salad
- ปอเปี๊ยะทอดมังสวิรัต 195
POR PIA TORD
Crisp-fried spring rolls with vegetables glass noodles served with plum sauce

Mains

- ผัดผักโสภณกระเทียมซีอิ้วขาว 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
- เต้าหู้ผัดกระเพราใส่เห็ด 200
TAO-HU PHAD KRAPRAOW
Stir-fried tofu & mushrooms 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

Rice and Noodles

- ผัดไทยมังสวิรัต 195
PHAD THAI
Thin rice noodles wok-fried with bean sprouts, tofu & crushed peanuts
- ก๋วยเตี๋ยวผัดซีอิ้วมังสวิรัต 195
KUAY TIEOW PHAD SEE EEW
Stir-fried flat rice 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

Mains

- ทูน่าเสต็กเทอริยากิ 390
GARLIC TERIYAKI TUNA STEAK
Seared tuna with garlic teriyaki sauce wok-fried bok choy & mushrooms
- เส้นก๋วยเตี๋ยวข้าวกล้องไก่ 290
CHICKEN & ORGANIC
BROWN RICE NOODLES
Wok-fried brown rice noodles chicken, yellow curry Turmeric & coconut milk
- สปาเก็ตตี้ หรือ เพนเน่พาสต้า 300
SPAGHETTI OR PENNE
WITH YOUR CHOICE OF:
BOLOGNESE
Minced beef & tomato sauce
CARBONARA
Cream, bacon & cheese sauce
POMODORO
Tomato, onion, oregano & garlic sauce
ALFREDO
Parmesan, butter and cream
AGLIO E OLIO
Extra virgin olive oil sautéed garlic and fresh chili
POMODORI E MELANZANE
Tomato sauce, eggplants and parmesan
- SMOKED SALMON CREAM 350



Mildly Spicy



Spicy

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All Day Dining

Kids Meal

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

Sandwiches and Burgers (WITH FRENCH FRIES)

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

Vegetarian Food

Please let our staff know if you prefer us to use salt or fish sauce in preparing your vegetarian Thai dishes