

Hot Beverages

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

FOREST FREE GROWN MONSOON TEAS 180
SELECTION

Shangri La Blend Oolong: Rose, blue lotus, vanilla, orange

Tropical Sunset: Green tea, mango, passion fruit, papaya

Monsoon Blend: Rose, ginger, peach, watermelon

Siam Blend: Lemongrass, chili, kaffir lime, galangal, ginger.
Like Tom Yum

Doi Suthep Blend: Green tea blended with strawberry, jasmine,
rose, lavender and lotus

Tha Pae Gate Blend: Black tea blended with coconut, pandan
and rose

Ping River Blend: Oolong tea blended with longan, lemongrass,
pandan and lotus

Rainbow Blend: Black, green, oolong, yellow and white tea
combined with the flavors of mango, passion fruit & papaya



ရွှေတမာရိ
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 balance textures & flavours reflect the bounty of the land, diversity of cultures and the generous nature of the Lanna people and their traditions.

ยำสันค	200
YUM SANUT Healthy & authentic Northern Thai spicy boiled mixed vegetables salad	
ตำบะเขือ	170
TUM BA KUEA Mild dip of char-grilled eggplant mixed with bird's eye chilli, garlic and shallots served with hard-boiled eggs	
ยำเมี่ยงแบบพม่า	210
YUM MIANG Burmese style fermented tea leaves salad with organic mixed nuts, tomatoes, shallots, green chili, ginger and shredded cabbage dressed with fish sauce, garlic oil and a squeeze of lime	
หน่อไม้ั่ว	230
NOR MAI UA Deep-fried bamboo shoots stuffed with minced pork, chili & lemongrass	
ลาบหมูคั่ว	230
LARB MU KUA Salad of minced pork & local herbs	
แกงฮังเลหมู	270
GAENG HAENG LAY MOO Rich red curry with braised pork, fresh ginger & garlic	
คั่วแคจิ้นไก่	210
KUA KAE GAI Stir-fried mixed local vegetables & chicken Northern style	
แอ็บปลา	390
AB PLA Grilled sea bass fillet with curry in banana leaves	
คั่วแห้มไก่	280
KUA HAEM GAI stir fried chicken with curry, kaffir lime leaves & basil	
ผัดผักเชียงดากุ้ง	260
PHAD PHAK CHIANG DA GOONG Stir-fried gymnema leaves with shrimps, eggs, garlic and soy sauce	
ข้าวซอยไก่	240
KHAO SOY GAI Egg noodles in rich curry broth with chicken	

Gin

GORDON'S	320
BEEFEATER	320
TANQUERAY	380
BOMBAY SAPPHIRE	380
HENDRICK'S	420
GRANIT BAVARIAN ORGANIC GIN	420

Rum & Tequila

MEKHONG	250
BACARDI WHITE	320
CAPTAIN GOLD	320
CAPTAIN MORGAN DARK	320
PHRAYA PREMIUM THAI RUM	400
SIERRA SILVER	320
DON JULIO	520

Vodka

BANGYIKHAN	220
SMIRNOFF	320
ABSOLUT	370
STOLICHNAYA VODKA (GLUTEN FREE)	370
GREY GOOSE	400
BELVEDERE	400

Liqueur

DRAMBUIE, BENEDICTINE D.O.M	400
GRAND MARNIER	
AMARETTO, SAMBUCA	270
KAHLUA, MALIBU, SOUTHERN COMFORT	380
BAILEY'S IRISH CREAM	380
LIMONCELLO, MIDORI	380

Beer

SINGHA BEER S /L	140/220
CHANG BEER S/L	140/220
HEINEKEN S/L	150/250
CHIANG MAI CRAFT BEER S	260
Red Truck Red Ale	
Blossom Weizen	

Fruit Juices and Frosties

WATERMELON, ORANGE, PINEAPPLE	165
COCONUT, GUAVA, LYCHEE	
TAMARIND, MANGO, LONGAN, MIXED BERRIES	
STRAWBERRY	
SHIRAZ GRAPE JUICE	190

Soft Drink

COCA COLA, COCA COLA LIGHT	85
GINGER ALE, TONIC WATER, CLUB SODA	

Mineral Water

S. PELLEGRINO/ EVIAN	220
BOTTLED WATER	50

Cold Beverages

KOMBUCHA Fermented Cold Tea	160
Original or Orange or Pineapple	
ICED TEA OR LEMON TEA	160
ICED LEMONGRASS OR GINGER	160
MINT & LIME WITH BUTTERFLY PEA	160
THAI ICED TEA	160
MOOSE APPLE CIDER	160
Original	
Indie Summer	
(A subtle pandan & roselle and ripened cider apples)	

Martinis

DRY MARTINI COCKTAIL	290
Gin and Martini Extra Dry	
VODKA MARTINI	290
Vodka and Martini Extra Dry	
JAMES BOND	290
Gin, Vodka and Martini Extra Dry	
COSMOPOLITAN	290
Vodka, Triple Sec Lime and Cranberry Juice	
NEGRONI	290
Gin, Martini Rosso, Campari & Fresh Orange	
PERFECT COCKTAIL	290
Gin, Martini Rosso, Martini Extra Dry & Bitter	

Non Alcoholic Cocktails and Smoothies

TAMARIND COOLER	195
Guava, Tamarind Juice Grenadine & Lemon Juice	
GUAVA DELIGHT	195
Guava, Orange, Lime Juice	
PEACH & PINEAPPLE SMOOTHIES	195
Peach, Pineapple, Plain Yogurt, Milk & Honey	
MIXED BERRIES AND BANANA SMOOTHIE	195
Mixed Berries, Banana, Honey Light Cream & Plain Yoghurt	
MIXED BERRIES & BASIL SMOOTHIE	195
Mixed Berries, Sweet Basil, Honey & Plain Yoghurt	
STRAWBERRY & MINT SMOOTHIE 190	
Strawberries, Mint, Honey & Plain Yoghurt	
CUCUMBER SMOOTHIE	195
Cucumber, Honey, Light Cream & Plain Yoghurt	
MANGO SMOOTHIES	195
Mango, Plain Yoghurt, Milk & Honey	

Aperitif

APEROL CAMPARI PERNOD RICARD MARTINI DRY MARTINI ROSSO MARTINI BIANCO PIMM'S NO.1	300
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Cognac and Brandy

GRANMONTE RED JUNGLE GRAPPA	350
REGENCY V.S.O.P.	320
HENESSY V.S.O.P.	580
HENESSY X.O.	1200

Whiskey

BALLANTINE'S FINEST	320
J.W.BLACK LABEL	380
JIM BEAM	320
CHIVAS REGAL	380
JOHN JAMESON	380
JACK DANIEL'S	380
GLENFIDDICH 12 YEARS	420
JOHNNIE WALKER SWING	420

Sherry and Port

HARVEY'S BRISTOL CREAM	370
TAYLOR'S VINTAGE PORT	370

Appetizers

ส้มตำปู่ม่ม	260
SOM TAM POO NIM Spicy papaya salad with crispy soft shell crab	
ยำส้มโอกุ้งสด	290
YAM SOM-O GOONG Spicy pomelo salad with grilled prawns	
พล่ากุ้ง	390
PHLA GOONG Hot and sour grilled prawns salad with roasted chili sauce, lemon grass & mint	
ยำสลัดทูน่า	390
YUM SALAD TUNA Organic greens, cherry tomatoes, sweet basil, coriander, mint with tuna & spicy peanut dressing	
เรือน แทมมาริน สะเต๊ะผัด	260
RUEN TAMARIND SATAY PHAD Stir-fried marinated chicken or pork served with cucumber & pineapple relish	
ปอเปี๊ยะสดสไตล์เวียดนาม	240
FRESH SUMMER ROLLS VIETNAMESE STYLE Rice paper rolls with prawns, apple & vegetables	

Soups

ต้มยำกุ้ง	300
TOM YUM GOONG Classic Thai spicy sour soup with prawns, kaffir lime leaves & lemongrass	
ต้มข่าไก่	220
TOM KHA GAI Chicken in fragrant coconut milk soup with galangal & lemongrass	
ต้มแซ่บเนื้อ	390
TOM SAEP NUEA Hot sour soup of braised beef shank with galangal, lemongrass, kaffir lime leaves, cilantro and ground roasted sticky rice	

Mains

ซี่โครงหมูซอสมะขาม TAMARIND GLAZED PORK SPARE RIPS Tender baby back spare ribs with sweet & sour tamarind sauce	490
ปูนึ่งผัดผงกะหรี่ POO NIM PHAD PONG KARI Fried soft shell crab with creamy curry sauce, onions, celery & herbs	410
ไก่ผัดเม็ดมะม่วงหิมพานต์ GAI PHAD MED MAMUANG Stir-fried chicken with cashew nuts and capsicum	240
ปลาทอดส้มมะขาม PLA THOD SOM MAKHAM Fried sea bass fillet served with tamarind dipping sauce	390
ปลากระพงนึ่งมะนาว PLA KAPONG NEUNG MANAO Steamed sea bass fillet with garlic & lime sauce	420
แกงเขียวหวานไก่ GAENG KIEW WARN GAI Chicken in green curry with basil & herbs	310
แกงเขียวหวานเนื้อ GAENG KIEW WARN NUEA Beef in green curry with basil & herbs	450
เนื้อผัดน้ำมันหอย NUEA PHAD NAM MAN HOY Stir-fried beef with bean sprouts mushrooms & oyster sauce	460
ผัดเห็ดรวมกับกุ้ง PHAD HED RUAM GOONG Stir-fried mixed mushrooms with prawns & oyster sauce	320
แกงเผ็ดไก่ GAENG PHET GAI Chicken in red curry with basil & herbs	310
แกงระแวงเนื้อ GAENG RAWAENG NUE Beef in turmeric green curry with sweet basil & herbs	470
แกงคั่วหมูเค็มมะเขือเผา GAENG KUA MU KHEM MAKEUA PAO Salted pork in red curry with minced grilled fish and eggplant	320
แกงเป็ดย่างลิ้นจี่ GAENG PED YANG LINCHEE Sliced roasted duck breast & lychee in red curry sauce	370
ผัดไทยกุ้งไข่ฟู PHAD THAI GOONG KAI FOO Wok-fried rice noodles with prawns, bean sprouts, tofu & crushed peanuts topped with crispy omelet lace	390
ข้าวผัดมันกุ้ง KHAO PHAD MUN GOONG Fried rice with shrimp oil and prawns	310

Refreshments and Favorite Cocktail

TOM COLLINS Gin, Lime Juice & Soda Water	290
TEQUILA SUNRISE Tequila, Orange Juice & Grenadine	290
WHISKY SOUR Jack Daniel's, Lemon Juice & Bitter	290
SINGAPORE SLING Gin, Cherry Brandy, Pineapple, Lime Juice	290
BLACK RUSSIAN Vodka & Kahlua	290
DAIQUIRI White Rum, Orange Curacao & Lime Juice	290
LONG ISLAND ICED TEA Gin, Rum, Vodka, Tequila, Triple Sec, Lime Juice & Coca Cola	290
MAI TAI Light Rum, Dark Rum, Orange Curacao Pineapple and Orange Juice, Lemon Mixed & Grenadine	290
MARGARITA Tequila, Orange Curacao & Lemon Mixed	290
MOJITO White Rum, Lemon Mixed, Mint Leaves	290
KAMIKAZE Vodka, Triple Sec & Lime Juice	290
MANHATTAN Jack Daniel's, Martini Rosso & Bitter	290
SAWADEE JAO Vodka, Gin, Passion Fruit, Ginger, Lemongrass, Honey & Lime Juice	290
THREE KINGS MONUMENT Gold Rum, Fresh Lime, Ginger & Sweet Basil	290
RUEN TAMARIND Tequila, Lychee, Tamarind, Lime Juice & Grenadine	290
THAI SABAI Mekhong Rum, Sweet Basil, Lime Juice, & Splash Soda	290
PAINTER'S PUNCH Dark Rum, Orange, Lemon, Pineapple Juice & Grenadine	290
PINA COLADA White Rum, Malibu, Pineapple Juice & Coconut Milk	290
CUBA LIBRE Silver Rum, Coca Cola and Lime	290

ALL DAY DINNING SELECTION

Healthy treats

ควินัวสลัด	290
ORIENTAL STYLE QUINOA SALAD Quinoa with cucumbers, heirloom tomatoes, mint, coriander & lime	
ข้าวบาร์เลย์กับฟักทองสลัด	290
BARLEY & SAUTEED PUMPKIN SALAD Barley, pumpkin, black olives, almonds, pomegranate with balsamic & orange dressing	
อโวคาโด เบคอน สลัด	310
AVOCADO BACON SALAD Mixed greens, avocado & bacon with balsamic vinegar dressing	
ซีซาร์สลัด	310
CAESAR SALAD Romaine lettuce topped with croutons, crispy bacon, parmesan cheese	
สลัดกุ้งกับมะม่วง	290
PRAWN AND MANGO SALAD Mixed greens, cucumber, coriander, mint with prawns and lime, yoghurt dressing	
สลัดผักรวมเต้าหู้ทอด	240
ORGANIC MIXED GREEN SALAD WITH TOFU Organic greens, tofu, cherry tomatoes, sweet basil, coriander, mint & spicy peanut dressing	

Bite & Snacks

เห็ดทอดรวม	260
HED THOD RUAM Spiced mushroom tempura from the Royal Project Farms served with sweet chili and creamy dipping sauce	
ปูนิมคลุกงา	410
POO NIM KHLUK NGA Sesame soft shell crab tempura served with Northeast-style chilli & lime dip	
ปอเปี๊ยะทอดมังสวิรัต	200
POR PIA TORD Crisp-fried spring rolls with vegetables, glass noodles with plum sauce	
ปอเปี๊ยะลาบทอด	200
POR PIA LARB THOD Deep-fried spicy minced pork (larb) spring rolls	
เฟรนช์ฟรายส์ซอสเนือมะเขือเทศ	220
BOLOGNESE FRIES French fries with minced beef & tomato sauce, melted cheese and jalapenos	
เคอร์ลี่ฟรายส์	190
CURLY FRIES Garlic mayonnaise & tomato sauce	

Beverage

Sandwiches

(ALL OUR SANDWICHES ARE SERVED WITH FRIES)

บุรีโต้ใส่เบคอนผักโขม BACON BURRITO Spinach, roasted peppers, bacon & cheddar cheese	270
ขนมปังฝรั่งเศสใส่เนื้อพาสตรามี BAGUETTE PASTRAMI Baguette with seared beef pastrami, caramelized onion, curry mayonnaise, lettuce, tomato and cheese	310
คลับแซนด์วิช CLUB SANDWICH Fried egg, chicken & bacon	320
เบอร์เกอร์ไก่ทอด FRIED CHICKEN BURGER Burger bun with fried chicken, mozzarella, shredded lettuce & mayonnaise	290
เบอร์เกอร์เนื้อชีส BEEF CHEESE BURGER	470

Meats

กุ้งลายเสือย่าง TIGER PRAWN Pan fried tiger prawns in creamy brandy lemon sauce with grilled vegetables and fries	790
ปลากระพงย่าง SEABASS Grilled sea bass fillet with garlic butter and organic greens & spicy peanut dressing	460
อกไก่ย่าง CHICKEN BREAST Grilled chicken breast with wok-fried organic brown rice noodles, baby bok choy, yellow curry & coconut milk	370
พอร์คช็อปหมูคุโรบุดะ KUROBUTA PORK CHOP Pork chop with spinach gratin, mushrooms, sautéed baby potatoes	490
สเต็กเนื้อริบอาย RIB EYE STEAK Grilled rib eye steak with green pepper corn cream sauce, organic mixed greens and fries	790

Pasta

สปาเก็ตตี้ ลิงกวินี หรือ เพนเน่พาสต้า SPAGHETTI, LINGUINI OR PENNE WITH YOUR CHOICE OF: ซอสครีมมะเขือเทศใส่กุ้ง WHITE PRAWNS PINK SAUCE ผัดแห้งกับเบคอน BACON AGLIO OLIO GARLIC & PARSLEY ซอสเนื้อ หรือ ซอสครีมคาโบนาร่า BEEF BOLOGNESE OR CARBONARA	300
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Kids Meal

(WITH FRENCH FRIES)

นกเก็ตไก่ CHICKEN NUGGETS Golden fried chicken nuggets	250
ฟิชแอนด์ชิพ FISH & CHIPS Crispy sea bass fillet and chips with tartar sauce	260
สเต็กเนื้อ MINUTE STEAK Grilled rib eye steak with mushroom cream sauce & grilled vegetables	450

Sweets

บราวนี่ BROWNIE Served with strawberry ice cream	220
เค้กมะตูม BAEL FRUIT CAKE Served with vanilla ice cream	220
ข้าวเหนียวมะม่วง KHAO NIEW MAMUANG Mango and sticky rice	200
พานานา คอตต้า กลิ่นมะลิ JASMINE PANNA COTTA	200
ผลไม้รวม POLAMAI RUAM Mixed seasonal fruits	180
ไอศกรีม ICE CREAM SELECTIONS Passion Fruit Tamarind Tangerine Mulberry Strawberry Coconut & banana Chocolate Vanilla	150