



DINNER

TAMARAI (from thamarai - chettinad/tamil for lotus). The lotus is a form that has inspired art and emotion through the ages and is the design and cuisine inspiration for Tamarai. The southern Indian region of Chettinad is located at the coastal line of the Bay of Bengal and is the name for a group of villages where the Chettiars, a prosperous banking and trading community live. In the 19th Century the Chettiars ventured to South and South East Asia for trade. There was a flow and assimilation of culture that has survived the passage of time. Not surprisingly, the Lotus is one such enduring symbol.

Almost every part of this incredible plant is edible which contributes in no small measure for it being a leitmotif for all that is good. From the roots to the stem and the seeds, all have found their way into the culinary lexicon of Asia, leading the Tamarai chefs on the Lotus Trail from Chettinad to Burma, China, Singapore, Thailand, Malaysia and Vietnam - the countries that the Chettiars traded with. Tamarai's head chef, Manish Mehrotra has travelled and trained within these regions and has brought with him specialists in each cuisine.

An ideal sharing portion for two would be to select from 4 - 5 small plates/salads before you order a large plate and dessert each.

Small Plates

Sweet Chilli Lotus Root, chives, fresh coriander	6.00
Tossed Baby Idlis (rice cakes), cashew nut, Madras gun powder	6.00
Herb Tofu Rolls, shiso cress, lemon grass sambal	6.00
Corn and Cheese Spring Roll, spicy peanut dip	6.00
Dim Sum Basket with vegetables	7.50
Dim Sum Basket with chicken, scallops, prawns	9.00
Hoisin Duck Spring Roll, pickled plum sauce	8.00
Smoked Salmon Thayar Satham (curd rice), tomato pickle	7.00
Caramel and Szechuan Pepper King Prawns	16.00
Soft Shell Crab, flame roast coconut, masala mayo	12.00
Black Tiger Prawns, butter pepper garlic	15.00
Beef Satay, wasabi yoghurt	9.00

Salads

Mango and Green Papaya, banana blossom, pandana dressing	8.00
Char Grilled Chicken with mango ginger on betel leaf	10.00

Sides

Steamed Jasmine Rice	4.00
Steamed or Fried Mantou (buns)	4.00
Burnt Garlic Fried Rice	4.25
Spring Onion Noodles	4.25



Large Plates

Thai Green Curry with chicken, pea aubergine, young bamboo shoots	15.00
Thai Red Curry, with asparagus, baby corn, firm tofu	14.50
Masala Morels with water chestnut, herb lemon rice	15.00
Steamed Wild Sea Bass, summer vegetables, garlic sauce	19.50
Curry Leaf King Prawns, wild rice uppama	19.00
Braised Lamb Shank, malay curry, ito togarashi	19.00
Pan Fried Pork Belly, golden lotus root, honey hoisin sauce	19.00

Desserts

Chef's Dessert Platter, a combination of Tamarai desserts	23.00
Tamarai Sorbet Trio	6.50
Coconut and Palm Sugar Brûlée, elderflower sorbet	8.00
Iced Mango, goji berries, bitter chocolate mousse	7.00
Seasonal Fruit Satay	7.50
Roasted Sesame and White Chocolate Semi Freddo, wild berry coulis	8.00
Trio of Tamarai Ice Creams	6.50

Chef's Tasting Menu

per person 52.00

To truly savour the ideal Tamarai experience, let Chef Manish take you on the lotus trail featuring: Sweet Chilli Lotus Root, Smoked Salmon Thayar Satham, Soft Shell Crab, Duck Spring Roll, Grilled Chicken and Mango Ginger Salad, Curry Leaf Tiger Prawns, Thai Green Curry, Jasmine Rice, Seasonal Fruit Satay, Roasted Sesame and White Chocolate Semi Freddo.

The Chef's Tasting Menu can only be served if all guests on a table order it.

Add 5 wines selected by Charles Metcalfe

per person 17.00

2007	Knapstein Hand Picked Riesling, Clare Valley, Australia (75ml)
2006	Wither Hills Chardonnay, Marlborough, New Zealand (75ml)
2007	Spy Valley Sauvignon Blanc, Marlborough, New Zealand (75ml)
2004	Castillo de Clavijo Rioja Crianza, Spain (75ml)
2007	Muscat de Beaumes de Venise, Domaine de Fenouillet, France (50ml)

A large plate each must be ordered by all guests on a table

Discretionary staff gratuity of 12.5% will be added to your bill. Our kitchen uses nuts and shrimp paste.

Please speak to your server about dietary requirements.