



Tamarind

Innovative Thai Cuisine







"Savor the Spices, Embrace the Twists: Where Tradition Meets **Innovation**"

Welcome to Tamarind Restaurant at Pullman Phuket Panwa Beach Resort, where a symphony of flavors awaits to enchant your palate amidst the serene beauty of Makham Bay. Led by the culinary prowess of Chef Nok, a native of Phuket with over a decade of culinary experience, our establishment is a fusion of Southern Thai tradition and global innovation, promising a dining experience like no other.

Chef Nok's journey began amidst the vibrant hues and aromatic spices of Southern Thai cuisine, a love affair with flavors that ignited her passion for cooking. Drawing from her roots, she embarked on a culinary exploration, infusing traditional recipes with creative twists and influences from around the world.

The menu at Tamarind reflects Chef Nok's bold vision, boasting an enticing array of dishes that marry the familiar with the unexpected. From the fiery zest of Tom Yum Goong to the indulgent delight of Thai-inspired Tom Yum Seafood and Rock Lobster Paella, each creation is a harmonious blend of tradition and innovation, a testament to Chef Nok's artistry.

**Our courses are seasonal, so be sure to check today's menu for the freshest offerings. If a dish has already made your mouth water, our team would be happy to arrange a booking for you to enjoy it later.*

Thai Coconut Soup with Rock Lobster or Mushrooms

(Tom Kha Gang/ Hed)

A royal recipe passed down through generations, *Tom Kha* was once savored in the grand kitchens of ancient Siam. Creamy coconut milk, galangal, and kaffir lime form the aromatic base of this dish. Choose between tender rock lobster or earthy mushrooms, bringing a fresh twist to this timeless classic with modern finesse.



Rock Lobster Ravioli with Green Chlorophyll Curry Emulsion

Homemade and handmade ravioli filled with local rock lobster and prawn, bathed in vibrant green curry infused with chlorophyll-rich parsley. Inspired by *Gaeng Kiew Wan*, this modern take blends coconut milk, fresh herbs, and the subtle bite of green curry, with parsley adding a herbaceous twist to Thailand's evolving culinary scene.



Pomelo Salad with Grilled US Scallops *(Yam Som-O Hoi Shell Yang)*



A bright, refreshing dish rooted in Thailand's southern cuisine, *Yam Som-O* showcases the natural sweetness of pomelo, a fruit long enjoyed for its cooling qualities in hot climates. Paired with succulent, char-grilled US scallops, this dish bridges the gap between Thai tradition and modern culinary flair. The zesty kick of lime, chili, and fish sauce contrasts beautifully with the juicy pomelo, while the scallops add a touch of indulgence to this innovative twist on a Thai classic.



Grilled Mixed Satay

(Satay Moo – Gai – Goong)

A timeless street food highlight, *Satay* traces its origins to Southeast Asia's vibrant food markets. Our version brings together locally sourced pork, chicken, and prawn, marinated in a fragrant blend of Thai spices, and grilled to perfection over open flames. Served with creamy peanut sauce and tangy chopped pickles, this dish celebrates the heart of tradition while embracing the dynamic energy of modern Phuket.

Inspired by the traditional *Tod Mun* recipe, a classic in Thailand's coastal fishing communities, these tiger prawn fritters highlight the freshness of the Andaman Sea's bounty. Seasoned with a fragrant blend of Thai herbs and spices, they're fried to crispy perfection. Paired with tangy plum and fiery Sriracha sauces, this dish brings a delightful crunch and spice, offering a refined yet playful nod to Thai street food tradition.

Andaman Tiger Prawn Fritters **(Tod Mun Goong)**



Grilled Pork Neck

(*Moo Yang*)



A beloved street food from Phuket, *Moo Yang* is all about the smoky, tender flavors of grilled pork neck, marinated in a blend of local spices. Served with sticky rice and a spicy *Nam Jim Jeaw* dipping sauce, this dish captures the essence of Phuket's vibrant food culture, blending sweet, savory, and fiery elements in a true taste of southern Thailand.



Thai Hot and Sour Soup (*Shrimp/ Mushrooms*)

(*Tom Yum Goong / Hed*)

Born along the riverbanks of central Thailand, *Tom Yum* has long been a household favorite. This hot and sour soup blends fragrant lemongrass, kaffir lime leaves, and fiery chili, creating a bold flavor rooted in tradition. Choose between tender shrimp or earthy mushrooms to experience a dish that has captured the essence of Thai cuisine for generations.

Green Curry (*Chicken/ Tofu*)

(*Gaeng Kiew Wan Gai/ Tofu*)

A signature central Thai cuisine, *Gaeng Kiew Wan* is celebrated for its bold flavors and fragrant aromas. This green curry brings together the richness of coconut milk with the heat of green chilies and the freshness of Thai basil. Whether paired with tender chicken or tofu, this dish captures the essence of Thai home cooking, offering a vibrant taste of the country's culinary heart.



‘Som Tam’ Salad with Smoked Rock Lobster

A fresh take on Thailand’s beloved *Som Tam*, this dish pairs crisp green papaya with the bold, smoky flavor of rock lobster. Rooted in the northeastern Esan region, this salad is a perfect balance of spicy, sour, and sweet. Vibrant papaya ribbons swirl around juicy smoked lobster, serving up a delightful mix of tradition and a splash of the Andaman Sea.





Southern Styled Beef Stew

(Nuea Hong Phuket)

A rich and hearty dish rooted in southern Thai cuisine, *Nuea Hong* features tender beef cheek slow-cooked with caramelized Chiang Mai figs, star anise, and a fragrant soya jus. Infused with local spices, this stew reflects Phuket's role as a culinary crossroads, where Thai and Chinese influences come together in harmony.

Lamb Red Curry

(Panang Kae)

This enticing dish features braised lamb shoulder, harmoniously blended with the rich flavors of *Phanaeng* curry, which has roots in southern Thailand's culinary traditions. Known for its thick, salty, and sweet profile, this modern interpretation is elevated by a zesty kick of lime and crunchy peanuts, offering a delightful fusion of flavors that pays homage to its heritage.





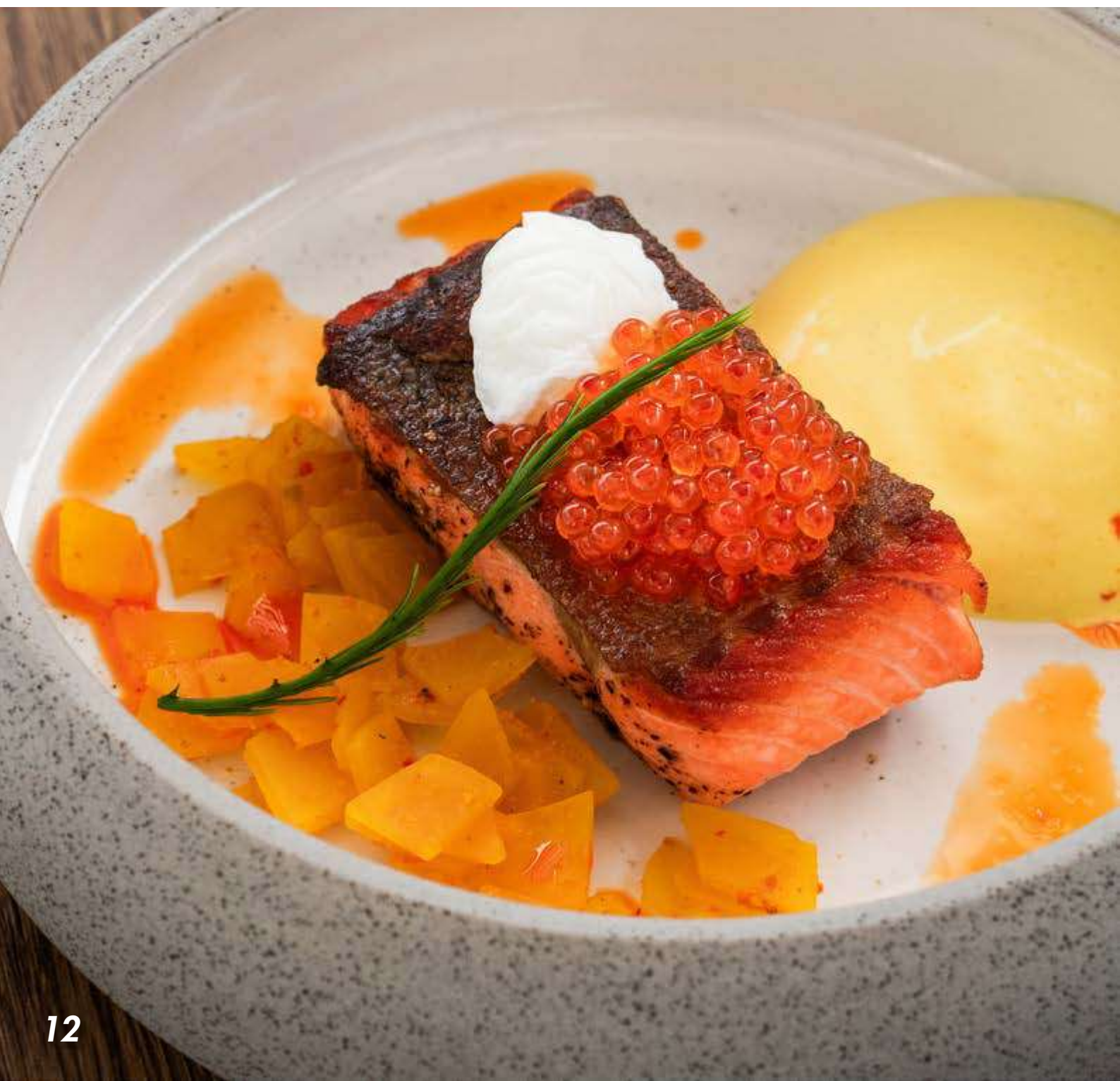
Massaman Beef Curry ***(Massaman Nuea)***

Originating in the bustling trading ports of southern Thailand, *Massaman* curry blends Persian and Malay influences with local Thai ingredients. Tender Wagyu beef cheeks are slow-cooked in creamy coconut milk, fragrant with cinnamon, cardamom, and nutmeg —spices once brought to Phuket by foreign traders. This rich, nutty curry offers a perfect harmony of sweet, savory, and spiced flavors, celebrating the cultural crossroads of southern Thai cuisine.

Salmon Sour Curry

(Gaeng Som Pla)

A modern take on the beloved southern Thai classic, this dish highlights the tender flavors of salmon paired with fresh green papaya. Infused with a tangy white wine sauce and hints of curcuma, this dish celebrates the bold, sour notes that define traditional Thai cuisine, offering a refreshing taste of Phuket's culinary heritage.



Duck Panang Curry with Tagliatelle

(Panang Ped Tagliatelle)

A creative fusion of Thai and Western flavors, this dish pairs the rich, creamy spices of *Panang* curry with tender duck, served over silky tagliatelle. The fragrant curry, with its blend of coconut milk, kaffir lime, and Thai herbs, perfectly complements the pasta, creating a unique and vibrant dish that bridges the flavors of Phuket and beyond.



Beef Tenderloin and Foie Gras with *Nam Jim Jeaw*

This dish features tender beef tenderloin paired with rich foie gras, complemented by *Nam Jim Jeaw*, a spicy dipping sauce from northeastern Thailand known for its tangy, zesty kick. Traditionally served with grilled meats, this sauce blends lime juice, fish sauce, and roasted rice powder, enhancing the flavors of the dish. Finished with a savory red wine sauce and earthy morel mushrooms, it showcases a delightful fusion of textures and tastes.





Spicy Baby Squid with Squid Ink

(Pla Muek Pad Nam Dum Kratiem Phuket)

A Phuket-style seafood dish that captures the island's culinary essence. Fresh baby squid is stir-fried in its own rich ink, infused with the heat of red chili and aromatic garlic. This vibrant blend of Thai spices and local seafood offers a modern take on a timeless coastal favorite.

Stir-Fried Shrimp with Tamarind Sauce

(Goong Pad Nam Makham)

This dish features juicy prawns stir-fried in a tangy tamarind sauce, renowned for its perfect balance of sweet, salty, and sour flavors. Tamarind has long been one of main ingredients in Thai cuisine, adding depth and complexity to dishes. Finished with crispy fried shallots for added crunch, this dish offers a delightful combination of textures and tastes that reflect the essence of Thai cooking.



Blue Swimmer Crab with Yellow Curry

(Gaeng Khua Pu Bai Chaplu)

Savor Chef Nok's crab cooked in a vibrant yellow curry with the aromatic essence of betel leaves. This dish has its roots in the coastal communities of Thailand, where fresh seafood is a focal element and betel leaves are traditionally used in local recipes. Each bite delivers a delightful balance of flavors, reflecting the culinary mastery of Thailand's rich coastal heritage.



‘Pad Thai’ Seafood

(Pad Thai Talay)

Dive into a flavorful mix of tender shrimp, succulent squid, and fresh mussels, stir-fried with rice noodles in a zesty tamarind sauce. *Pad Thai*, originally popularized as a street food staple in Thailand during the mid-20th century, has become a beloved symbol of Thai cuisine. Garnished with crunchy peanuts and a squeeze of fresh lime, this dish offers a delightful fusion of bold flavors and modern flair, making it a passport to a culinary adventure.



Fried Black Grouper with Red Curry

(Choo Chee Pla Kapong)

Indulge in a vibrant red curry that has roots in the coastal kitchens of Thailand, where fresh seafood and aromatic spices come together. Traditionally, *Choo Chee* curry is known for its creamy coconut base and rich blend of red curry paste, often enjoyed with various types of fish. This modern interpretation features perfectly fried black grouper, highlighting the local catch while delivering a bold flavor that pays homage to its culinary heritage.





‘Tom Yum’ Paella with Rock Lobster and Seafood

Experience a fusion of Spanish tradition and Thai zest. This vibrant dish features short-grain rice cooked in aromatic *Tom Yum* stock, accompanied by rock lobster, mussels, octopus, and shallots. Enhanced with Thai chili paste and fresh herbs, it's finished with lime juice and a crispy serrano cracker. *Tom Yum* brings its signature spicy and sour profile, creating an exciting twist on a classic favorite.



Banana Fritter with Pandan Custard and Homemade Thai Tea Ice-Cream *(Gluay Tod)*

A favorite from Thai street food culture, *Gluay Tod* features crispy banana fritters served with pandan custard and homemade Thai tea ice cream. This dessert blends the traditional with the modern, offering a taste of Thailand's culinary roots through vibrant textures and tropical flavors.

Red Rubies with Homemade Coconut Ice Cream *(Tub Tim Grob)*

Indulge in this classic Thai dessert, featuring vibrant water chestnuts coated in a chewy gel. Originating from the Ayutthaya period, *Tub Tim Grob*—which means "red rubies"—reflects Thailand's tradition of balancing flavors and textures. Served in a chilled aromatic coconut syrup, this beloved treat combines sweet and creamy elements, making it a refreshing end to your meal.



Mango Sticky Rice

(*Khao Niew Mamuang*)

A beloved Thai dessert, this treat brings together the juicy sweetness of ripe mango and the creamy richness of sticky rice soaked in coconut milk. This iconic dessert has been enjoyed across Thailand for generations, especially during mango season. Paired with Thai coconut crepe with banana in syrup, this dessert offers a refreshing yet indulgent taste of Thai tradition.



Durian Sticky Rice in Coconut Milk

(*Khao Niew Durian*)

Indulge in a Thai classic, *Khao Niew Durian*, where the bold, creamy flavor of durian meets the comforting sweetness of sticky rice soaked in rich coconut milk. This dessert has been a favorite for centuries, celebrating the "king of fruits" and the timeless combination of coconut and rice in Thai cuisine. A true symbol of Thailand's dessert heritage, each bite is a journey into tradition.



APPETIZERS & SOUPS

Thai Coconut Soup with Rock Lobster or Mushrooms <i>p.4</i>	490 / 390
Rock Lobster Ravioli with Green Chlorophyll Curry Emulsion <i>p.4</i>	620
Pomelo Salad with Grilled US Scallops <i>p.5</i>	700
Grilled Mixed Satay <i>p.6</i>	460
Andaman Tiger Prawn Fritters <i>p.6</i>	460
Grilled Pork Neck <i>p.7</i>	420
Thai Hot and Sour Soup (Shrimp / Mushrooms) <i>p.8</i>	700 / 420
Green Curry (Chicken / Tofu) <i>p.8</i>	490 / 390
‘Som Tam’ Salad with Smoked Rock Lobster <i>p.9</i>	700

MAINS

Spicy Baby Squid with Squid Ink <i>p.14</i>	590
Southern Style Beef Stew <i>p.10</i>	890
Massaman Beef Curry <i>p.11</i>	690
Salmon Sour Curry <i>p.12</i>	840
Duck Panang Curry with Tagliatelle <i>p.13</i>	590
Beef Tenderloin and Foie Gras with Nam Jim Jeaw <i>p.13</i>	1,800
Lamb Red Curry <i>p.10</i>	890
Stir-Fried Shrimps with Tamarind Sauce <i>p.14</i>	890
Blue Swimmer Crab with Yellow Curry <i>p.15</i>	1,180
Fried Black Grouper with Red Curry <i>p.16</i>	1,180
‘Pad Thai’ Seafood <i>p.16</i>	690
‘Tom Yum’ Paella with Rock Lobster and Seafood <i>p.17</i>	660

DESSERTS

Banana Fritter with Pandan Custard and Homemade Thai Tea Ice Cream <i>p.18</i>	190
Red Rubies with Homemade Coconut Ice Cream <i>p.18</i>	190
Durian Sticky Rice in Coconut Milk <i>p.19</i>	390
Mango Sticky Rice <i>p.19</i>	190

