



Tamarind

Innovative Thai Cuisine



SAVOR THE SPICES, EMBRACE THE TWISTS:

Where Tradition Meets Innovation
at Tamarind Restaurant Phuket.

Welcome to Tamarind restaurant Phuket located in 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 Phuket native with over a decade of culinary expertise, our establishment blends Southern Thai tradition innovation with a Western twist, promising a dining experience like no other.



Discover a fusion of bold spices, fragrant herbs, and creative flair at Tamarind, where traditional Southern Thai dishes are reinvented with a Western twist, creating an unforgettable dining experience that celebrates the best of both worlds.

CHEF NOK

The Chef

Chef Nok's journey began amidst the vibrant hues and aromatic spices of Southern Thai cuisine. Her love for cooking started with her mother, who was her biggest inspiration in the kitchen.

Growing up in Phuket, she quickly became known for her incredible Southern Thai dishes, just like her mum. As she honed her skills over the years, her passion only grew stronger. Now, every time someone tastes her food and praises it just as they did her mother's, she knows she's carrying on a delicious legacy.

Drawing from the rich flavours of Southern Thai cuisine and elevating them with the precision of French culinary techniques, guided by her European executive chef, the new offerings promise a dining adventure unlike any other in Phuket.



TAMARIND'S MENU REFLECTS

Chef Nok's Bold vision.

Boasting an enticing array of dishes that marry the familiar with the unexpected twist. From the fiery zest of Tom Yum Goong to the indulgent delight of the Thai-inspired Rock Lobster Paella, each creation is a harmonious blend of tradition and innovation, a testament to Chef Nok's artistry.



ROCK LOBSTER RAVIOLI WITH GREEN CHLOROPHYLL CURRY EMULSION



Crafted with precision and a dash of culinary artistry, this **signature dish** is a bold fusion of Southern Thai soul and French finesse. It begins with homemade and fresh of hand rolled pasta sheets wrapped around rock lobster. Each ravioli is shaped with care, capturing the essence of artisanal craftsmanship.

The journey continues with the creation of the **green curry emulsion**. Fresh herbs, fragrant spices, and chlorophyll are blended into a vibrant base, infused with coconut milk for a velvety finish. This isn't just curry—it's an elevated masterpiece, where the robust flavors of the South meet the refinement of French culinary technique.

Note our tip:

Our chef cooks fresh! The ravioli is made fresh Daily, using imported flour and a secret blend of olive oil.







GREEN PAPAYA SALAD WITH SMOKED ROCK LOBSTER

Som Tam Gang Rom Khwan



Beginning with fresh green papaya, shredded to perfection for just the right crunch. Together with handpicked chilies, lime juice, and palm sugar, balanced with precision. Our main stage of this dish is our fresh **Rock Lobster**, smoked with finesse to infuse layers of depth and aroma. This twist transforms the dish, pairing the smoky richness of **French technique** with the boldness of Southern Thai spices. Locally sourced herbs weave through the dish, adding a fresh, aromatic punch.

Note our tip:

Using a French technique of smoking Rock Lobster, bringing out its juicy and flavorful taste.

SUSTAINABLE BLACK GROUPE

Choo Chee Pla Gao

Sustainable black grouper takes the spotlight, meticulously prepared to honor its rich Thai Southern roots while embracing an unexpected Western flair.

This journey begins with the freshest local catch from a sustainable fish farm in Phuket, handled with care to preserve its natural flavors.



The choo chee curry is slow-crafted, starting with a freshly made paste that's sautéed until fragrant, releasing notes of kaffir lime, lemongrass, and chili. It perfectly complements the fried black grouper and a touch of coconut cream ties the flavors together, while the final flourish of black grouper adds layers of texture and depth. Infused with the essence of French sophistication, this dish marries the boldness of local Thai spices with an elevated twist. Each bite delivers a moment of unexpected delight.



Note our tip:

As part of our sustainability commitment, we use locally sourced fish from a farm in Phuket for our fish menu.



RED RUBIES WITH HOMEMADE COCONUT ICE CREAM

Tub Tim Grob

Dive into the art of creation with this beloved Thai dessert. It begins with **hand-diced water chestnuts**, carefully coat with delicate tapioca flour until they shimmer like rubies. These gems are gently boiled to perfection, achieving the ideal balance of chewiness and crunch.

The journey continues with creamy coconut ice cream, spun fresh to elevate every spoonful with tropical richness. The sweet, the fresh, and the satisfying chill, bringing this jewel-like dessert to life in a refreshingly modern way.

Note our tip:

Harvest fresh mint from our herb garden and use real coconut for the ice cream.





POMELO SALAD WITH GRILLED SCALLOPS

Yam Som O Hoi Shell Yang



This dish begins with handpicked pomelo, known for its sweet and cooling qualities, paired with a zesty mix of lime, chili, and fish sauce for an exciting balance of flavors. The freshness of the pomelo is complemented by perfectly char-grilled US scallops, adding a smoky richness. Using French techniques, the scallops are cooked to tender perfection, blending seamlessly with the bold, tangy kick of the salad offers an elevated, indulgent take on a classic.

Note our tip:

The pomelo is sourced from an organic farm and used while it is fresh.

SOUTHERN STYLE BEEF STEW

Nuea Hong Phuket

Dive into the soul of Phuket with 'Moo Hong' is traditional pork menu in Phuket. At Tamarind, the Chef has recreated to beef cheek 'Nuea Hong Phuket' to this slow-braised beef cheek, where a flavor meets a touch of French finesse. The beef is tenderized over night, melding with caramelized Chiang Mai figs and the aromatic depth of star anise. A delicate soya jus, rich with layers of local spices, enhances the complexity. Infused with hints of Chinese influence, this stew is a unique intersection of cultures, with each bite telling the story of Phuket's culinary journey. A comforting dish, beautifully balanced, with modern twists that elevate every bite.

Note our tip:

Sourcing the figs from Chiang Mai, along with the local spices' ingredients.





SPAGHETTINI PHUKET LOBSTER

Tom Yum Style

This dish starts with a base of hand-made spaghetti, crafted fresh daily, and infused with the bold essence of Tom Yum. The lobster, sourced from the shores of Phuket, is seared to perfection using French techniques, bringing out its natural sweetness.

Fresh herbs from our organic garden complement the rich flavors with the perfect balance of lemongrass, kaffir lime, and Thai chili. The dish captures the island's essence while each ingredient is carefully layered to elevate the experience.

Note our tip:

The chef picks herbs from our organic garden and prepares homemade spaghetti fresh every day.

SALMON SOUR CURRY

Gaeng Som Pla Salmon

A tribute to both coastal Thailand and innovative culinary craft, this dish combines the delicate richness of salmon with the crispness of green papaya. The aromatic sourness comes alive with the power of garlic, turmeric, and shallots, while the kick from bird's eye chilies adds depth and heat. Blended in French style with a white wine sauce, it is perfectly balanced by curcuma's earthy warmth and topped with salmon roe and a poached quail egg. This combination of techniques enhances the depth of the curry, achieving a smooth, luxurious texture that redefines the bold, tangy essence of traditional Thai Gaeng Som.

Note our tip:

A new balance of Thai cuisine and French cooking style. Replaced the sour soup to sour sauce is made with white wine and top of salmon with poached quail egg, the Thailand's favorite, unlike anything you've had before.



APPETIZER AND SOUP



THAI COCONUT SOUP WITH ROCK LOBSTER OR MUSHROOMS

“Tom Kha Gang / Hed”

Tom Kha was once savored in the grand kitchens of ancient Siam. The soup made with creamy coconut milk, galangal, and kaffir lime form the aromatic base of this dish.



POMELO SALAD WITH GRILLED US SCALLOPS

“Yam Som-O Hoi Shell Yang”

The natural sweetness of pomelo paired with succulent, char-grilled US scallops with kick of lime, chili, and fish sauce contrasts beautifully with the juicy pomelo.



ROCK LOBSTER RAVIOLI WITH GREEN CHLOROPHYLL CURRY EMULSION

Delicate, homemade, and handmade ravioli filled with local rock lobster and the smooth richness of coconut milk with fresh herbs and the subtle bite of green curry paste infused with chlorophyll-rich parsley.



GRILLED MIXED SATAY

“Satay Moo – Gai – Goong”

A timeless Southeast Asian street food, featuring locally sourced pork, chicken, and prawn marinated in Thai spices and grilled over an open flame. Served with creamy peanut sauce and tangy pickles.



GRILLED PORK NECK

“Moo Yang”

A beloved street food everyone in Thailand, the smoky, tender flavors of grilled marinade pork neck. Served with sticky rice and a spicy Nam Jim Jeaw dipping sauce, this dish is a blending sweet and savory.



ANDAMAN TIGER PRAWN FRITTERS

“Tod Mun Goong”

A classic Thai appetizer and a favorite from childhood for both kids and adults, these freshest tiger prawn fritters from the Andaman Sea are fried to crispy perfection and paired with tangy plum and fiery Sriracha sauces.



GREEN CURRY CHICKEN OF TOFU

“Gaeng Kiew Wan Gai / Tofu”

Savory bold flavors and fragrant aromas of green curry paste and the richness of coconut milk, the heat of green chilies and the Thai basil. Whether paired with tender chicken or tofu offering a taste of the country's culinary heart.



THAI PAPAYA SALAD WITH SMOKED ROCK LOBSTER

“Som Tam Gang”

Rooted in the northeastern Isan region, this dish features crisp green papaya, lime, chili, carrot slices, and green beans, complemented by the smoky flavor of rock lobster. This salad achieves a perfect balance of spicy, sour, and sweet.



THAI HOT AND SOUR SOUP SHRIMP OR MUSHROOMS

“Tom Yum Goong / Hed”

Thailand's most famous dish, this hot and sour soup blends fragrant lemongrass, kaffir lime leaves, and fiery chili. Choose between tender shrimp or earthy mushrooms to experience a dish that captures the essence of Thai cuisine.

MAIN COURSE



BLUE SWIMMER CRAB WITH YELLOW CURRY
“Gaeng Khua Poo Bai Chaplu”

Savor Chef Nok’s crab cooked in a vibrant yellow curry with the aromatic essence of betel leaves. This dish is known for its balance of creamy, spicy, and earthy flavors, typically served with rice or Kanom Jeen (fermented rice noodles) to complement the rich sauce.



FRIED BLACK GROUPE WITH RED CURRY
“Choo Chee Pla Krapong”

Serving a sustainable fish ‘black grouper’ from local farm in Phuket, savor aromatic spices come together with creamy coconut base and rich blend of red curry paste. Adding green mango salad, crispy taro, and kaffir lime leaves for a citrusy aroma.



PAD THAI SEAFOOD
“Pad Thai Talay”

The flavors of mix of tender shrimp, succulent squid, and fresh mussels, stir-fried with rice noodles in a zesty tamarind sauce. Garnished with crunchy peanuts and a squeeze of fresh lime.



SPAGHETTINI PHUKET LOBSTER
“Tom Yum Style”

Fresh and daily hand-made spaghettini and infused with the bold essence of Tom Yum paste. The lobster, sourced from the shores of Phuket and fresh herbs from our organic garden. This dish is the perfect balance of lemongrass, kaffir lime, and Thai chili.



SALMON SOUR CURRY “Gaeng Som Pla”

The highlight tender flavors of salmon paired with fresh green papaya. Infused with a tangy white wine sauce and hints of curcuma offers sour notes, and topping by salmon roe and poached quail egg.



CRYING TIGER STEAK “Suea Rong Hai”

Fire-grilled beef, infused with bold Thai Southern spices, meets a French twist with seared perfection. Paired with Nam Jim Jaew, a zesty dipping sauce, this steak brings heat and depth to every bite.



LAMB RED CURRY “Panaeng Nuea Kae”

This enticing dish features braised lamb shoulder infused with the rich flavors of Panaeng curry, celebrated for its thick, salty, and sweet profile. A kick of lime and the crunch of peanuts add a delightful fusion of flavors, honoring Southern Thailand’s culinary traditions.



STIR-FRIED SHRIMPS WITH TAMARIND SAUCE “Goong Pad Nam Makham”

The juicy prawns, stir-fried in a tangy tamarind sauce, offer a perfect balance of sweet, salty, and sour flavors. Finished with crispy fried shallots for added crunch, it delivers a delightful combination of textures and tastes.



SOUTHERN STYLE BEEF STEW

“Nuea Hong Phuket”

Nuea hong features tender beef cheek slow-cooked with caramelized Chiang Mai figs, star anise, and a fragrant soy jus. Infused with the influence of local and Chinese spices.



SPICY BABY SQUID WITH SQUID INK

“Pla Muek Pad Nam Dum Kratiem Phuket”

Fresh baby squid is stir-fried in black rich ink, infused with the heat of red chili and aromatic garlic. Another Phuket’s signature dish offers a Thai spices flavor and using local seafood.



MASSAMAN BEEF CURRY

“Massaman Nuea”

Massaman curry blends Persian and Malay influences with local Thai ingredients and a Western Twisted by using tender Wagyu beef cheeks, slow-cooked in creamy coconut milk. Fragrant with cinnamon, cardamom, and nutmeg, it offers rich, nutty curry spices for a truly indulgent flavor experience.



PAELLA WITH ROCK LOBSTER AND SEAFOOD

“Tom Yum”

This dish features rock lobster and a classic Spanish rice, cooked in aromatic Tom Yum stock with Thai chili paste and fresh herbs. Finished with lime juice and a crispy serrano cracker, it captures Tom Yum’s signature spicy and sour profile.

DESSERTS



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.



MANGO STICKY RICE

“Khao Niew Mamuang”

Brings together the juicy sweetness of ripe seasonal mango and the creamy richness of sticky rice soaked in coconut milk. This iconic dessert has been enjoyed across Thailand for generations.



DURIAN STICKY RICE IN COCONUT MILK AND DURIAN CREAM BRULÉE

“Khao Niew Durian”

Indulge in celebrating ‘The King of Fruits,’ Khao Niew Durian, where the bold, creamy flavor of durian meets the comforting sweetness of sticky rice soaked in rich coconut milk. Paired with a fusion of Western-style Durian Crème Brûlée, unlike any other.



RED RUBIES WITH HOMEMADE COCONUT ICE CREAM

“Tub Tim Grob”

A classic recommended Thai dessert at Tamarind, featuring water chestnuts coated in a chewy gel served in a chilled aromatic coconut syrup and on top with homemade coconut ice-cream.

