

**roti canai - 2 pieces or (1 piece \$4)***signature malaysian soft bread with pan fried golden crust, served with spicy curry dip*

7

**satays ~ chicken | beef | lamb 5 skewers***bite size meat skewers marinated with lemongrass, turmeric, onions and coriander with delicious peanut sauce dip*

7

**vegetarian curry samosas 5 pieces***samosas filled with mix vegetables in a mild creamy curry sauce, served with spicy house sauce*

7

**vegetarian spring rolls 5 pieces***marinated vegetables deep fried to golden perfection, served with spicy house sauce*

7

**malaysian calamari***crispy calamari served with spicy house dipping sauce*

9.50

**singaporean calamari***crispy baby calamari served with spicy singapore chilli sauce with fresh onions and brown shallots*

9.85

**soft shell crab***with indian black peppercorn garlic butter*

10.50

**fresh mussels***with coconut and cumin*

9.75

**gado gado salad***bean sprout, tofu, green bean, potato and cucumber served with peanut sauce*

6.75

**tofu goreng 5 pieces***crispy tofu stuffed with cucumber, bean sprouts and fresh lettuce finished with crushed peanuts and served with sweet chili sauce*

7.50

**green papaya & mango salad***green papaya and fresh mango mixed with jicama root, carrots, red onions and fresh seasonal greens, served with a chili house dressing and crushed roasted peanuts*

9.25

**murtabak with gado gado****beef | lamb | chicken | vegetarian***malaysian roti wrap with a choice of curried beef, spiced lamb, turmeric chicken or vegetarian served with the popular malaysian salad of bean sprouts, tofu, green bean, potato and cucumber served with peanut sauce and curry sauce on the side*

9.85

## soups

**nyonya hot & sour soup***traditional hot & sour soup made in nyonya style with premium rice wine vinegar, chilli, bamboo shoot & shredded chicken*

6.50

**soto assam***malaysian spicy hot and sour seafood soup with fresh tomatoes, papaya, scallops, shrimp, mussels, cuttlefish & snapper filet*

9.50

<b>malaysian chicken curry</b> 🍴	<b>15</b>
<i>tender chicken simmered in coconut curry with eggplant, green beans, bell peppers and potatoes</i>	
<b>boneless hainanese chicken with hainanese chicken rice</b>	<b>15.95</b>
<i>steamed to perfect tenderness, topped with light sweet soy, served with grated ginger green onion dip &amp; sweet chili dip</i>	
<b>beef rendang</b> 🍴	<b>16.95</b>
<i>curried beef stew with galangal, ginger, turmeric, onions &amp; lemon grass in a coconut gravy</i>	
<b>sambal beef with asparagus</b> 🍴	<b>16.95</b>
<i>stir fried beef with fresh asparagus, ginger &amp; shallots highlighted with a touch of sambal</i>	
<b>nyonya chicken kung pow</b> 🍴	<b>15.95</b>
<i>boneless chicken stir fried with peppers, onions, chili and premium black rice wine vinegar garnished with roasted cashew, cilantro &amp; dry chilli</i>	
<b>singapore sweet &amp; sour pork chops</b>	<b>15.95</b>
<i>tender pork chops stir fried in singaporean style sweet &amp; sour sauce with onions, shallots, garlic &amp; a touch of pepper</i>	
<b>spicy chilli garlic pork chops</b> 🍴	<b>15.95</b>
<i>boneless pork chops stir fried with bell peppers, dry chilli &amp; fresh garlic</i>	
<b>kari lamb</b> 🍴	<b>18.50</b>
<i>boneless lamb in spicy coconut gravy with onions, garlic, cloves, cinnamon, coriander and potatoes</i>	

## Vegetables

<b>mixed vegetables with fresh ginger, garlic and brown shallots</b>	<b>11.95</b>
<i>with fresh ginger, garlic &amp; brown shallots</i>	
<b>sayur lemak</b> 🍴	<b>11.95</b>
<i>a pure vegetarian delight! fresh mixed vegetables simmered in a malaysian curry</i>	
<b>sambal green beans</b> 🍴	<b>13.95</b>
<i>crispy green beans stir fried with our signature sambal chilli, shrimp, fresh onions, sun dried shrimp &amp; fresh tomatoes</i>	
<b>okra, eggplant and green bean trio in sambal chilli</b> 🍴	<b>13.95</b>
<i>a great vegetable combo that would satisfy any green lovers, stir fried with shrimp, sweet onion &amp; the famous malaysian balacan and chilli</i>	
<b>eggplant in spicy chilli garlic</b> 🍴	<b>13.95</b>
<i>fresh long eggplant stir fried with chilli, garlic, cilantro &amp; dried shrimp</i>	
<b>sambal kang kong (seasonal)</b> 🍴	<b>14.75</b>
<i>kang kong also known as "morning glory" is a unique green vegetable that is well loved among south east asians. with its crispy texture, stir fried with sambal chilli and sun dried shrimp make this one of the popular dishes in malaysian cuisine</i>	

<b>fresh mussels with coconut cumin &amp; ginger</b>	<b>16.75</b>
<i>for all mussel lovers, fresh mussels simmered with shallots, onions in a yummy coconut cumin ginger broth</i>	
<b>kim heong chilli prawns</b>	<b>17.25</b>
<i>fresh garlic &amp; curry leaves, coriander, ground malaysian curry, highlighted with a touch of chilli</i>	
<b>sambal black tiger prawns</b>	<b>17.25</b>
<i>stir fried with sun dried chilli, fresh garlic, lemongrass fine shrimp paste &amp; dried shrimp</i>	
<b>singapore chilli prawns</b>	<b>17.25</b>
<i>signature sauce of singapore made of lemongrass, chilli, tomato &amp; silky eggs</i>	
<b>grilled fresh snapper fillets wrapped in banana leaf</b>	<b>18.25</b>
<i>sambal balacan "malaysian shrimp paste" mixed with lemongrass, galanga, chilli &amp; fresh lime</i>	
<b>mixed seafood in assam curry</b>	<b>21</b>
<i>this popular malaysian seafood mix in a spicy, tangy tamarind curry sauce is a signature dish in malaysian cuisine</i>	
<b>seasonal halibut (cheeks) with asparagus (seasonal)</b>	<b>22</b>
<i>a seasonal delicacy stir fried with crunchy asparagus, fresh ginger, garlic, shallots &amp; green onions</i>	
<b>sablefish with caramalized sweet ginger</b>	<b>21</b>
<i>famous alaskan white fish with tender texture &amp; delicious flavour, topped with fresh ginger, garlic in a caramalized glaze</i>	
<b>soft shell crab with indian black peppercorn and garlic butter</b>	<b>24</b>
<i>delicious crispy soft shell crab sautéed with fresh onions, garlic &amp; shallots with mild chilli &amp; fresh indian black peppercorn</i>	
<b>bring your own</b>	<b>each 20</b>
<i>and we can make it for you to impress your dinner guests freshly cooked in your choice of four delicious malaysian flavours (sambal, kim heong, singapore chilli, indian black peppercorn &amp; garlic butter)</i>	

## sauces & condiments

sauces/condiments .5   steamed rice 1.5   coconut rice 1.75   hainanese chicken rice 1.75

malaysian cuisine

## rice & noodle

Tamarind Hill

### pineapple seafood fried rice

fresh rice mixed with scallop, shrimp, cuttlefish, malaysian fish cake, egg, raisins, fresh green beans, onions, corn and pineapple

12.95

### nasi goreng

popular malaysian style fried rice with beef, shrimp, egg, tomato, onion & green beans

10.75

### char kuey teow

stir fried flat rice noodle with spicy sweet soy, egg, bean sprout shrimp, fish cake & cuttlefish

10.75

### indian mee goreng

fresh fried egg noodle with beef, shrimp, egg, tomato, bean sprout, tofu & vegetables

10.75

### hokkien mee

stir fried egg noodle and vermicelli with shrimp, egg, bean sprout chicken & cuttlefish

10.75

### k. l. hokkien mee

stir fried thick egg noodles with sweet soy, cabbage, shrimp & beef

10.75

### char bee hoon

stir fried rice vermicelli with shrimp, malaysian fish cakes, cuttlefish & bean sprouts garnished with crispy shallots

10.75

### ipoh char hor fun

malaysian style stir fried flat noodles with shrimp, scallop, malaysian fish cakes cuttlefish & seasonal vegetable in a silky light egg soy sauce

13.95

## laksa

signature street food of malaysia (one of the best laksa in Vancouver)

### malaysian curry laksa (spicy curry)

rice vermicelli with shrimp, chicken, bean sprout, egg, tofu puff and fish cake in a spicy coconut curry broth

9.95

### singapore laksa (spicy coconut)

rice vermicelli with shrimp, shredded chicken, bean sprout, boiled egg, tofu puff and fish cake in a spicy coconut broth

9.95

### assam seafood laksa (spicy tamarind)

rice vermicelli with scallop, shrimp, mussels, cuttlefish, shredded chicken, bean sprout, boiled egg, tofu puff & fish cake in a spicy tamarind broth

12.50

The chilli symbol indicates the item is spiced at medium heat; however, most dishes can be made from mild to hot, with a few exceptions. Please inform your server on your preferences. Some dishes can be made into vegan or vegetarian, please feel free to ask our staff.

Please note, we cook extensively with nuts, gluten and seafood ingredients. Please be aware and inform our server of any allergies when ordering.

All prices are subject to applicable taxes and maybe changed without notice.  
For parties of 6 and more, a 15% gratuity charge will be added.

Thank you for dining at Tamarind Hill, we hope you have a wonderful experience and please come visit us again.

Follow us on Facebook and Twitter for upcoming promos and events!

[www.tamarindhill.ca](http://www.tamarindhill.ca)