

## appetizers & salads

- roti canai - min 2 pieces** 8  
signature malaysian soft bread with pan fried golden crust, served with spicy curry dip
- satays ~ chicken | beef | lamb min 4 skewers** 7  
bite size meat skewers marinated with lemongrass, turmeric, onions and coriander with delicious peanut sauce dip
- vegetarian curry samosas 4 pieces** 7  
samosas filled with mix vegetables in a mild creamy curry sauce, served with spicy house sauce
- vegetarian spring rolls 4 pieces** 7  
marinated vegetables deep fried to golden perfection, served with spicy house sauce
- malaysian calamari** 10.5  
crispy calamari served with spicy house dipping sauce
- soft shell crab** 12  
with indian black peppercorn garlic butter
- gado gado salad** 8  
bean sprout, tofu, green bean, potato and cucumber served with peanut sauce
- tofu goreng** 8.5  
crispy tofu stuffed with cucumber, bean sprouts and fresh lettuce finished with crushed peanuts and served with sweet chili sauce
- green papaya & mango salad** 11  
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
- murtabak with gado gado** 12  
**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
- vegetables**
- mixed vegetables** 12.5  
with fresh ginger, garlic & brown shallots
- sayur lemak** 12.5  
a pure vegetarian delight! fresh mixed vegetables simmered in a malaysian curry
- sambal green beans** 14.25  
crispy green beans stir fried with our signature sambal chilli, shrimp, fresh onions, sun dried shrimp & fresh tomatoes
- okra, eggplant and green bean trio in sambal chilli** 14.5  
a great vegetable combo that would satisfy any green lovers, stir fried with shrimp, sweet onion & the famous malaysian balacan and chilli
- eggplant in spicy chilli garlic** 14.5  
fresh long eggplant stir fried with chilli, garlic, cilantro & dried shrimp
- sambal kang kong (seasonal)** 14.75  
kang kong is 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

**meat****rice is not included**

- malaysian chicken curry** 16.95  
*tender chicken simmered in coconut curry with eggplant, green beans, bell peppers and potatoes*
- boneless hainanese chicken** 17.95  
*steamed to perfect tenderness, topped with light sweet soy, served with grated ginger green onion dip & sweet chili dip*
- nyonya chicken kung pow** 17  
*boneless chicken stir fried with peppers, onions, chilli and premium black rice wine vinegar garnished with roasted cashew, cilantro & dry chilli*
- beef rendang** 18  
*curried beef stew with galangal, ginger, turmeric, onions & lemon grass in a coconut gravy*
- sambal beef with asparagus** 18  
*stir fried beef with fresh asparagus, ginger & shallots highlighted with a touch of sambal*
- singapore sweet & sour pork chops** 16.95  
*tender pork chops stir fried in singapore style sweet & sour sauce with onions, shallots, garlic & a touch of pepper*
- spicy chilli garlic pork chops** 16.95  
*pork chops stir fried with bell peppers, dry chilli & fresh garlic*

**seafood**

- fresh mussels (fri-sun only) with coconut cumin & ginger** 18  
*for all mussel lovers, fresh mussels simmered with shallots, onions in a yummy coconut cumin ginger broth*
- singapore calamari** 18  
*crispy baby calamari served with spicy singapore chilli sauce with fresh onions and brown shallots*
- kim heong chilli prawns** 19  
*fresh garlic & curry leaves, coriander, ground malaysian curry, highlighted with a touch of chilli.*
- sambal black tiger prawns** 19  
*stir fried with sun dried chilli, fresh garlic, lemongrass fine shrimp paste & dried shrimp*
- singapore chilli prawns** 19  
*signature sauce of singapore made of lemongrass, chilli, tomato & silky eggs*
- grilled fresh snapper fillets wrapped in banana leaf** 20  
*sambal balacan "malaysian shrimp paste" mixed with lemongrass, galanga, chilli & fresh lime*
- mixed seafood in assam curry** 23  
*this popular malaysian seafood mix in a spicy, tangy tamarind curry sauce is a signature dish in malaysian cuisine*
- soft shell crab with indian black peppercorn and garlic butter** 30  
*delicious crispy soft shell crab sautéed with fresh onions, garlic & shallots with mild chilli & fresh indian black peppercorn*
- bring your own lobster or dungeness crab** each 25  
*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 & garlic butter)*

**sauces & condiments**

- sauces/condiments .5
- steamed rice 1.75    coconut rice 2.50
- hainanese chicken rice 2.50
- Green Chilli 1
- Sambal 1

## rice & noodle

- pineapple seafood fried rice** 14.50  
*fresh rice mixed with scallop, shrimp, cuttlefish, malaysian fish cake, egg, raisins, fresh green beans, onions, corn and pineapple*
- nasi goreng** 12.25  
*popular malaysian style fried rice with beef, shrimp, egg, tomato, onion & green beans*
- char kuey teow** 12.25  
*stir fried flat rice noodle with spicy sweet soy, egg, bean sprout, shrimp, fish cake & cuttlefish*
- indian mee goreng** 12.25  
*fresh fried egg noodle with beef, shrimp, egg, tomato, bean sprout, tofu & vegetables*
- hokkien mee** 12.25  
*stir fried egg noodle and vermicelli with shrimp, egg, bean sprout, chicken & cuttlefish*
- k. i. hokkien mee** 12.25  
*stir fried thick egg noodles with spicy sweet soy, cabbage, shrimp & beef*
- char bee hoon** 12.25  
*stir fried rice vermicelli with shrimp, malaysian fish cakes, cuttlefish & bean sprouts garnished with crispy shallots*
- ipoh char hor fun** 14.50  
*malaysian style stir fried flat noodles with shrimp, scallop, malaysian fish cakes, cuttlefish & seasonal vegetable in a silky light egg soy sauce*

## laksa

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

- malaysian curry laksa (spicy curry)** 11.50  
*rice vermicelli with shrimp, shredded chicken, bean sprout, egg, tofu puff and fish cake in a spicy coconut curry brothy soup*
- singapore laksa (spicy coconut)** 11.50  
*rice vermicelli with shrimp, shredded chicken, bean sprout, boiled egg, tofu puff and fish cake in a spicy coconut brothy soup*
- assam seafood laksa (spicy tamarind)** 13.50  
*rice vermicelli with scallop, shrimp, mussels, cuttlefish, shredded chicken, bean sprout, boiled egg, tofu puff & fish cake in a spicy tamarind brothy soup*

*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% service charge will be applied.*

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

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