

**Here is a sample of Tamarind House's regular evening dinner menu. This is a sample only.**

**Please note that options may change with the season and also depend on availability. Prices are also subject to change without notice.**

**We also have a blackboard menu every night with daily specials**

### **Appetisers**

**Garlic Bread: - \$5.00**

**Breads & Dips: A selection of fresh baked & grilled Breads with Oil & Balsamic, and a variety of Dips - \$13.50**

**Seafood Chowder: - \$13.50**

**Spicy Corn Fritters: served with Avocado & Tomato Salsas - \$15.50**

**Crumbed Calamari: with Garlic & Lemon Mayonnaise - \$16.50**

**Scallop Mornay: with White Wine Cream, Cheese and Herbed Crumbs - \$19.50**

**Oysters Natural: with Balsamic Vinegar and Lemon Wedges - \$19.50**

**Shrimp & Papaya Salad: served with Salad Greens & topped with Curry Mayonnaise - \$19.50**

**Ika Mata : Island-style Fish Salad with Lime & Coconut - \$17.50**

**Sashimi: with Sushi Rolls, Ginger, Soy and Wasabi - \$19.50**

**Salt & Pepper Squid: Wok-seared with a touch of Chilli, served on Julienne of Cucumber and Sesame seeds - \$17.50**

**Chicken and Vegetable Wontons: with Dipping Sauces - \$16.50**

**Pork Belly: Slow Braised Spicy Szechwan Pork Belly - \$18.50**

### **Main Course**

**Taro Leaf and Roast Pumpkin Lasagne: With Tomato, Basil, Mozzarella and Parmesan, served with Salad - \$25.50**

**Eggplant and Char-grilled Vegetable Stack: With Tomato, Basil and Cream Cheese, served with Brown Rice and Balsamic Dressing - \$26.50**

**Fish and Chips: Fresh Fish Fillets in a Savoury Crumb, pan-fried and served with Tartare Sauce and Salad - \$26.50**

**Ocean Catch of the Day: Char-grilled and served on Smoked Salmon Mash, Taro Leaves and Lemon Hollandaise - \$32.50**

**Fresh Tuna: Coated with Sesame Seeds on Coconut Risotto with Papaya and Red Onion Salsa and Rocket - \$33.50**

**Burmese Fish: Fresh Fish Fillets Glazed with Caramelised Onions, Fresh Lemon, Tamarind and Coriander, Ginger and Mild Chillies, served on Steamed Rice with a Julienne of Vegetables - \$29.50**

**Pacific Seafood Ragout: Prawns, Calamari, Mussels and Game Fish in a Coconut, Cashew Nut, Lemon and Fresh Herb Sauce, served on Rice - \$35.50**

**Thai Fish Curry: With Lemongrass, Basil and chillies with Rice and Mint Sambal - \$28.50**

**Smoked Chicken and Tropical Fruit Salad: With Cashew Nuts and a Honey and Lime Dressing - \$24.50**

**Oven Baked Chicken Breast: Filled with Apricot, Cashew Nut and Cream Cheese, served on a Milanese Risotto Cake with a Basil Cream Sauce - \$32.50**

**North Indian Chicken Curry: with Tomato, Cumin, Ginger and Coriander in a Mild Curry Cream Sauce with Rice and Chutneys - \$28.50**

**Slow Braised Lamb Shank: in Red Wine, Rosemary, Tomato and Onion sauce, served with Potato and Pumpkin Mash and a Fresh Vegetables - \$28.50**

**Rack of Lamb: New Zealand Lam Rack served with Fresh Greens, Potato and Pumpkin Mash and a Red Wine and Port Jus - \$36.50**

**Grilled Rib-Eye Steak: Served with Chips and Salad with a choice of Mushroom, Green Peppercorn, Hollandaise or Peri Peri Sauce - \$29.50**

### **Side Orders**

**Garden Salad - \$7.50**

**Vegetables with Hollandaise Sauce - \$9.50**

**French Fries - \$5.50**

**Garlic Bread - \$5.00**

#### **Desserts**

**Vanilla or Coconut Ice-Cream - \$7.00**

**Vanilla Ice-Cream with Chocolate Sauce - \$7.50**

**Fresh Fruit Salad with Ice-Cream - \$8.50**

**Vanilla Creme Brulee - \$11.50**

**Warm Banana Cake with Butterscotch Sauce - \$11.50**

**Baileys and White Chocolate Cheesecake - \$13.50**

**Caramel Nut Ice-Cream Pie - \$11.50**

**Pavlova with Fresh Tropical Fruit, Berry Sauce and Ice-Cream - \$13.50**

**Lemon Sour Cream Cake with Lemon Sauce - \$11.50**

**Warm Chocolate Pudding Cake with Chocolate Sauce - \$11.50**

**Cheese Board with Assorted Cheese & Crackers - \$15.50**

***Holiday Home to rent: Herons Reef -  
See details below***

<http://www.holidayhomes.co.nz/for-rent/pacific-islands/cook-islands-rarotonga-/?page=6>