

## Appetizers

กุ้งเสียบมะม่วงสด 200

Goong Sieb Mamuang Sod

Dried prawn relish with shrimp served with shredded sweet & sour green mango

ยำผักกูดหอยเชลล์ 290

Yam Pak Gude Hoy Shell

Scallops, fern salad with chillies lime & fresh garlic dressing

ทอดมันหัวปลีหมูสับ 290

Thod Mun Hua Plee Moo Sub

Deep-fried banana blossom with minced pork served with cucumber & pineapple relish

## Soups

แกงซี่โครงหมูใบชะมวง 260

See-Krong Moo Oon Bai Chamuang

Sour pork spare rib soup with Garcinia leaves

ผักเหมียงต้มกะทิ | Pak Mieng Tom Kati 260

Slow-poached tiger prawns in hand pressed coconut milk & 'Mieng' leaves grown only in the South

## Mains

ผัดสะตอกุ้ง | Pad Sator Goong 260

Wok-sautéed shrimp & pungent Patai beans with preserved shrimp paste

แกงป่าเนื้อสับ | Gaeng Pa Nua Sub 320

Spicy Thai curry with minced beef pea eggplants & green pepper

แกงส้มปลาหน่อไม้ดอง 290

Gaeng Som Pla Nor Mai Dong

Yellow curry with sea bass & pickled bamboo shoot

ด้วงลิ่งหมูสับ | Kua Gling Moo Sub 260

Wok-fried minced pork with spicy red curry paste kaffir lime leaf & galangal

น้ำพริกกุ้งสด | Nam Prik Goong Sod 290

Minced shrimp dip with fresh chillies lime & shallot served with a selection of fresh vegetables

หมูสามชั้นตัวเกลือ 300

Moo Sam Chan Kua Glua

Deep-fried pork belly with salt & kaffir lime leaves

## Dessert

ขนมโค | Kanom Ko 180

Sweet rice dumpling with shaved young coconut

Prices are in Thai Baht and subject to 10% service charge & applicable government tax

แอมปานชัยวาน

TAMARIND VILLAGE  
CHIANG MAI

## Southern Flavours

AUTHENTIC HOME-COOKED  
SOUTHERN THAI DISHES  
BY CHEF AMPHAN CHAIYAWAN