

‘Top Ten of Now & Then’ SIGNATURE DISHES

Our ‘Top Ten of Now & Then’ Signature Menu brings together a noteworthy selection of all-time Ruen Tamarind favorites, home-style regional specialties and sophisticated culinary creations to excite the palate and satisfy your craving for something deeply delicious. These are some of our favorites and they’ll soon become yours as well. Try a different one each time you visit. Bon Appetit!



เห็ดทอดรวม

220

Spiced Mushroom Tempura

A crispy mélange of oyster, enoki and oringi mushrooms from the Royal Project Farms. The spiced tempura batter made from an old-fashioned recipe passed down from one generation to the next makes this an authentic family creation. Served with a duo of sweet chili and creamy dipping sauce to satisfy all taste buds. Pop one of these in your mouth and then another. Simply addictive.

เมี่ยงใบชะพลูทูน่า

220

Miang Chaploo Tuna

Good things come in small packages. Our take on the classic Thai snack Miang, offers an enticing combination of tuna, sliced lemongrass, shallots, ginger and lime wedges with a secret sauce all wrapped up in delicate chaploo leaf parcels. Healthy and delicious equals guilt-free pleasure.



ลาบเป็ดทามารินด์

320

Larb Ped ‘Tamarind’

An all-time Ruen Tamarind favorite, this piquant minced duck breast salad is laced with chili oil, fried shallots and fresh herbs and pan-cooked in the northern Thai style to bring out the depth of flavors. Slivers of kaffir lime leaf add a crispy finishing touch.

ยำทวายไก่

220

Yum Tawai Gai

Healthy and delicious, yum tawai is an ancient Thai recipe that is so authentic that it earned itself a place in the Thai Language Dictionary. This savory salad is made of fresh local vegetables such as morning glory, sweet basil and horse tamarind and then tossed in mildly spiced tamarind coconut milk dressing. Topped with fried garlic, shallots, peanut and chicken, yum tawai is full of flavor, aroma and nutrition.



ผัดไทยทูน่า

380

Phad Thai Tuna

Another healthy choice for fish lovers with ribbons of fresh red tuna tossed with spicy tamarind sauce, yellow tofu, chili flakes and bean sprouts. Phad Thai, everyone’s favorite noodle dish, inspired this creation.

ต้มแซบเนื้อ

200

Tom Saep Nuea

Spicy clear herbal soup straight from the northeast of Thailand. Hearty braised beef brisket, shank and strip loin are slow cooked and flavored with fish sauce, tamarind paste and chilli in a broth enriched with Thai herbs such as galangal, lemongrass, kaffir lime leaf and cilantro. Ground roasted sticky rice is added just before serving to give the soup its special aroma and thickness. Served with jasmine rice.



ข้าวคลุกน้ำพริกปลาแห้ง แบบพม่า

250

Kao Kloog Namprik Plaa Haeng ‘Burmese Style’

This special fried rice recipe was influenced by the cuisine of neighboring Burma. Pan-fried dried fish gives the dish its distinctive flavor while scallions, garlic and dried chili flakes add depth and zing. Freshly made chili paste is then tossed with steaming hot jasmine rice. Served with fresh vegetables, boiled salted egg and caramelized pork for the perfectly balanced flavor and texture.

ฮุ่มจิ้นแกะ

420

Hum Jin Gea

In the past, this traditional dish used to be a favorite in grandmothers’ kitchens across northern Thailand. Now, harder to find, we have recreated its home-style goodness using braised succulent lamb shoulder cooked over very low heat for hours until it’s fall-off-the-bone tender before wok-frying it with a secret blend of local herbs and spices and a dash of fish sauce to give depth to the flavor. Served with fresh vegetables.



แกงคั่วเนื้อเค็ม / หมูเค็ม มะเขือเผา

320

Gaeng Kua Makeua Pao

Gaeng Kua or ‘pan fried’ curry boasts a thick and irresistible coconut-based red curry mixed with minced grilled fish. Originally a central Thai dish, Ruen Tamarind’s very own version features smoky grilled eggplant and salted beef or pork to compliment the fiery mix. Served with jasmine rice.

ซี่โครงหมูซอสมะขาม

380

Tamarind Glazed Pork Spare Ribs

We created this fall-off-the-bone baby back spare rib recipe with the hotel’s namesake in mind using fresh tamarind paste as the key ingredient for his irresistible, lip-smacking tangy rib sauce. Sweet, sour and utterly delicious, this is comfort food at its very best!

