



Tamarind



LILY BEACH RESORT & SPA
AT HUVAHENDHOO, MALDIVES

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Chef's Special menu

Indulge yourself and experience our Chef's signature four course menu

USD58++
PER PERSON

including half a lobster!

1. Pla Goong 🌶️

Spicy grilled prawns salad with lemongrass, shallots, kaffir lime leaves, mint leaves, chili, lemon juice, fish sauce, white sugar

2. Lemon Dhania Chicken Soup

Chopped coriander, lemon, chicken, Indian spices cooked with vegetables

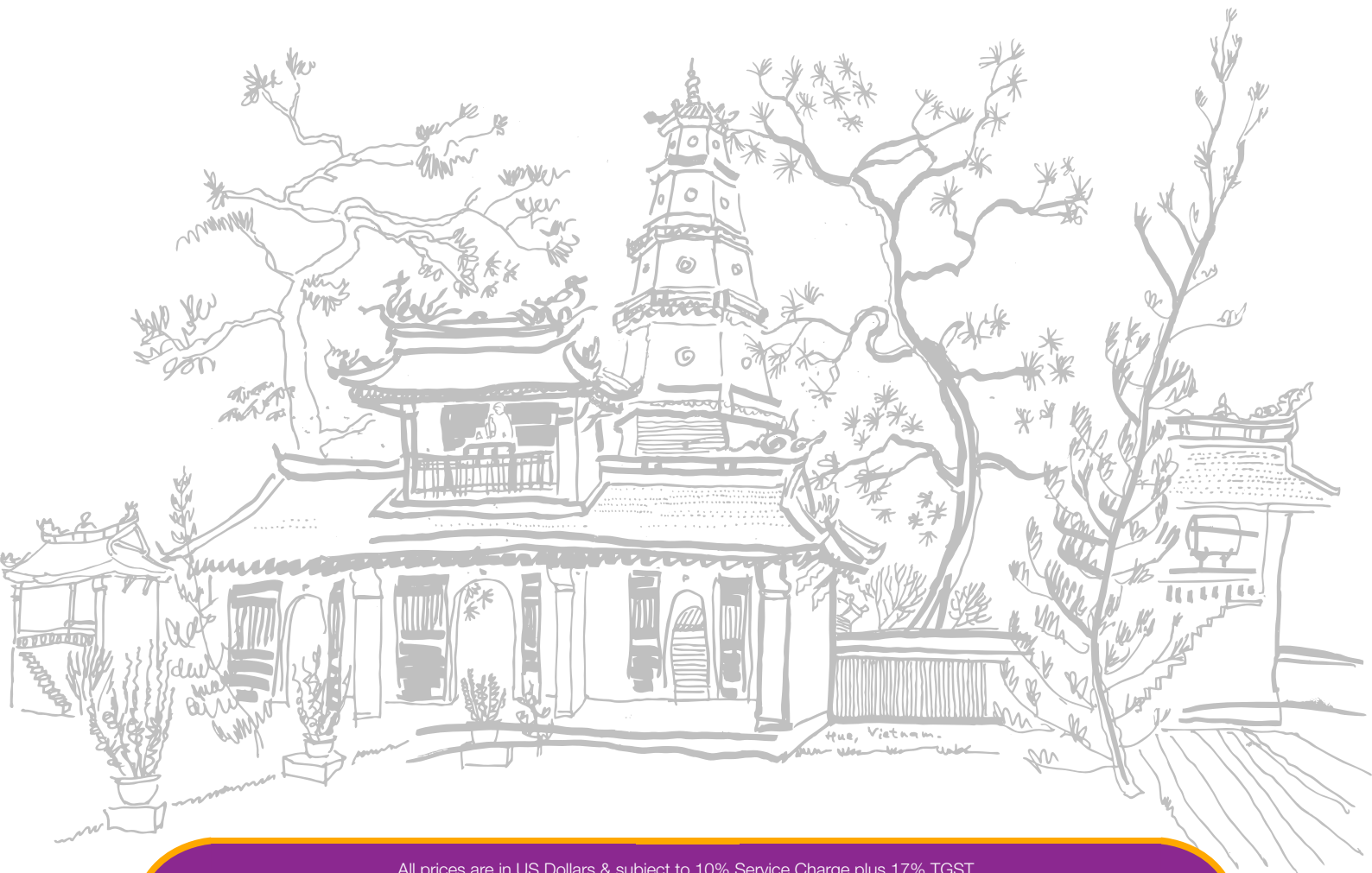
3. Phad Prik Khing 🌶️

Stir-Fried lobster with red curry paste, kaffir lime leaves on the side crispy noodle with tamarind sauce and prawns, string long beans

4. Coconut-Mango Sago

Sago (tapioca pearls) simmered in coconut milk, beautifully finished with mango purée and fresh mango

Please note that the Chef's Special Menu is not included in the Platinum Plan



All prices are in US Dollars & subject to 10% Service Charge plus 17% TGST



Contains Pork



Contains Gluten



Spicy



Vegan



Vegetarian



Contains Nuts



Vegetarian Option Available

Sommelier's Picks

By considering the Tamarind menu's vibrant flavors and its intensity in spice, Our Sommelier has picked the best wines to make your dining experience a memorable one.

White Wine

Sepp Moser Grüner
Veltliner Von Den Terrassen
2021, Austria (Biodynamic)

Light, zesty, and acidic food deserves a light, zesty, and acidic wine. Sweet and sour. Fruity and savory. Crisp and firm. Green Papaya Salad, but the unripe fruit flavors in Grüner will make us try the pair again and again!

\$ 70

Richmond Plains
Pinot Gris
2020, Nelson, New Zealand

Dry, Minerally, Citrus bite on the finish results a great combination for Thai fish, pork and chicken.

\$ 100

Cloudy Bay
Sauvignon Blanc
2021, Marlborough, New Zealand

The flavours of New Zealand Sauvignon Blanc - and this is why it is so popular - are powerful and aromatic: citrus, gooseberry and passionfruit in spades. A Thai green chicken curry or a Thai-style chicken salad is ace.

\$ 130

Rosé Wine

Minuty 'Prestige' Cote
de Provence
2022, France

Probably the best and most successful wine match for Thai dishes across the spectrum, from salads, stir-fries, noodles and curries is a glass of cool, crisp Rosé. The fresh fruit flavours and dry character of the wine work beautifully in harmony with the flavours, texture, weight and even chilli heat of Thai food.

\$ 90

Red Wine

Marchesi di Barolo
Barbera D'Alba
2019, Italy

The fragrance is fresh with fruity notes reminiscent of blackberries, red fruit jam and spicy scents of vanilla and toasted hazelnut. The taste is full and rich a perfect pair for the spicy Indian or Thai food.

\$ 75

Domaine Faiveley Mercurey
La Framboisière Rouge Pinot Noir
2022, Burgundy, France

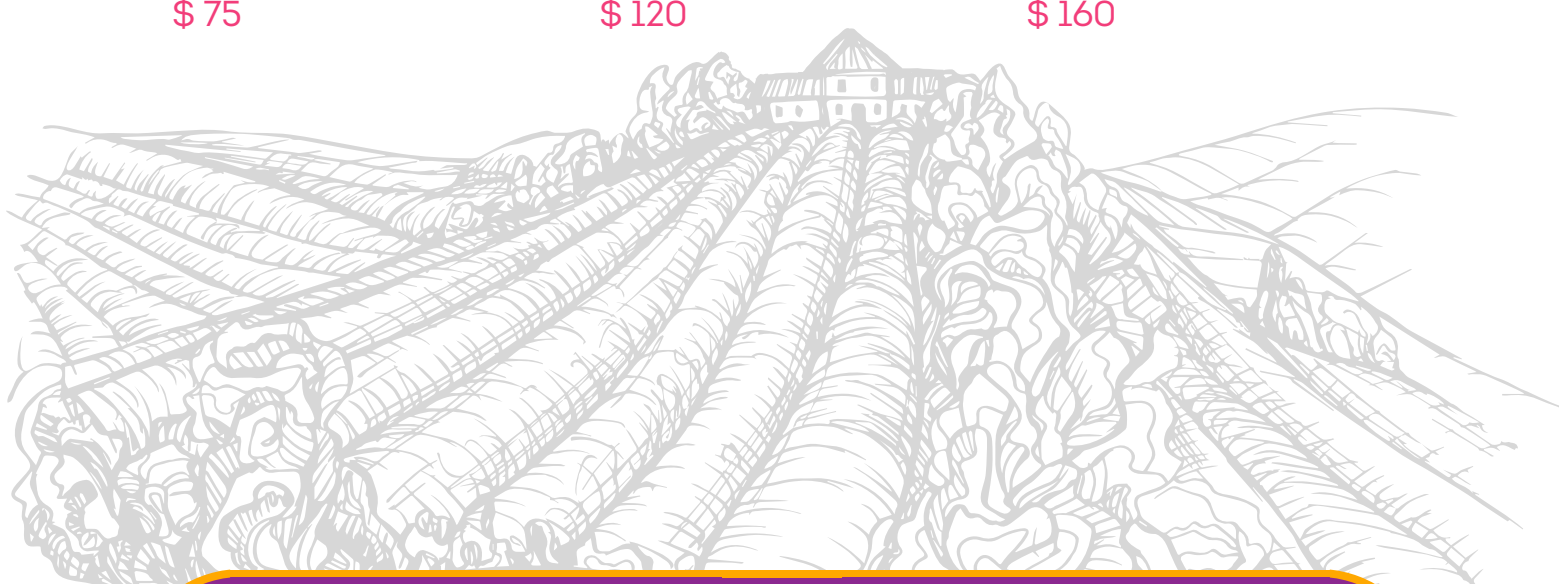
Fruit-forward and acidic characteristics, French Pinot Noir has the right blend of elegance and freshness to round out this more savory alternative to Pad Thai.

\$ 120

Barbi Brunello di Montalcino
2018, Italy

Brunello has continued to seduce us with its wealth of aromas, elegance and remarkable balance without forgetting the appeal of floral scents such as violet, geranium, rose and fruity notes such as ripe cherry and forest fruits. This wine is perfect for accompanying foods with a strong taste of umami. The more concentrated and complex wines, obtained from riper grapes, also have more umami than others. The spices and herbs will definitely recall the fragrances of the wine.

\$ 160



Tamarind

À LA CARTE DINNER MENU



One à la carte dinner per person per week
is included in the Platinum Plan

Appetizers

We don't use pork nor alcohol in Tamarind Kitchen

Thai Appetizers

Por Pia Pak

Deep-fried vegetable spring rolls served with sweet chili sauce



Som Tam Kung Sot

Spicy traditional papaya and prawn salad with chili and peanut



Yam Nea Yang

Beef salad with cucumber, red onion & Thai herbs



Ka-Nom Pang Na Kai

Fried flat bread topped with marinated chicken & A-Jard sauce



Indian Appetizers

Murg Tikka Salad

Spiced chicken tikka salad with yoghurt, cucumber and fresh coriander



Tandoori Achari Broccoli

Pickled charred broccoli with Indian spices



Seekh Kebab

Marinated minced lamb kebab served with mint chutney



Soups

We don't use pork nor alcohol in Tamarind Kitchen

Thai Soups

Tom Yam Koong

Prawn in hot and sour broth with Thai fresh herbs



Indian Soup

Lemon Coriander Soup

Lemon & coriander broth with Indian spices



Malaysian Style Chicken Soup

Cherry tomato & potato with chicken broth



Thai Main Courses

Our Main course dishes are served with Rice & Condiments

Pad Thai Koong Sot

Stir-fried rice noodles with prawn, sweet tamarind sauce, sprouts and peanut



Gai Pad Med Ma-Muang

Thai Style cashew nut fried chicken



Gaeng Daeng Goong

Red curry prawn with bamboo shoots and coconut milk



Gaeng Kiewan Gai

Green curry chicken with pea eggplant



Nue Phad Prik Thai Dam

Stir fried black pepper beef



Pad Cha Taley

Spicy wok fried seafood with palm heart and Thai herbs



Pad Prew Wan Gai

Sweet & sour stir-fried chicken



Contains Pork



Contains Gluten



Spicy



Vegan



Vegetarian



Contains Nuts



Vegetarian Option Available

Indian Main Courses

Our Main course dishes are served with Rice & Condiments

Murg Makhani

"Butter chicken" boneless spiced chicken in rich creamy tomato cashew nut gravy



Tandoori Chicken Tikka

Spices and yoghurt marinated boneless chicken, cooked in Tandoor oven



Dal Tadka

Tempered yellow gram with cumin seeds and Indian spices



Paneer Tikka

Spices and mustard oil marinated paneer with bell pepper, cooked in Tandoor oven



Subz Miloni

Mix vegetables tossed with onion & tomato masala



Jinga Mussel

Prawn and mussel yellow curry



Lamb Dopiaza

Spicy lamb with fried onions, bell peppers and tomatoes, cooked in spicy gravy



Fish Dhaniya Tamatari

Local reef fish cooked with spiced onion & tomato masala



Indian Breads

Butter Naan
Plain Naan
Cheese Naan
Garlic Naan
Tandoori Roti
Tandoori Butter Roti



Contains Pork



Contains Gluten



Spicy



Vegan



Vegetarian



Contains Nuts



Vegetarian Option Available



Desserts

We don't use pork nor alcohol in Tamarind Kitchen

Chocolate Goey Brownie with Compressed Banana

Banana chocolate brownies, banana caramel ice cream, compressed banana, chocolate croustillant, hazelnut crumble, chocolate crèmeux, chocolate sauce, berries



Kao Niew Mamuang

Mango and sticky rice served with coconut milk and toasted sesame seeds, fresh berries



Gulab Jamun Cardamom Cheese Cake

Cardamon cheesecake stuffed with Gulab jamun, soft goey saffron ganache, mix berries, vanilla streusel.



Homemade Ice Cream

Ask our waiter for the flavours available.

Matcha Green Tea Cake with Raspberry Confit

Matcha green tea cake, raspberry confit, raspberry ganache, dry meringue, fresh berries, white chocolate sticks, matcha green tea sauce.



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Vegan



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Vegetarian Option Available

Kids Menu



Butter Chicken

Butter chicken in tomato gravy served with Basmati rice



Grilled Fish Fillet

Grill fish fillet served with vegetables



Fried Veggie Rice

Fried rice with egg and vegetables



Fried Shrimp Noodles

Stir-fried noodles with shrimps



Chicken Skewers

Chicken skewers with peanut sauce



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