

TAMARIND

SOUP

YIN-YANG SCALLOP CONSOMMÉ

*Tender sea scallops and julienne cut squash
in a ginger-infused shellfish broth sprinkled with minced scallions*

JEWELS OF THE SEA

Delicate shrimp-filled won tons with sliced baby bok choy in a fragrant lemon grass and sesame broth

CHICKEN PHO WITH WILD LIME AND RICE STICK NOODLES

*Shredded chicken and rice noodles in a coconut milk broth flavored with
lime leaf, cilantro, galangal, mint, bean sprouts and Serrano chilies*

APPETIZER

TRAIL OF SPICES SATAY SAMPLER

*Malaysian-spiced lamb, Chinese-pork, Thai-spiced beef, Indonesian-spiced chicken,
and Vietnamese-spiced shrimp served with Asian pickled vegetables and two traditional dipping sauces*

SHRIMP TEMPURA INDOCHINE

*Sweet, fresh shrimp dipped in a light batter and fried, and served with
a tart-and-sweet green papaya salad and garlic chili sauce*

SHANGHAI RIBS

Five-spice rubbed baby-back pork ribs, served over a Chinese pickled cabbage salad with tamarind chutney

STREET SIDE POT STICKERS

*Succulent lobster, pork, and chicken dumplings, shallow-fried till crispy on the bottom
and served with a vinegar-soy ponzu dipping sauce*

SPRING ROLL DELIGHTS

*A trio of spring rolls: crispy duck, vegetable, and a rice paper wrapped lobster roll,
served with plum and sweet chili sauce*

THAI BEEF SALAD*

*Rare-seared beef, tossed with scallions, tomatoes, onions, and cucumbers.
Presented on salad greens and sprinkled with fresh mint, chilies, and a lime-leaf dressing*

GREEN PAPAYA SALAD

*Finely shredded raw vegetables and spinach, tomato, water chestnuts
and papaya tossed with lime juice and palm sugar*

SUSHI & SASHIMI MENU

Your choice of 6 items as an appetizer or 12 as an entrée

SASHIMI*

*Sliced, raw fish served with pickled ginger and wasabi
Tuna, Salmon, Halibut, Mackerel*

NIGIRI SUSHI*

*Thinly sliced raw fish seasoned with wasabi, wrapped around seasoned rice
Tuna, Salmon, Halibut, Mackerel*

HOSOMAKI

*Nori wrappers rolled with seasoned rice and one filling
Cucumber, Avocado, Pickled Daikon, Tamagoyaki*

FUTOMAKI

Nori wrappers rolled with seasoned rice and assorted fillings

RAINBOW ROLL*

Reversed California roll topped with an assortment of fish

CALIFORNIA ROLL*

Crab, avocado and cucumber

SALMON TSUTSUMI ROLL*

Salmon, avocado, cream cheese

TUNA TSUTSUMI ROLL*

Vegetable roll topped with tuna slices

YOZO ROLL*

Halibut, masago, asparagus, Japanese mayonnaise

YOSHI ROLL*

Tempura swai, avocado, scallion, Japanese mayonnaise

WRAPS

Indonesian vegetable, seafood, lettuce, chicken

The five Chinese elements signify the different types of energy in a state of constant interaction. At the Tamarind, we employ water, wood, fire, earth, and metal (our cooking tools) as we combine the essential elements of several Asian cuisines in order to ignite new culinary possibilities.

WATER

HOISIN-LIME GLAZED SWAI

Pan-seared until golden and crowned with tender wok-cooked Asian greens

ASIA-PACIFIC HOT POT

*Presented in a flavorful lemongrass stock with fresh scallions, shallots, garlic, lemongrass and cilantro.
Featuring shrimp, scallops, manila clams, basa, crab legs and squid*

POMPANO BAKED IN RICE PAPER

*Steamed pompano, marinated in citrus-infused sake and golden-baked,
served atop a bed of steamed Asian greens*

CEDAR PLANKED HALIBUT WITH SHRIMP SCAMPI*

Roasted garlic and cilantro butter

WOOD

WASABI AND SOY CRUSTED BEEF TENDERLOIN*

Served on an oak plank with tempura of onion rings and vegetables

SCALLOPS AND PRAWNS WITH GARLIC, GINGER, AND CHILI*

*Steamed to perfection and drizzled with a light soy sauce
coriander and red chilies, served with yogurt sauce*

CANTONESE DUCK WITH HAINAN RICE*

Roasted, served on a bed of chicken broth infused rice, and garnished with flakes of fresh chili and cilantro

FIRE

SZECHUAN SHRIMP WITH THAI BASIL

Sautéed with chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, and scallions.

PENANG RED CURRY COCONUT CHICKEN

*Mildly spiced chicken with snow peas, eggplant, zucchini, pimientos, opal basil, lemon grass, and lime juice.
Presented in a bath of red curry and coconut milk*

VIETNAMESE-STYLE LAMB WITH MINT*

*Thinly sliced marinated lamb, sautéed with bell peppers,
shiitake mushrooms, spinach leaves, minced garlic, and scallions*

EARTH

(Vegetarian)

FIVE-SPICE SEITAN AND TEMPEH

*Seared with thinly sliced red bell pepper, enoki mushrooms,
asparagus, broccoli, scallions, garlic, ginger, and soy sauce.*

SESAME UDON NOODLES

*Japanese wheat noodles stir-fried with tofu and vegetables.
Sprinkled with toasted peanuts and sesame seeds*

SWEET AND SOUR VEGETABLE TEMPURA

Asparagus, broccoli, mushrooms, green beans, and carrots dipped in a light batter and fried.

ON THE SIDE

Steamed seasonal garden vegetables with red miso garlic sauce

Steamed jasmine rice or brown rice

Stir-fried cucumber, snow peas, mushrooms, scallions, and chili with sesame seeds

Bok choy with oyster sauce

Sake-braised oyster and shiitake mushrooms

DESSERTS

TAMARIND CHOCOLATE

A bittersweet chocolate shell filled with a rich tamarind-flavored chocolate and ginger mousse

MANGO CLOUD

A light egg white soufflé served with a mango sorbet

TEMPURA ICE CREAM

Coconut and Javanese coffee with infused lemongrass sauce anglaise

CHOCOLATE ALMOND FORTUNE COOKIE

An almond baked tuile with a surprise filling of chocolate ganache

GINGER BANANA BREAD PUDDING

With tempura bananas and caramel sauce

TRIO OF SORBETS

Passion fruit basil, lychee green tea, and wasabi

“PAN ASIAN BOUTIQUE” OF COFFEES AND TEAS

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.



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