

FISH & PRODUCTS, CRUSTACEAN, AND MOLLUSCS ALLERGYS

The following dishes have been specially prepared and approved by the Executive Chef for guests with allergies to FISH & PRODUCTS, CRUSTACEAN, AND MOLLUSCS

ENTREE

Watermelon and Pickled Ginger Salad with mesclin, red onion, cucumber, bean sprouts & palm sugar vinaigrette

INGREDIENTS: Coriander roots, garlic, salt, dark palm sugar, sherry vinegar, vegetable oil, mesclin, cucumber, red onion, watermelon, pickled ginger, bean sprouts, fried shallots [CONTAINS MANUFACTURED PRODUCTS]

Or

Chilli Praline Crusted Quail with walnuts, mustard fruits, lychee & champagne dressing

INGREDIENTS: Quail, chili, praline, toasted walnuts, mustard fruits, mesculin, red onion, orange vincotto, lime juice, sherry vinegar, lychee, sparkling wine, ginger, garlic clove, coriander seeds, grape seed oil, salt, pepper, caster sugar [CONTAINS MANUFACTURED PRODUCTS]

MAIN

Poached Corn Fed Chicken Breast in Asian herb broth with lemongrass steamed Asian greens & jasmine rice

INGREDIENTS: Corn fed chicken, chicken stock, lemongrass, carrot, onion, coriander, white pepper, garlic, celery, kaffir lime leaves, chicken bones, water, ginger, garlic, salt, jasmine rice [CONTAINS MANUFACTURED PRODUCTS]

or

Szechwan spiced Sirlion with roasted Nicola potato, Williams's pear and chorizo, spiced red cabbage, roast chilli and parsley sabayon

INGREDIENTS: Sirloin, Nicola potatoes, William's pears, chorizo, red cabbage, flat parsley, lemongrass, carrot, onion, white pepper, celery, eggs yolk, Dijon mustard, Worcestershire sauce, garlic, curry powder, sweet paprika, baby cappers, dill, salt, butter, white wine, white vinegar, bay leaves [CONTAINS MANUFACTURED PRODUCTS]

DESSERT

All desserts are deemed safe. [CONTAINS MANUFACTURED PRODUCTS]

DISHES WHICH ARE NOT MENTIONED HERE MUST BE APPROVED BY THE EXECUTIVE CHEF OR TAMARIND CHEF IN CHARGE AND ARE CONSUMED AT THE CUSTOMERS OWN RISK.

PEANUT, TREENUT, SOY BEAN, AND SESAME SEED ALLERGYS

The following dishes have been specially prepared and approved by the Executive Chef for guests with allergies to PEANUT, TREENUT, SOY BEAN, AND SESAME SEED

ENTREE

Watermelon and Pickled Ginger Salad with mesclin, red onion, cucumber, bean sprouts & lime juice dressing

INGREDIENTS: Mesclin, cucumber, red onion, watermelon, pickled ginger, bean sprouts, lime juice [CONTAINS MANUFACTURED PRODUCTS]

MAIN

Poached Fillet of Atlantic Salmon in Asian herb broth with lemongrass steamed Asian greens & jasmine rice

INGREDIENTS: Atlantic salmon fillet, lemongrass, carrot, onion, coriander, white pepper, garlic, celery, kaffir lime leaves, chicken bones, water, ginger, salt, jasmine rice [CONTAINS MANUFACTURED PRODUCTS]

Poached Corn Fed Chicken Breast in Asian herb broth with lemongrass steamed Asian greens & jasmine rice

INGREDIENTS: Corn fed chicken, chicken stock, lemongrass, carrot, onion, coriander, white pepper, garlic, celery, kaffir lime leaves, chicken bones, water, ginger, garlic, salt, jasmine rice [CONTAINS MANUFACTURED PRODUCTS]

DESSERT

Fresh Sliced Fruits

INGREDIENTS: watermelon, orange, strawberry, kiwi

or

Lime & Lemongrass Granita with fresh sliced fruits and sago jelly

INGREDIENTS: Water, sugar, lime, lemongrass, watermelon, orange, strawberry, kiwi fruit, sago, gelatin,

DISHES WHICH ARE NOT MENTIONED HERE MUST BE APPROVED BY THE EXECUTIVE CHEF OR TAMARIND CHEF IN CHARGE AND ARE CONSUMED AT THE CUSTOMERS OWN RISK.

EGG & EGG PRODUCT ALLERGENS

The following dishes have been specially prepared and approved by the Executive Chef for guests with allergies to EGGS & EGG PRODUCTS

ENTRÉE

Chilli Praline Crusted Quail with walnuts, mustard fruits, lychee & champagne dressing

***INGREDIENTS:** Quail, chili, praline, toasted walnuts, mustard fruits, mesclun, red onion, orange vincotto, lime juice, sherry vinegar, lychee, sparkling wine, ginger, garlic clove, coriander seeds, grape seed oil, salt, pepper, caster sugar [CONTAINS MANUFACTURED PRODUCTS]*

or

Seared Japanese Scallops with Chinese pickled vegetable salad, black bean dressing

***INGREDIENTS:** Scallops, pickled vegetables, ginger, bean sprouts, kaffir lime leaves, coriander, mint, sesame seeds, rice vinegar, Mirin, soy sauce, golden shallots, garlic, black beans, black olives, orange, olive oil, tomatoes, salt, pepper, carrots, red capsicum, red onions, daikon radish, cucumber, rice vinegar, castor sugar [CONTAINS MANUFACTURED PRODUCTS]*

or

Vietnamese Ox Tail Pho with glass noodles, Asian herbs, fried onions

***INGREDIENTS:** Carrots, onion, celery, pepper, ox tail, rice noodles, coriander, Vietnamese mint, long red chili, bean sprouts, white shallots, kaffir lime leaves, fried onions, lime, fish sauce, ginger, cinnamon sticks, coriander seeds, fennel seeds, star anise, cardamom pod, cloves, salt, light palm sugar [CONTAINS MANUFACTURED PRODUCTS]*

MAIN

All mains are deemed suitable for consumption EXCEPT Szechwan Spiced Morganbury Sirloin & XO Seafood Broth

DESSERT

Lime & Lemongrass Granita with fresh sliced fruits and sago jelly

***INGREDIENTS:** Water, sugar, lime, lemongrass, watermelon, orange, strawberry, kiwi fruit, sago, gelatin [CONTAINS MANUFACTURED PRODUCTS]*

DISHES WHICH ARE NOT MENTIONED HERE MUST BE APPROVED BY THE EXECUTIVE CHEF OR TAMARIND CHEF IN CHARGE AND ARE CONSUMED AT THE CUSTOMERS OWN RISK.

MILK & MILK PRODUCT ALLERGYS/LACTOSE INTOLLERANCE

The following dishes have been specially prepared and approved by the Executive Chef for guests with allergies to MILK & MILK PRODUCT/LACTOSE INTOLLERANCE

ENTREE

Salad of King Prawn and Blue Swimmer Crab with carpaccio of watermelon, lime salt

INGREDIENTS: King prawn meat, crab meat, watermelon, rocket, grapeseed oil, raspberry vinaigrette, lemon, Spatow' rice vinegar, castor sugar, white pepper, maldon sea salt, zest limes, carrot cucumber [CONTAINS MANUFACTURED PRODUCTS]

or

Chilli Praline Crusted Quail with walnuts, mustard fruits, lychee & champagne dressing

INGREDIENTS: Quail, chili, praline, toasted walnuts, mustard fruits, mesculin, red onion, orange vincotto, lime juice, sherry vinegar, lychee, sparkling wine, ginger, garlic clove, coriander seeds, grape seed oil, salt, pepper, caster sugar [CONTAINS MANUFACTURED PRODUCTS]

or

Seared Japanese Scallops with Chinese pickled vegetable salad, black bean dressing

INGREDIENTS: Scallops, pickled vegetables, ginger, bean sprouts, kaffia lime leaves, coriander, mint, sesame seeds, rice vinegar, Mirin, soy sauce, golden shallots, garlic, black beans, black olives, orange, olive oil, tomatoes, salt, pepper, carrots, red capsicum, red onions, daikon radish, cucumber, rice vinegar, castor sugar [CONTAINS MANUFACTURED PRODUCTS]

or

Vietnamese Ox Tail Pho with glass noodles, Asian herbs, fried onions

INGREDIENTS: Carrots, onion, celery, pepper, ox tail, rice noodles, coriander, Vietnamese mint, long red chili, bean sprouts, white shallots, kaffir lime leaves, fried onions, lime, fish sauce, ginger, cinnamon sticks, coriander seeds, fennel seeds, star anise, cardamom pod, cloves, salt, light palm sugar [CONTAINS MANUFACTURED PRODUCTS]

MAIN

Crispy Skinned Pork Belly with chilli plum sauce, steamed bok choy, snow peas & pickled papya

INGREDIENTS: Light palm sugar, fish sauce, tamarind, hoi sin sauce, white sugar, coconut vinegar, Acid E260, thickener E1442, chilli, plums, rice, shaoxing wine, light soy sauce, dark soy sauce, orange peel, cassia bark, star anis, green paw paw, sesame seeds, betel leaf, Chinese five spice, salt [CONTAINS MANUFACTURED PRODUCTS]

or

Whole Crispy Baby Barramundi with tamarind & chilli garlic sauce

INGREDIENTS: red chilli, coriander, garlic, light palm sugar, fish sauce, tamarind, potato starch, rice flour, glutinous rice, plain flour, baby barramundi, banana leaf [CONTAINS MANUFACTURED PRODUCTS]

or

Poached Fillet of Atlantic Salmon in Asian herb broth with lemongrass steamed Asian greens & jasmine rice

INGREDIENTS: Atlantic salmon fillet, lemongrass, carrot, onion, coriander, white pepper, garlic, celery, kaffir lime leaves, chicken bones, water, ginger, salt, jasmine rice [CONTAINS MANUFACTURED PRODUCTS]

or

Penang Curry of Duck with peanuts, caramelised pumpkin & banana chilli

INGREDIENTS: Duck maryland, dark palm sugar, fish sauce, coconut milk, duck fat, red onion, peanuts, lemongrass, coriander, red chilli, garlic, white pepper, kaffir lime leaves, shrimp paste, salt, pumpkin, banana chilli [CONTAINS MANUFACTURED PRODUCTS]

DESSERT

Lime & Lemongrass Granita with fresh sliced fruits and sago jelly

INGREDIENTS: Water, sugar, lime, lemongrass, watermelon, orange, strawberry, kiwi fruit, sago, gelatin,

DISHES WHICH ARE NOT MENTIONED HERE MUST BE APPROVED BY THE EXECUTIVE CHEF OR TAMARIND CHEF IN CHARGE AND ARE CONSUMED AT THE CUSTOMERS OWN RISK.

GLUTEN, WHEAT, CEREAL & THEIR PRODUCT ALLERGYS/COELIAC

The following dishes have been specially prepared and approved by the Executive Chef for guests with allergies to GLUTEN, WHEAT, CEREAL & THEIR PRODUCTS COELIAC

ENTREE

Watermelon and Pickled Ginger Salad with mesclin, red onion, cucumber, bean sprouts & palm sugar vinaigrette

INGREDIENTS: Coriander roots, garlic, salt, dark palm sugar, sherry vinegar, vegetable oil, mesclin, cucumber, red onion, watermelon, pickled ginger, bean sprouts, fried shallots [CONTAINS MANUFACTURED PRODUCTS]

or

Chilli Praline Crusted Quail with walnuts, mustard fruits, lychee & champagne dressing

INGREDIENTS: Quail, chili, praline, toasted walnuts, mustard fruits, mesculin, red onion, orange vincotto, lime juice, sherry vinegar, lychee, sparkling wine, ginger, garlic clove, coriander seeds, grape seed oil, salt, pepper, caster sugar [CONTAINS MANUFACTURED PRODUCTS]

or

Salad of King Prawn and Blue Swimmer Crab with carpaccio of watermelon, lime salt

INGREDIENTS: King prawn meat, crab meat, watermelon, rocket, grapeseed oil, raspberry vinaigrette, lemon, Spatow' rice vinegar, castor sugar, white pepper, maldon sea salt, zest limes, carrot cucumber [CONTAINS MANUFACTURED PRODUCTS]

Crispy Miso, Pumpkin and Tomato Cake with orange dipping sauce, beetroot, apple & mint chutney, carrot & raddichio salad

INGREDIENTS: Beson flour, pumpkin, olive oil, miso, baking powder, baking soda, semi dried tomatoes, pine nuts, coriander, eshallot, ginger, grapeseed oil, orange juice, salt, beetroot, apples, ginger, garlic, onions, sugar, vinegar, cinnamon, cardamom, cumin, lemon juice, mint, almonds, sesame seeds, soy milk [CONTAINS MANUFACTURED PRODUCTS]

MAIN

Penang Curry of Duck with peanuts, caramelised pumpkin & banana chilli

INGREDIENTS: Duck maryland, dark palm sugar, fish sauce, coconut milk, duck fat, red onion, peanuts, lemongrass, coriander, red chilli, garlic, white pepper, kaffir lime leaves, shrimp paste, salt, pumpkin, banana chilli [CONTAINS MANUFACTURED PRODUCTS]

or

Poached Corn Fed Chicken Breast in Asian herb broth with lemongrass steamed Asian greens & jasmine rice

INGREDIENTS: Corn fed chicken, chicken stock, lemongrass, carrot, onion, coriander, white pepper, garlic, celery, kaffir lime leaves, chicken bones, water, ginger, garlic, salt, jasmine rice [CONTAINS MANUFACTURED PRODUCTS]

DESSERT

Cassava & Coconut Syrup Pudding with dark palm sugar cream & peanut brittle ice-cream

INGREDIENTS: cassava, coconut cream, eggs, desiccated coconut, butter, dark palm sugar, cream, milk, egg yolks, caster sugar, vanilla paste, peanuts, beetle leaf [CONTAINS MANUFACTURED PRODUCTS]

Flourless Almond, Orange & Star Anis e Cake with mandarin compote & Mungalli Creek passion fruit yoghurt

INGREDIENTS: Oranges, almond meal, sugar, eggs, baking powder, vanilla paste, lemon, mandarin, cardamom, yoghurt, passion fruit, chocolate, beetle leaf [CONTAINS MANUFACTURED PRODUCTS]

Javanese Short Sweet Shot with vanilla bean ice-cream, Kahlua & espresso coffee

INGREDIENTS: Kahlua, espresso coffee, cream, milk, egg, sugar, vanilla bean [CONTAINS MANUFACTURED PRODUCTS]

Lime & Lemongrass Granita with fresh sliced fruits

INGREDIENTS: Water, sugar, lime, lemongrass, watermelon, orange, strawberry, kiwi fruit [CONTAINS MANUFACTURED PRODUCTS]

DISHES WHICH ARE NOT MENTIONED HERE MUST BE APPROVED BY THE EXECUTIVE CHEF OR TAMARIND CHEF IN CHARGE AND ARE CONSUMED AT THE CUSTOMERS OWN RISK.

ADDED SULPHITES 10mg OR MORE

The following dishes have been specially prepared and approved by the Executive Chef for guests with allergies to
ADDED SULPHITES 10mg OR MORE

ENTREE

All Entrees are deemed suitable for this allergy *[CONTAINS MANUFACTURED PRODUCTS]*

MAIN

All Mains are deemed suitable for this allergy *[CONTAINS MANUFACTURED PRODUCTS]*

DESSERT

All Desserts are deemed suitable for this allergy EXCEPT dried fruits on the cheese platter *[CONTAINS MANUFACTURED PRODUCTS]*

DISHES WHICH ARE NOT MENTIONED HERE MUST BE APPROVED BY THE EXECUTIVE CHEF OR TAMARIND CHEF IN CHARGE AND ARE CONSUMED AT THE CUSTOMERS OWN RISK.