

betel

WEST COAST OYSTER W NAHM JIM 3.8

CHICKEN BETEL LEAF W SMOKED EGGPLANT CHILI & SHALLOT JEOW 3.8

SMOKED SEA TROUT BETEL LEAF W TROUT ROE SHRIMP GALANGAL & CHILI 3.8

SALT & PEPPER CUTTLEFISH W VIETNAMESE DIPPING SAUCE 13 | 25

GRILLED BO LA LOT W VIETNAMESE MINT & RED NAHM JIM 12

POACHED CHICKEN & CRAB SALAD W COCONUT, CHERRY TOMATOES & GREEN NAHM JIM DRESSING 19

POMELLO ASPARAGUS & CASHEW SALAD W THAI BASIL & CHILI JAM & COCONUT DRESSING 16

CHUMPON BBQ BEEF W GREEN PAPAYA SALAD ROASTED RICE POWDER & CHILI TAMARIND DRESSING 19

CRISPY SKIN DUCK W YELLOW BEAN TAMARIND TANGERINE YOUNG GINGER & FRIED SHALLOT 29

STIR FRIED TUNA W CHILI JAM SNAKE BEAN CASHEW NUT GAI LAN & THAI BASIL 26

STIR FRIED TOFU W MORNING GLORY CHILI WILD GINGER SHITAKE & BLACK BEAN 20

VIETNAMESE BRAISED WAGYU BRISKET W LONG LEAF CILANTRO VIETNAMESE MINT & CHILI LIME DRESSING 26

CRISPY PORK HOCK W TAMARIND & PLUM SAUCE & NAHM PLAH PRIK 24

JUNGLE CURRY OF SNAPPER W BABY CORN SPRING ONION SNAKE BEAN & FRIED GARLIC 26

CRISPY WHOLE FISH W THREE FLAVORED SAUCE YOUNG PINEAPPLE & CILANTRO (MARKET PRICE)

MUSSAMAN CURRY OF GREEN PINEAPPLE APPLE EGGPLANT MORNING GLORY & PLANTAIN 22

CARAMELIZED BRAISED BEEF RIB W CILANTRO CHILI SHALLOT & NAHM PLAH PRIK 28

HUNG LAE CURRY OF PORK BELLY W PEANUTS CILANTRO & STICKY RICE 26

SOUTHERN CURRY OF GLANONNE FARMED CHICKEN W BUTTERNUT SQUASH FRIED SHALLOTS & THAI BASIL 28

SIDES

STEAMED BROCCOINI W OYSTER SAUCE & GINGER 10

GREEN PAPAYA SALAD W SNAKE BEAN PEANUT & CHERRY TOMATO 13

RICE 3 P/P

DESSERT

BETEL'S ICE CREAM & SORBET 10

STEAMED CARAMELIZED DUCK EGG CUSTARD W STAR ANISE & CASSIA BARK ICE CREAM 12