

betel

(bēt'l)

FIRST TIME?

DON'T WORRY - WE'VE COME UP WITH THESE TWO MENUS THAT WILL ENSURE YOU GET THE BEST AND WIDEST VARIETY OF OUR MANY DISHES AND FLAVORS.

OUR MODERN SOUTHEAST ASIAN MENU IS CREATED BY ADAM WOODFIELD

A WORD ABOUT WORDS...

BETEL

A PEPPERY, DELICIOUS LEAF USED IN COOKING THROUGHOUT SOUTHEAST ASIA

NUOC CHAM

VIETNAMESE DIPPING SAUCE

KAO SOI

NORTHERN STYLE THAI CURRY

NAHM JIM

A CHILI LIME SAUCE FROM THAILAND

NAHM PLAH PRIK

THAI CHILIS IN A FISH SAUCE

GAI LAN

CHINESE BROCCOLI

BO LA LOT

GRILLED BETEL-WRAPPED BEEF

10 DISH MENU - \$50 PER PERSON

HAMA HAMA OYSTER
W/ RED NAHM JIM CORIANDER

CHICKEN BETEL LEAF
W/ ROASTED SHALLOT & EGGPLANT RELISH,
LEMONGRASS, & MINT

SON-IN-LAW EGGS
W/ SWEET YELLOW BEAN TAMARIND SAUCE &
FRIED SHALLOTS

SALT & PEPPER CUTTLEFISH
W/ VIETNAMESE DIPPING SAUCE

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

STIR-FRIED STRIPED BASS
W/ CHILI JAM, SNAKE BEAN, CASHEW NUT GAI LAN,
& THAI BASIL

CRISPY PORK HOCK
W/ CORIANDER PLUM TAMARIND SAUCE & NAHM PLAH PRIK

VIETNAMESE BRAISED WAGYU BEEF
W/ LONG LEAF CORIANDER, VIETNAMESE MINT,
& CHILI LIME DRESSING

GREEN PAPAYA SALAD W/ SNAKE BEAN, PEANUT,
& CHERRY TOMATOES

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CASSIA BARK BANANA FRITTER
W/ ROASTED COCONUT ICE CREAM

8 DISH MENU - \$40 PER PERSON

HAMA HAMA OYSTER
W/ RED NAHM JIM CORIANDER

CHICKEN BETEL LEAF
W/ ROASTED SHALLOT & EGGPLANT RELISH,
LEMONGRASS, & MINT

SON-IN-LAW EGGS
W/ SWEET YELLOW BEAN TAMARIND SAUCE
& FRIED SHALLOTS

SALT & PEPPER CUTTLEFISH
W/ VIETNAMESE DIPPING SAUCE

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

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

VIETNAMESE BRAISED WAGYU BEEF
W/ LONG LEAF CORIANDER, VIETNAMESE MINT,
& CHILI LIME DRESSING

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CASSIA BARK BANANA FRITTER
W/ ROASTED COCONUT ICE CREAM

betel

(bēt'l)

HERE AT BETEL, WE BELIEVE
A MEAL IS BEST SHARED,
WHICH IS WHY WE ENCOURAGE
REACHING ACROSS THE TABLE.

WHAT BETTER WAY TO TRY
DIFFERENT FOODS AND FLAVORS?

OUR MODERN SOUTHEAST ASIAN
MENU IS CREATED BY ADAM WOODFIELD

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A PEPPERY, DELICIOUS LEAF USED IN
COOKING THROUGHOUT SOUTHEAST ASIA

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GAI LAN

CHINESE BROCCOLI

BO LA LOT

GRILLED BETEL-WRAPPED BEEF

ONE BITERS

HAMA HAMA OYSTER 3.8
W/ RED NAHM JIM CORIANDER

CHICKEN BETEL LEAF 3.8
W/ ROASTED SHALLOT CHILI & EGGPLANT RELISH

SMOKED DUCK SAUSAGE BETEL LEAF 3.8
W/ GINGER & CHILI

VEGETARIAN BETEL LEAF 3
W/ CARAMELIZED COCONUT PEANUTS & MINT

LIL' SOMETHIN'

SON-IN-LAW EGGS 9
W/ SWEET YELLOW BEAN TAMARIND SAUCE

GRILLED BO LA LOT 14
W/ VIETNAMESE MINT & RED NAHM JIM

PORK & PRAWN DUMPLINGS 14
W/ CHINESE BLACK VINEGAR SAUCE

SALT & PEPPER CUTTLFISH 15
W/ VIETNAMESE DIPPING SAUCE

STIR FRIED MUSSELS 14
W/ BETEL'S XO SAUCE & GARLIC CHIVE FLOWER

CHILI SALTED PRAWNS 14
W/ LIME LEAF & RED NAHM JIM

SILKEN TOFU SALAD W/ SOY & GINGER DRESSING 8

SPICED CORN FRITTERS 12
W/ SHISO LIME & SOY DIPPING SAUCE

HEAVENLY BEEF 12
W/ MC KENS SRIRACHA & CORIANDER

SWEET & SOUR PORK RIBS 14
W/ ROASTED SESAME SEEDS

SEARED TUNA W/ GREEN MANGO 16
& CHILI JAM DRESSING

GRILLED SOUTHERN MUSLIM DUCK LIVER 12

YUMMY CHICKEN WINGS W/ CORIANDER 12
& FRIED GARLIC

BBQ PORK BELLY W/ NAHM JIM JEOW 14

FIRE & SPICED

STIR FRIED TOFU 16
W/ BABY BOK CHOY SHIITAKE & BLACK BEAN

SPICY SOUTHERN CURRY OF SWORDFISH 22
W/ SNOW PEAS

STIR FRIED STRIPED BASS 20
W/ CHILI JAM CASHEW NUT & THAI BASIL

MUSSAMAN CURRY 18
OF GREEN PINEAPPLE & PLANTAIN

AROMATIC CURRY OF BOAR SHANK 25
W/ PICKLED SHALLOTS

KAO SOI CURRY OF CHICKEN 20
W/ PICKLED MUSTARD GREENS
& ROASTED CHILI OIL

MOO, OINK, QUACK

TWICE COOKED 1/2 DUCK 28
W/ YELLOW BEAN & TAMARIND SAUCE

VIETNAMESE BRAISED WAGYU BEEF 22
W/ BEAN SPROUTS & HERB SALAD

CRISPY PORK HOCK 16
W/ PLUM TAMARIND SAUCE & NAHM PLAH PRIK

CARAMELIZED BRAISED BEEF RIB 20
W/ CORIANDER & NAHM PRIK

PICK OF THE POND

STEAMED WHOLE FISH MP
W/ CHILI & LIME DRESSING

CRISPY WHOLE FISH MP
W/ THREE FLAVOR SAUCE

GRILLED SALMON 18
W/ PEANUTS SALMON ROE HOT
& SOUR DRESSING

GREEN STUFF

POACHED CHICKEN & CRAB SALAD 12
W/ GREEN NAHM JIM DRESSING

POMELO ASPARAGUS & CASHEW SALAD 10
W/ CHILI JAM DRESSING

BBQ BEEF SALAD 12
W/ FRESH RICE NOODLE
& PICKLED GARLIC NUOC CHAM

GREEN PAPAYA SALAD 13
W/ SNAKE BEAN PEANUT & CHERRY TOMATOES

DUCK AND LYCHEE VIETNAMESE PANCAKE 16
W/ CUCUMBER RELISH

PICKLED & MORE

RICE PER BOWL 3

RED NAHM JIM 2.5

MC KENS SRIRACHA 1

CHILLED CUCUMBERS 2.5

PICKLED VEGETABLES 3

STEAMED BROCCOLINI 10
W/ OYSTER SAUCE & GINGER

WILD MUSHROOMS 10
W/ CORIANDER & ROASTED RICE POWDER

SICHUAN PICKLED CUCUMBER 4
& BLACK SHIITAKE

HAPPY ENDINGS

COCONUT & CASSIA BARK BANANA FRITTER 9

ICE CREAM & SORBETS 9

YOUNG COCONUT JELLY 6

TAPIOCA PUDDING W/ MANGO 8