

BETEL LEAF @BATHERS'

TASTING MENU

\$89 PER PERSON

ENTREE

OYSTERS WITH GREEN CHILLI LIME DRESSING (+ \$5 EACH)

POACHED PRAWN ON BETEL LEAF, CARAMELISED PEANUT DRESSING

VEGETARIAN SPRING ROLLS WITH SWEET CHILLI SAUCE

PORK BELLY WITH THAI WHISKEY SAUCE

CHIANG MAIDUCK RELISH WITH BABY COS LETTUCE

MAINS

SOUTHERN CURRY OF BEEF RIBS GALANGAL SHOOTS, BLACK PEPPER

SALMON & PAPAYA SALAD, CRISPY FISH, GREEN NAHM JIM

PAD KRA PAO, CHICKEN WITH KRACHAI, CHILI, THAI BASIL

CRISPY BARRAMUNDI WITH THREE FLAVOURED SAUCE

SIDES

STEAMED JASMINE RICE FOR THE TABLE

ASIAN GREENS, GARLIC & OYSTER SAUCE

DESSERTS

LEMON TART, PISCO COMPRESSED PINEAPPLE, KAFFIR LIME CHANTILL

SPICED COCONUT SORBET, BASIL & LEMONGRASS SYRUP, ROASTED COCONUT

STICKY MANGO RICE, SWEET COCONUT CREAM



ALL DINE IN GUESTS MUST SCAN CODE TO REGISTER

MOST DISHES ARE GF. PLEASE CHECK WITH YOUR SERVER IF YOU HAVE ANY ALLERGIES

10% SURCHARGE ON SUNDAYS / PUBLIC HOLIDAYS

10% SURCHARGE ON GROUPS OF 8+

1% MERCHANT FEE ON ALL CREDIT / DEBIT CARDS