



# Benjarong

ROYAL THAI CUISINE

Benjarong literally means “five colours” in the name of a unique type of Thai porcelain that became fashionable in the early 1800s for Royal and ceremonial functions and renowned for its intricate, exquisitely executed patterns. It is therefore a fitting name for a restaurant that preserves the fine tradition of Royal Thai cuisine.

Most dishes usually feature five distinct flavours; bitter, salty, sweet, sour and hot forming a harmony of taste, colour, and texture. Herbs and spices appeal to the most discerning of palates.

A typical Thai meal consists of an assortment of curry dishes, soup, salad, vegetable and dip sauce served simultaneously with plain steamed rice.

*At Benjarong you will experience the very best of Thailand's unique culinary offerings.*



## APPETIZERS

### SIGNATURE APPETIZER



25

Spring roll, chicken satay, chicken dumpling, minced chicken in pastry tartlet, coconut prawn served with peanut sauce, cucumber pickle and sweet chili sauce

### POR PIA TORD



17

Deep fried vegetable spring rolls served with sweet chili sauce

### GAJ SATAY



16

Marinated chicken breast skewer served with peanut sauce and cucumber pickle

### TORD MAN GUNG



21

Deep fried Thai spiced minced, shrimp cake, egg served with sweet chili sauce

### GAJ HOR BAI TOEY



18

Baked marinated chicken in pandan leaves, roasted sesame seeds and sweet soy sauce

### GUNG TORD MAPHRAO



18

Deep fried coconut prawns served with sweet chili sauce



Vegetarian



Spice



Nut



Seafood



Shellfish



Gluten



Gluten Free



Pork

All prices are stated in US Dollars.

Prices are subject to 10% service charge and 16% government levy

## SALADS

### SOM TUM THAI



23

Thai style green papaya salad with peanuts, chili, dried shrimp and tomatoes. Thai long bean with a tangy sour and sweet dressing

### YUM NUER YANG



18

Grilled Australian striploin, Thai spicy salad, tomatoes, onion, cucumber, spring onion, Thai celery, chili.

### YUM TALAY



25

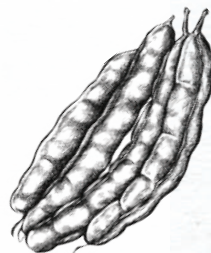
Thai style spicy seafood salad with onion, tomatoes spring onion, Thai celery, chili.

### LARB GAI



17

Thai minced chicken salad with Thai herb, saw coriander onion, spring onion, Thai crush chili, mint leaves, kaffir lime leaves, served with ground sticky rice



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Spice



Nut



Seafood



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Gluten



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## SOUP

### TOM KHA GAI 18

Thai chicken in coconut milk soup and fresh young coconut, lemon grass, galangal, cabbage and small birds eye chilies

### TOM YUM GUNG 30

Thai soup with tiger prawns, straw mushrooms, lemongrass, galangal, dried chilies with fresh lime juice, coriander and kaffir lime leaves

### GEANG JUED PHAK RUAM 18

Assorted vegetable clear broth soup

### GEANG JUED TAO HU MOO SUB, SA RAI 20

Minced pork with Japanese tofu in clear broth and seaweed soup



 Vegetarian  Spice  Nut  Seafood  Shellfish  Gluten  Dairy  Pork

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## MAIN DISH

### THAI CURRIES

Served with Jasmine steamed rice, brown rice or fried rice

#### GAENG DAENG – RED CURRY

Fiery and full of flavour a Thai dish made using red curry paste infused with coconut milk

Choice of:

- Chicken 34
- Prawn 45
- Beef 45

#### GAENG KIEW WAN – GREEN CURRY

The name “green” curry derives from the green chilies

Choice of:

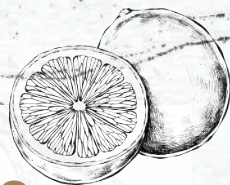
- Chicken 34
- Prawn 45
- Beef 45

#### PANAENG NUER

Traditional Thai beef, red thick curry with roasted crushed peanuts

#### MASSAMAN NUERR

Famous Thai braised Australian beef cheek in a mild curry sauce, peanuts, with coconut milk and shavings



## WOK FRIED DISHES

Served with Jasmine steamed rice, brown rice or fried rice

### GAI PHAD MED MAMUANG 32

Sautéed chicken with cashew nuts and dry chili

### GUNG TOD KHATIAEM PRICK THAI 35

Stir-fried tiger prawns with garlic power

### KANA PHAD MOO KROB LARD KHAO 32



Crispy fried pork belly with baby kale in oyster sauce, chili, garlic

### MOO PHAD BAI KRAPROA LARD KHAO KAI DHAO 27

Wok fried minced pork with hot basil leave, chili garlic, Thai Style fried egg

### GAI PHAD BAI KRAPROA LARD KHAO KAI DHAO 25

Wok fried minced chicken with hot basil leave, chili garlic, Thai Style fried egg

### POO NIM PHAD PONG KHAREE 47

Crispy fried soft shell with yellow curry powder

### GUNG PHAD PONG KHAREE 35

Crispy fried Tiger Prawns with yellow curry powder

### MOO PHAD PRICK SOD 23

Sautéed pork with young green chili in oyster sauce

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## NOODLE DISHES



### PHAD THAI GUNG SOD

28

Thai signature flavorful Wok fried rice noodles with fresh tiger prawn, dried shrimp, Chinese chives, egg, bean sprouts in a tangy sweet tamarind sauce, bean curd, and crushed peanuts

### KLUAY TIOW PHAD KEE MOA TALAY 27

Wok fried assorted seafood with flat noodle Thai herb & spice

### PHAD CEE EW MOO

22

Wok fried flat noodle with pork, baby kale, carrot, egg garlic in dark soy sauce

### KHAO SOY GAI

23

Northern style yellow curry with chicken and egg noodle

## RICE DISHES

### KHAO PHAD

Thai fried Jasmine rice with Thai Style fried egg, tomato, onion, spring onion

Choice of:

- Chicken 15
- Prawn 19
- Mixed Seafood 22
- Pork 17

### KHAO OB SUB PAROS

21

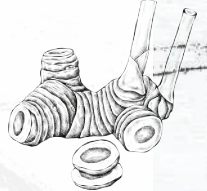
Thai fried Jasmine rice with pineapple, seafood, chicken, egg, cashew nut, raisin



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## GRILLED DISHES

Served with Jasmine steamed rice, brown rice or fried rice

### GAE YANG 60

Grilled Australian lamb chop served with lemongrass, green and black pepper corn sauce

### PLA TUNA YANG 37

Grilled Maldivian Yellow Fin tuna served with home-made seafood sauce

### PLA NUENG MANAO 35

Steamed Marinated Maldivian reef fish slice in spicy sea food sauce

### PLA SAM ROS 34

Maldivian reef fish served with sweet chili sauce and pineapple

### PLA YANG / NUENG 37

Thai style grilled or steamed whole fish *(subject to availability)*

## SIDE DISHES

### PHAD PHAK RUAM NUM MAN HOY 22

Wok fried seasonal vegetables

### PHAD PHAK BOONG FAI DAENG 19

Wok fried morning glory with chili, garlic, soy bean paste and oyster sauce

### PHAK KANA NUM MAN HOY 19

Wok fried young baby kale with chili, garlic and oyster sauce

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## DESSERT

### KHAO NIEW MAMUANG 21

Sweet Mango with warm sticky rice, coconut cream and sesame seeds

### TUB TIM KRUB 15

Water chestnuts served with coconut milk and crushed ice

### KHA NUM THONG MUOD 20

Thai pancake roll Soft young coconut, pandan,

### KLUY TORD 17

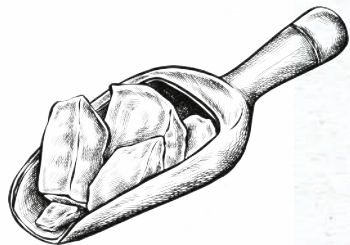
Fried Banana fritters served with vanilla ice cream

### BUA LOY 20

Triple Taro balls in coconut milk

### DAILY SELECTIONS OF ICE CREAM AND SORBET 5

### TROPICAL FRUIT PLATTER 18



Vegetarian



Spicy



Nut



Seafood



Shellfish



Gluten



Dairy



Pork

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