

# Benjarong

ROYAL THAI CUISINE



Benjarong literally means “five colours” is 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 to appeal to the most discerning of palates.

A typical Thani meal consists of a 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.



## อาหารว่าง APPETIZERS

ขนมจีบไทย 16  
KHANOM JEEB THAI  
Steamed bird-shaped dumplings filled  
with minced chicken

ปอเปี๊ยะเสวย 17  
POR PIA SAVOEY  
Spring rolls stuffed with organic vegetables

ไก่สะเต๊ะ 19  
GAI SATAY  
Skewered grilled chicken satay with  
peanut sauce and cucumber salad

ทอดมันกุ้ง 20  
TORD MAN GUNG  
Deep-fried shrimp cake

กุ้งห่มสไบ 20 GUNG HOM SABAI  
Crispy fried prawn wrapped in egg noodles

ปลาหมึกทอดกรอบ 18  
PLA MUEK TORD KROB  
Crispy fried calamari ring served with  
sweet chilli sauce

## ยำ HERBED AND SPICED SALADS

ยำวุ้นเส้น 18  
YUM WOON SEN  
Salad of spicy glass noodles with  
shrimp and minced chicken

ปลากุ้ง 21  
PHLA GUNG  
Salad of spicy shrimp, Thai herbs and hot chilli sauce



## แกง SOUPS

แกงจืดเต้าหู้ไข่หมูสับ 16  
GAENG JUED TAO HOO KAI MOO SUB (P)  
Minced pork with bean curd in clear soup

แกงจืดเบญจรงค์ 18  
GAENG JUED BENJARONG  
Chicken, shrimp, asparagus, baby corn and mushroom  
in clear broth

ต้มยำโป๊ะแตก 19  
TOM YUM POE TAEK  
Thai seafood soup flavoured with lime, lemongrass,  
chilli and basil leaf

แกงจืดผักรวมมิตร 16  
GEANG JUED PHAK RUAMMIT (V)  
Clear broth assorted vegetable soup

ต้มข่าผักหรือไก่ 16  
TOM KHA PHAK OR GAI  
Creamy coconut soup flavoured with lemongrass,  
galangal, kaffir lime leaves and dry chilli with  
optional chicken

## กุ้งมังกร THAI-STYLE LOBSTER

กุ้งมังกรทอดกระเทียมพริกไทย  
GUNG MANG KORN TORD KRATIEM PRIK THAI  
Sautéed fried lobster with garlic and pepper sauce

กุ้งมังกรผัดใบกระเพรา  
GUNG MANG KORN PHAD BAI KRAPHRAO  
Spicy sautéed fried lobster with hot basil leaves

กุ้งมังกรผัดฉ่า  
GUNG MANG KORN PHAD CHA  
Sautéed fried lobster with Thai herb young  
peppercorn, yellow long chilli paste and  
sweet basil leaves

จู๋ฉี่กุ้งมังกร  
CHU CHEE GUNG MANG KORN  
Lobster topped with sweet red curry sauce

USD 19 per 100g

## แกงประเภทเครื่องแกง CURRY DISHES

Please see our traditional curries and sauces made in a traditional style from recipes dating back over 30 years married perfectly together in harmony

**Green Curry** is a sweet curry from Central Thai province. The name “green” curry derives from the colour of the dish, which comes from green chillies. As this is a Thai curry based on coconut milk and fresh green chillies, the spiciness varies, it tends to be more pungent than the milder red curries.

Chicken	40
Mixed Seafood	32
Vegetable	22
Tuna	28
Prawn	40
Beef	40

**Yellow Curry** is one of the three major kinds of curry. This curry is richer and creamier than other curries, coconut cream is used as well as coconut milk. This richer curry tends to tone down the overall spiciness of the dish.

Organic Chicken	30
Soft Shell Crab	32

**Massaman Curry** originates from the 17<sup>th</sup> century and is medium spicy curry with hints of fragrant cumin, star anise, coriander seeds and white pepper and peanuts.

Organic chicken	32
Lamb rack	30
Australian beef	37

**Tamarind Sauce** traditional sour sauce with mild spice and crispy onion.

King prawn	37
Duck	33

**Sweet and Sour** Traditional blend of both flavours to give none spicy style sauce. In Thailand, sweet & sour dishes are quite popular and with Thai additions that give the dish more depth of flavour.

Organic Chicken	30
Fish	33
Prawn	35
Soft shell crab	32

**Garlic and Black Pepper** is a fragrant sauce ideal for people who don't like spices; garnished with hot basil with your choice of:

Lamb rack	30
Prawns	37
Soft shell crab	32
Mixed seafood	32

**Red Curry** literal translation is spicy soup, this curry will be slightly spicy with good depth of flavour your choice of:

Organic Chicken	32
Australian Beef	37
Duck	33
Vegetarian	22
Soft shell crab	32
King prawn	37



## BENJARONG SIGNATURE DISHES

### ยำ HERBED AND SPICED SALADS

ส้มตำไทย 22

SOM TAM THAI

Signature Thai spicy green papaya salad with chilli, shrimp, peanut and tomato with a tangy sweet and sour dressing

ยำเนื้อย่าง 30

YUM NUEA YANG

Sliced grilled beef tenderloin salad with small red chilli, onion, tomato, celery and fresh coriander leaves

ของว่างรวมมิตรเบญจรงค์ 20

KONG WANG RUAMMIT BENJARONG

An assortment of 5 Benjarong signature appetizers

### แกง SOUP

ต้มยำกุ้ง 25

TOM YUM GUNG

World-famous Thai soup with fresh tiger prawn, straw mushroom, lemongrass, galangal and dried chilli in shrimp broth with lime juice garnish, fresh coriander, kaffir lime leaves

### อาหารจานหลัก MAINS

ทะเลผัดใบกระเพรา 32

TALAY PHAD BAI KRAPHRAO

Spicy stir-fried seafood with chilli and hot basil leaves

ไก่ผัดเม็ดมะม่วงหิมพานต์ 34

GAI PHAD MED MAMUANG HIMMAPARN

Fried chicken with cashew nuts and dry chilli

กุ้งทิพย์รส 38

GUNG TIPAROS

Fried tiger prawns in Benjarong's special chilli paste and dry shrimp

### MAINS

ผัดไทยกุ้งสด 23

PHAD THAI GUNG SOD

Thai fried rice noodles with prawn, bean curd, bean sprouts, egg and grounded peanuts

ปลาทูน่า ย่าง 28

PLA TUNA YANG

Grilled tuna served with homemade seafood dip

ผัดผักบุ้งไฟแดง 15

PHAD PHAK BOONG FAI DAENG

Sautéed morning glory with oyster sauce

ข้าวผัด 20

KHAO PHAD

Traditional fried rice with you choice of the following ingredients: Vegetable and egg, chicken, king prawn or mixed seafood

คะน้าผัดน้ำมันหอย 15

KANA PHAD NUM MAN HOY

Sautéed baby kale with oyster sauce

ผัดผักรวมมิตรเบญจรงค์ 15

PHAD PHAK RUAM MIT BENJARONG

Stir-fried mix vegetables in oyster sauce

ข้าวอบสับปะรด 19

KHAO OB SABPAROD

Baked rice with pineapple, seafood and assorted meats served in a pineapple

ก๋วยเตี๋ยวราดหน้าทะเล 24

GUAY TIOW RAD NA TALAY

Selection of seafood in oyster sauce served with flat noodles, prawn, squid, mussel, scallop, baby corn, baby kale, carrot and shitake mushroom

## นึ่ง STEAMED DISHES

ปลานึ่งมะนาว 39  
PLA NUENG MANAO  
Steamed reef fish in lime, chilli and garlic dressing

ปลานึ่ง จิ้มแจ่ว 30  
PLA NUENG JIM JAEW  
Steamed reef fish fillet and vegetable served with a dip of grill crushed chilli

## ของหวาน DESSERTS

ทับทิมกรอบ 22  
TUB TIM KROB  
Chilled and refreshing sweet dessert of coconut milk soup with water chestnut, coconut and tapioca flour infused with jasmine water

มูสใบเตย 17  
MOUSSE BAI TUEY  
Coconut and pandan cake with coconut sorbet

เครปเผือก 17  
CREPE PEUK  
Taro coconut pancake with palm sugar syrup

ผลไม้สด 18  
POL LA MAI SOD  
Fresh fruit platter

ข้าวเหนียวมะม่วง 19  
KHAO NIEW MA MUANG  
Sticky rice with ripe mango

ไอศกรีม  
ICE CREAM  
Vanilla, Strawberry, Mango, Caramel, Chocolate  
USD 5 per scoop

เชอร์เบท  
SORBET  
Lychee, Coconut  
USD 5 per scoop

## TASTE OF THAILAND BENJARONG SET MENU LAI NAM THONG

### APPETIZERS

กุ้งห่มไข่  
GUNG HOM SABAI  
Deep fried prawn wrapped in egg noodles

ขนมจีบไทย  
KHANOM JEEB THAI  
Steamed bird shaped dumplings with minced chicken

### HERBED AND SPICED SALAD

ยำเนื้อย่าง  
YUM NUEA YANG  
Salad of spicy sliced grilled beef tenderloin

### SOUP

ต้มยำกุ้ง  
TOM YUM GUNG  
Thai prawn soup flavored with lime, lemongrass and chili

### MAIN COURSE

แกงเขียวหวานไก่  
GAENG KIEW WAN GAI  
Thai green chicken curry

ปลาหมึกผัดน้ำพริกเผา  
PLA MUEK PHAD NAM PRIK PAO  
Stir fried calamari with roasted chili paste

ผัดผักรวมมิตร  
PHAD PAK RUAM MITR  
Stir fried mixed vegetables in oyster sauce

ข้าวสวย  
KHAO SUAY  
Jasmine steamed rice

### DESSERT

ไอศกรีม  
ICE CREAM  
Coconut Ice Cream

USD 84++

