BENJARONG

DINNER MENU

APPETIZER

TOM YUM GAI/GOONG (F, S, SF)
Classic Thai hot and sour soup with chicken or prawns, mushroom, lemongrass, chili paste, and lime
60 / 65

GAI SATAY (S)
Grilled turmeric chicken skewers with peanut sauce
65

POR PIA SAVOEY (G, VEG)
Vegetable Spring rolls with sweet plum sauce
55

TOD MAN GOONG (SF, E, G)
Crispy shrimp cakes with garlic and coriander, served with plum sauce
70

SOM TUM THAI (F)
Green papaya salad with dried shrimp, chili, peanuts, and lime dressing
60

LARB GAI
Minced chicken salad with shallots, chili, toasted rice, and lime
65

(C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (R) Raw (S) Soy Beans (SE) Sesame (SF) Seafood (VG) Vegan (VEG) Vegetarian

*Menu may subject to change based on availability of seasonal ingredients.

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Mains

Pad Thai (E, S, SF)

Rice noodles with egg, tofu, bean sprouts, peanuts, and tamarind sauce

Vegetable / Chicken / Prawn

70 / 80 / 90

Tod Kratiem Prik Thai

Crispy chicken or prawns with garlic, white pepper, and Thai seasoning

90 / 125

Gaeng Kiew Wan (SF)

Green curry with eggplant and sweet basil

Vegetable and tofu / Chicken / Prawn

75 / 90 / 125

Gaeng Phed (SF, E, G)

Red curry with Thai eggplant and sweet basil

Vegetable and tofu / Chicken / Prawn

75 / 90 / 125

Khao Pad (E, S)

Thai fried rice with egg, tomato, onion, and spring onion

Vegetable and tofu / Chicken / Prawn

70 / 80 / 90

Neua Pad Namman Hoy (S, SF)

Stir-fried beef tenderloin with vegetables in oyster sauce

95

Pla Nueng Mana (F, SF)

Steamed Sea bass with chili, garlic, and lime dressing

135

Khao Suay (VG)

Steamed jasmine rice

20

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Dessert

Khao Neaw Mamuang (D)

Sticky rice with mango and coconut ice cream

60

Maprow Ice Cream (D, N)

Coconut ice cream with roasted peanuts

45

Tap Tim Krob (D)

Water chestnut rubies in chilled coconut milk

50

Pol La Mai Ruam (VG)

Seasonal fresh fruit platter

50

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