

THE STORY OF BENJARONG

Embark on a captivating journey to the past as Benjarong Bangkok invites you to savor the essence of aristocratic Thai recipes meticulously curated from the late 1800s to the illustrious era of the 1930s late Rattanakosin Kingdom. Each dish unravels a tale of historical grandeur, a glimpse into the golden era of trading and sea traveling, where flavors from far-off lands intermingle with indigenous traditions. Honoring the true essence of traditional Thai-style meal sharing, our culinary creations are thoughtfully developed to offer a harmonious symphony of tastes, textures, and temperatures, expertly weaving together enhancing and contrasting elements.

CULINARY PHILOSOPHY

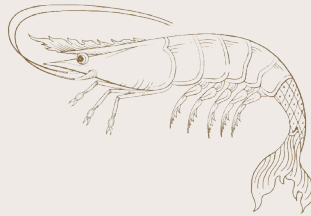
At Benjarong, we aspire to source from Phuket, Phang Nga, Krabi and the Northeastern region with our dedication to deliver the highest quality seasonal ingredients in respect to our habitats. With the recent years, we have met wonderful farmers and producers in different parts of Thailand who have introduced us to ingredient from the rich biodiversity of region.

CHEF SUKANYA



Meet the culinary maestro, Chef Sukanya Ngarmsrikham, Head Chef at Benjarong, whose passion for Thai cuisine goes beyond the bold flavors and aromatic spices. With a deep appreciation for the rich heritage of Thai cooking, Chef Sukanya takes inspiration from the diverse influences that have gracefully shaped the cuisine over centuries.

Chef Sukanya honed her culinary expertise while leading at the esteemed Benjarong at the original Dusit Thani Bangkok over a decade over a decade, where she continued to perfect her craft and cultivate a deep appreciation for the intricacies of Thai cuisine.



AYUTTHAYA RIVER PRAWN

During the Ayutthaya kingdom, inhabitants of central Thailand savored delicacies from the Chaophraya River, particularly hand-caught river prawns from Angthong, Singhaburi, and Ayutthaya provinces. The head roe, known for its exquisite flavor, is a must-try in our signature dish, Goong Mae Nam Khawmao Krob Sauce Makham.



THUNG KULA RONGHAI JASMINE RICE

Thung Kula Ronghai jasmine rice is uniquely grown in the provinces of Surin, Maha Sarakham, Yasothon, Sisaket, and Roi Et. It's regarded as one of the most nutritional rice in Thailand with high antioxidants and vitamin B1 & B2.



PIPER SARMENTOSUM

In Thai cuisine, Piper Sarmentosum (Betel) leaves are used to flavour the crabmeat curry, a southern Thai yellow curry. They are high in beta carotene which helps to promote good vision and eye health.



BANANA LEAF

In Thai cuisine, banana leaves serve as both a cooking tool and a flavour enhancer. They infuse food with a delicate, earthy aroma while keeping it moist, making them essential in dishes like sticky rice and grilled fish. Their versatility is key to traditional Thai cooking.



LEMONGRASS

Lemongrass has been used both medicinally and as a flavouring agent in its native Asia for thousands of years. It enlivens curries, stir-fries, pickles, salads, and soups. Most of lemongrass's flavour comes from oil glands deep inside the grass.



TUMERIC

The flavour and properties of turmeric were first appreciated by the ancient vedic culture of India over 3,000 years ago. Turmeric works well in complex blends, where its pungent earthiness acts as a base to help to bind other flavours together.



MANGOSTEEN

Regarded as the queen of all fruits, mangosteen boasts juicy, delicate, and tender flesh. Although cultivated throughout Thailand, the optimal conditions for this fruit are found in Eastern Rayong province.



GALANGAL

Galangal root is a spice native to Thailand. It's closely related to ginger and turmeric and has been used in Ayurvedic and traditional Siamese medicine for centuries. Galangal's flavour is an intriguing mix of cardamom, ginger, and saffron, with mustard and citrus notes.



PALM SUGAR

Palm sugar is a healthy natural sweetener that has been used for thousands of years in Aristocratic Cuisine. In the Southern region, palm sugar is still made in the traditional way by collecting the sweet sap from the cut flower buds of coconut palm trees.



SHARING SET MENU

FOR 2 PERSONS AND ABOVE

THB 1400 PER PERSON

AMUSE BOUCHE

Kaeng Noxk Mho

แกงนอกหม้อตำรับท่านผู้หญิงเปลี่ยนฯ

Mangosteen Spicy Salad with Rosted Coconut

มังคุดยำมะพร้าวคั่ว

Grilled Deer Satay

เนื้อกวางสะเต๊ะลือ

“Gaeng Kaek” of Duck Leg

แกงแขกขาเป็ด และผลไม้แห้ง

Grilled Banana Blossom Salad

ยำหัวปลีเผาะมะม่วงเขียว

Four-pepper Crispy Pork Belly

หมูกรอบสี่สหาย

Fried Chili Relish of Kaffir Lime Peel

น้ำพริกผิวมะกรูด

Hor Mok with Herbal Roots Curry Paste

ห่อหมกสมุนไพร

Coconut Shoot

in Coconut Cream With Acacia

ยอดมะพร้าวต้มกะทิใบชะอม

Organic Jasmine Rice or Riceberry

ข้าวหอมมะลิออร์แกนิก หรือข้าวไรซ์เบอร์รี่

Trio - Ice Cream & Sorbet

ไอศกรีมใบเตย กะทิ และมะม่วงซอร์เบต

or

Coconut Custard

พุดดิ้งมะพร้าว

Coffee or Lotus Tea By Saro

SALAD

GRILLED PORK COLLAR

ยำหมูย่างพริกสด

Apple Eggplants, White Turmeric, Fresh Chili Paste Dressing

290

COAL ROASTED BANANA BLOSSOM

ยำห้วปลีเผามะม่วงเขียว

Green Mango, Bitter Orange, Caramelized Peanuts, Homemade "Nahmprik Pao"

350

YUM KOB TIEM

ยำกบเตียม

Chicken, Coconut Milk, Lemongrass, Dried Chili, Homemade "Nahmprik Pao"

380

MANGOSTEEN

มังคุดยำมะพร้าวคั่ว

Dry Prawn, Roasted Coconut, White Dressing

390

YAM SOM-O

ยำส้มโอกุ้งสด

Pomelo Salad with Prawn and Chill Paste

390

GRILLED AND SMOKED WAGYU STRIPLOIN

ยำเนื้อวากิวย่างกะเพราแดง

Holy and Thai Basil, Young Ginger, Homemade Pickled Garlic

1,090



Chef recommends



Vegetarian



Gluten free



Contain nuts

Please inform our staff, in case that you have any food allergies or special dietary requirements. Price is subject to 7% VAT and 10% service charge.

SOUP

CLEAR SOUP OF PORK BELLY AND SQUID

แกงจืดหมูสามชั้นและปลาหมึกพริกไทยอ่อน
Green Peppercorn, Coriander, Green Onion

300

SUN-DRIED GOURAMI

ปลาสดลิ้นแตงเดี่ยวต้มกะทิ
Coconut Cream, Tamarind Shoots

320

GAENG NOXK MHO

แกงนกกหม้อตำรับท่านผู้หญิงเปลี่ยนฯ
Roasted Prawn Broth, Cucumber, Crispy Fish, Sour Mango – Served Chilled

350

COCONUT SHOOT IN COCONUT CREAM WITH ACACIA

ยอดมะพร้าวต้มกะทิใบชะอม
Coconut Milk, Acacia Leaves, Lemongrass

350

TOM YUM GOONG RIVER PRAWN

ต้มยำกุ้งแม่น้ำ
River Prawn, Lemongrass, Mushroom, Galangal

650



Chef recommends



Vegetarian



Gluten free



Contain nuts

CURRY

MASSAMUN KAI ROTI

แกงมัสมั่นไก่ พร้อมแป้งโรตีสานนุ่ม

Chef's Special Chicken Massamun with Soft-Grilled Roti

490

“GAENG KAEK” OF DUCK LEG

แกงแขกขาเป็ด และผลไม้แห้ง

Homemade masala, dried fruit, crispy shallots and garlic

650

SOUTHERN STYLE KHUA CURRY WITH GRILLED KUROBUTA RIBS

แกงคั่วปีกขี้ไคร้โครงหมูคุโรบุดะย่างถ่าน

Young Galangal, Banana Chili

890

YELLOW CURRY OF BLUE SWIMMER CRAB

แกงเนื้อปูหมี่หุ่นใบชะพลู

Betel Leave, Southern Yellow Curry, Rice Noodle

950

72-HOURS BEEF SHORT RIB GREEN CURRY

แกงเขียวหวานซี่โครงเนื้อตุ๋น 72 ชั่วโมง

Slow-Cooked Australian Short Rib, Coconut Shoot

1,290



Chef recommends



Vegetarian



Gluten free



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FRIED & STIR-FRIED

TOD MUN GOONG

ทอดมันกุ้ง
Prawn Cake, Preserved Plum Sauce

350

SON-IN-LAW EGGS

ไข่สามเขย
Quail, Duck, and Chicken Eggs, Tamarind Sauce, Roasted Chili, Coriander

350

CRISPY PORK BELLY WITH FOUR PEPPERS

หมูกรอบสี่สหาย
Black, White, and Green Peppercorns, Prickly Ash

460

SPICY BEEF BALLS WITH CORIANDER CHILI PASTE “ABU HASSAN”

ลาบเนื้อทอด และน้ำพริกผักชี
Rose Apple, Cucumber

580

GOONG MAE NAM KHAWMAO KROB SAUCE MAKHAM

กุ้งแม่น้ำข้าวเม่ากรอบซอสมะขาม
Grilled River Prawns with Kaffir Lime, Tamarind Sauce and Pounded Young Rice

1,190

PLA SAM ROD

ปลากะพงขาวทอดสามรส
Deep Fried Whole Seabass with Sweet and Sour with Fresh Chili Sauce

1,250



Chef recommends



Vegetarian



Gluten free



Contain nuts

CHILI RELISH

FRIED CHILI RELISH OF KAFFIR LIME PEEL

น้ำพริกผิวมะกรูดผัด

Fresh Herbs

290

🍴 GRILLED SHRIMP AND SMOKED FISH RELISH

น้ำพริกกุ้งย่างสายบัว

Lotus Stem, Bitter Orange

290

🍴 BOAT EMBARKING CHILI RELISH

น้ำพริกปลาร้า

Sweet Pork Jowl, Grilled Shrimp Paste, Crispy Catfish

390

◆ COCONUT CREAM RELISH WITH CRAB MEAT AND ROE

หลนปูม้าไข่เค็ม

Fresh Chilies, Salted Duck Egg

650

Enhance your meal with charcoal-grilled giant river prawn,
perfectly paired with chili relish at THB 650 per piece.



Chef recommends



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Gluten free



Contain nuts

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STEAMED

HOR MOK WITH HERBAL ROOTS CURRY PASTE

ห่อหมกสมุนไพร

Featherback Fish Mousse, Sand Ginger, Fingerroot, Turmeric

220

MIANG PLA NAEM

เมี่ยงปลาเนม

Steamed Shredded White Snapper, Citrus, Roasted Coconut, Leaves to Wrap

380

STEAMED CRAB WITH FRESH MILK CUSTARD

ปูม้าเนื้อนมสด

Blue Crab Meat and Roe, Light Custard

390



Chef recommends



Vegetarian



Gluten free



Contain nuts

GRILLED

GRILLED MARINATED PORK JOWL AND COLLAR

หมูย่างใบชะมวง

Cowa Leaves, Grilled Shrimp Paste Dressing

390

GRILLED DEER SATAY

เนื้อกวางสะเต๊ะลิ้น

Spiced Peanut Sauce, Pickled Red Onion and Cucumber

390

BONELESS CHICKEN THIGH BRUSHED WITH SOUTHERNCURRY PASTE

ไก่ขอสและ

Herbs, Seasonal Fruit

490

GRILLED STRIPLOIN WAGYU WITH CHILI SAUCE

เนื้อสันนอกวากิวย่างจิ้มแจ่ว

Chili and Herb Sauce

1,450



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COMFORTS

KHAO PHAD KRATA LEK (KUROBUTA PORK FAT, OR WAGYU FAT)

ข้าวผัดกระทะเหล็กมันหมูคุโรบута หรือมันเนื้อวากิว
Stir-Fried Organic Rice with Kurobuta Fat or Wagyu Fat

320 / 450

PAD SEE EW KUROBUTA, HONG KONG KALE

ผัดซีอิ้วหมูคุโรบутаและกะหล่ำดำ
Stir-Fried Flat Rice Noodle with Kurobuta and Black Soy Sauce

380

RAD NA HED HOM (PLA KAPONG OR MIXED SEAFOOD)

ราดหน้าเห็ดหอม ปลากระพง หรือทะเล
Flat Rice Noodle with Gravy, Shitake Mushroom

450 / 590

KHAO PHAD KRATA LEK (RIVER PRAWN OR JUMBO MEAT CRAB)

ข้าวผัดกระทะเหล็กกุ้งแม่น้ำ หรือเนื้อปู
Stir-Fried Organic Rice with River Prawn or Crabmeat

650

◆ ◆ PHAD THAI RIVER PRAWN

ผัดไทยกุ้งแม่น้ำ
Phad Thai Noodle with River Prawn, Bean Sprouts, Tamarind and Peanuts

760



Chef recommends



Vegetarian



Gluten free



Contain nuts

RICE & CARBS

SELECTION OF ORGANIC RICE

ข้าวออร์แกนิก

We partner directly with farmers in Thung Kula Rong Hai to ensure the rice we cook is not only delicious and nutritious, but also ethically sourced at fair prices that support the farmers and their traditional practices.

JASMINE RICE

ข้าวหอมมะลิ

60

RICEBERRY

ข้าวไรซ์เบอร์รี่

60

RICE NOODLE VERMICELLI

เส้นหมี่ขาว

60

SOFT-GRILLED ROTI

โรตีสาน้ำมันนุ่ม

90

SIDE DISH



GRILLED HONG KONG KALE WITH OYSTER SAUCE

คะน้าฮ่องกงผัดน้ำมันหอย

350



STIR-FRIED MUSHROOM WITH HOLY BASIL

เห็ดรวมมิตรผัดกะเพรา

350



MELINJO LEAVES STIR-FRIED WITH EGG

ใบเหลียงผัดไข่กุ้งเสียบ

350



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DESSERT

SOM CHOON

ส้มฉุน

Preserved Lychee, Seasonal Fruits, Jasmine Scented Syrup

290

KHAO NIAO PIAK

ข้าวเหนียวเปียกกล้วย

Black Sticky Rice, Longan, Coconut Cream

290

COCONUT CUSTARD

พุดดิ้งมะพร้าว

Young Coconut

290

ICE CREAM AND SORBET

ไอศกรีม

Ask Your Server for Today's Selection

290

KLUAI KAI CHUEM

กล้วยไข่เชื่อม

Poached Lady Finger Banana in Syrup

290

KALAMAE CAKE WITH CRISPY BANANA

เค้กกะละแมเลิร์ฟพร้อมไอศกรีมคาราเมล และกล้วยน้ำว้าทอด

Kalamae, Banana, Coconut, Salted Caramel Ice Cream

290

KHAO NIEW MA MUANG

ข้าวเหนียวมะม่วงพร้อมซอร์เบตมะม่วง

Mango and Sticky Rice with Mango Sorbet

320



Chef recommends

 Vegetarian



Gluten free



Contain nuts

