

BENJARONG

THE STORY OF BENJARONG

In the 13th century, the founder of the first independent Thai kingdom, King Ramkhamheang of Sukhothai, had an inscription made in stone which read "nai nam mee pla-nai na mee kao" which translates as an abundance of food from waterways and rice fields. Thai people were already proud of their food and natural resources six centuries ago. The height of the development of Thai cuisine was during the reign of King Rama V, almost 100 years ago, when great importance was placed not only the delicacy of the flavours but on the visual appearance. Thai manner of cooking, orchestrating sophisticated ingredients combined with artistic presentation is known as the royal cuisine. "Benjarong", which referred to painted Royal Thai ceramics porcelain where royal cuisine could be gracefully served, became Dusit Thani's signature restaurant that is proud to carry on and share the traditions of our ancestors' skills of fine culinary.



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

YUM SOM O

Fresh Thai pomelo, Thai chili paste, prawns, coconut flakes, fried onions and topped with tobiko
75

MAINS

PAD THAI (E, S, SF)

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

Vegetable / Chicken / Prawn

70 / 80 / 90

KHAO PAD (E, S)

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

Vegetable and tofu / Chicken / Prawn

70 / 80 / 90

PLA RAD PRIK (F, SF)

Golden crispy Fish topped with spicy chilli sauce, garlic, bird's eye chilies, fish sauce, and lime

85

TOD KRATIEM PRIK THAI (S)

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

90 / 125

NEUA PAD NAMMAN HOY (S, SF)

Stir-fried beef tenderloin with vegetables in oyster sauce

95

PED MED MAMUANG (N, S, SF)

Stir-fried with cashew nuts, chili, and vegetables

Chicken / Prawn

85 / 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 SUAY (VG)

Steamed jasmine rice

20

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