



BENJARONG

EXECUTIVE THAI DINING EXPERIENCE

Daily | 6:00 pm – 11:00 pm

Curated Three—Course Dinner

3 Courses | ฿109

2 Courses | ฿99

APPETIZER

(choice of one)

TOM YUM GAI / HED (F, S)

Classic Thai hot and sour soup with chicken or mushroom, lemongrass, roasted chili paste, lime and fresh herbs

YAM PAK RUAM (VG, VEG, N)

Thai mixed vegetable salad with tomato, green beans, peanuts, fresh herbs, chilli and lime dressing

POR PIA SAVOEY (G, VEG)

Crispy vegetable spring rolls served with sweet plum sauce

TOD MAN GOONG (SF, E, G) • ฿40

Crispy shrimp cakes with garlic and coriander, served with plum sauce

MAIN COURSE

(choice of one)

KHAO PAD (E, S)

Traditional Thai fried rice with tomato, onion, and spring onion
(vegetable or chicken and egg)

GAI KRATIEAM PRIK THAI (S)

Stir-fried chicken with garlic, white pepper and fragrant Thai seasoning

GAENG KIEW WAN GAI (F)

Classic Thai green curry with chicken, eggplant and sweet basil

PAD THAI GAI • ฿59

Thai rice noodles with chicken, egg, tofu, bean sprouts, crushed peanuts and tamarind sauce

NEUA PAD NAM MAN HOY • ฿59

Stir-fried beef tenderloin with spring onion, mushroom and oyster sauce

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

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

All our prices are in AED, inclusive of 7% Municipality Fees, 10% Service Charge and 5% VAT

DESSERT

(choice of one)

TAP TIM KROB (D)

Ruby water chestnuts in chilled coconut milk

MAPROW ICE CREAM (D)

Traditional Coconut ice cream

POL LA MAI RUAM (VG)

Selection of seasonal fresh fruits

EXECUTIVE REFRESHMENT PACKAGE

Enhance your experience with our Executive Refreshment Package for an additional ₪ 25

Freshly Brewed Coffee / Selection of Tea / Thai Iced Tea

