

THE STORY OF BENJARONG

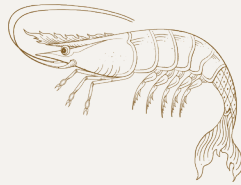
In the 13th century, the founder of the first independent Thai kingdom, King Ramkhamheang of Sukhothai, had an inscription made in stone which read "nai nam mee pla-nai na mee kao" which translates as an abundance of food from waterways and rice fields. Thai people were already proud of their food and 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.

CULINARY PHILOSOPHY

At Benjarong, we aspire to source from Phetchaburi—a recognised UNESCO City of Gastronomy—along with the Northeastern region, with our dedication to delivering the highest quality seasonal ingredients in respect of our habitats. Over recent years, we have met wonderful farmers and producers in different parts of Thailand who have introduced us to ingredients from the rich biodiversity of the region.

OUR CHEF

Created by our accomplished Thai chefs, whose commitment to sustainability and the finest locally sourced ingredients is at the heart of every dish. Working closely with local farmers and fishermen, they curate an exquisite menu. A tranquil culinary haven, Benjarong Hua Hin specialises in time-honoured recipes and succulent seafood, seamlessly blending cherished culinary traditions with locally produced ingredients.



PHUKET LOBSTER

Dubbed as the king of Andaman sea, Phuket lobsters are considered fine delicacies in Thai cuisine. What makes Phuket lobster unique and outstanding compared to other lobster species is its thin shell, which gives the Phuket specie more richer and sweeter meat.



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 leaves, or wild betel leaves, are used to wrap Miang Kham, a traditional snack among royalty, and to add flavour in curries. Known for their unique scent, these leaves are high in beta carotene, which helps to promote good vision and eye health.



PALM SUGAR

Palm sugar is a healthy natural sweetener that has been used for thousands of years in Royal Thai Cuisine. In Phetchaburi, palm sugar is praised as the best in Thailand for its high-quality natural sweetness. Here, the toddy palm tree is not just an indigenous plant; it also tells stories of the long-lasting connection between the locals and the trees.



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.



SUAEDA LEAVES

Suaeda leaves, thriving in Phetchaburi's coastal marshes, are celebrated for their crisp, salty flavour in local cuisine. These succulent leaves not only enhance dishes with their unique taste but also offer antioxidant properties, contributing to the health and culinary diversity of the region.



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.



MALINJO LEAVES

A staple in Phetchaburi's culinary traditions, are prized for their bitter yet rich flavour. Integral to local dishes, these leaves are rich in vitamins and antioxidants, promoting digestive health and vitality within the lush landscapes of the province.



TASTING SET MENU FOR ONE PERSON

1,000

APPETISER

GRILLED TIGER PRAWNS WITH WHITE TURMERIC | 🍤 🐷 🌶️

ยำขมิ้นขาวกับกุ้งลายเสือย่างและหมูสับ

Tiger Prawn, Pork, Chili, Lime Juice, Fish Sauce, White Turmeric

DEEP-FRIED FISH CAKE PATTIES | 🐟

ทอดมันเนื้อปลา

*Minced Fish, Kaffir Lime Leaves, Salt & Pepper – Served with
Cucumber in Sweet Chilli Clear Sauce*

SOUP

SEA PRAWNS TOM YUM WITH HOT BASIL LEAVES | 🍤 🌶️

ต้มยำกุ้งใบกะเพราสด

Sea Prawn, Lime Juice, Chili, Lemongrass, Hot Basil

MAIN

(Choose 1)

FISH | 🌶️ 🐟

เนื้อปลาทอดสามรส

Deep Fried Fish Fillet Topped with Sweet Chili Sauce and Crispy Basil Leaves

"CHU CHEE" OF WHITE SHRIMPS | 🍤 🌶️

ชุ้กุ้งขาว

Sea Prawn, Red Curry Paste, Coconut Cream, Kaffir Lime Leaves

SERVED WITH ORGANIC JASMINE RICE

เสิร์ฟพร้อมข้าวหอมมะลิออร์แกนิก

DESSERT

PANDANUS DUMPLING IN COCONUT MILK

อินทนิลในน้ำกะทิ

Tapioca, Pandanus, Coconut Milk

LOBSTER

(Please check with your server for availability)

3,000

500 GRAMS OF PHUKET LOBSTER COOKED TO ORDER. CHOOSE FROM:

PHAD THAI | 🍴 🍴

CHU CHEE (LIGHT RED CURRY) | 🍴 🍴

TOSSED CURRY WITH SUAEDA LEAVES | 🍴 🍴

ล็อบสเตอร์

(สอบถามความพร้อมให้บริการกับพนักงาน)

ล็อบสเตอร์ภูเก็ตขนาด 500 กรัมปรุงตามเมนู โดยเลือกจาก

ผัดไทย | 🍴 🍴

จู้จี่ | 🍴 🍴

แกงคว่ำใบชะคราม | 🍴 🍴



VEGETARIAN

VEGETABLE SPRING ROLLS DEEP-FRIED

เปาะเปี๊ยะผักทอดเสิร์ฟกับซอส บ๊วยหวาน

Stir-Fried Vegetables, Flour Sheet-Served with Sweet Plum Sauce

200

CASHEW NUTS STIR-FRIED (NUT OPTIONS) – SERVE WITH JASMINE RICE | 🌱

โปรตีนเกษตร หรือ เต้าหู้ ผัก ผัดเม็ดมะม่วงหิมพานต์

Plant Based or Tofu, Vegetables, Cashew Nut, Dried Chili, Spring Onion, Onion

280

THAI SOUP IN COCONUT MILK – SERVE WITH JASMINE RICE

แกงศรีนวล หรือ ต้มยำโปรตีนเกษตร หรือ ผัก

Plant Based or Mixed Vegetable, Galangal, Lemongrass, Straw Mushroom

280

TOM YUM WITH HOT BASIL LEAVES – SERVE WITH JASMINE RICE | 🌶️

ต้มยำเห็ด

Mushroom or Tofu with Mixed Vegetables and Thai Herbs and Spices, Lime, Chili, Lemongrass and Hot Basil

300

VEGETABLE OR TOFU GREEN CURRY SERVE WITH JASMINE RICE | 🌶️

แกงเขียวหวาน ผัก หรือ เต้าหู้

Vegetables with Mushroom Curry Paste and Minced Tofu

300

PANAENG CURRY – SERVE WITH JASMINE RICE

พะเนงเต้าหู้ หรือ ผัก

Red Curry with Tofu or Vegetables

300

APPETISER

◆ CRISPY FRIED CRAB SPRING ROLLS | 🍤 🥜

prat-tad-lom

Crab Meat, Glass Noodles, Cabbage, Carrot, Mushroom, Spring Onion, Peanut

280

RICE NOODLES WRAPPED SEASONED PORK BALLS | 🐷

ham-soi-rung

Pork, Rice Noodle

260

◆ DEEP-FRIED FISH CAKE PATTIES | 🐟

thod-man-neo-pla

*Minced Fish, Kaffir Lime Leaves, Salt & Pepper — Served with
Cucumber in Sweet Chilli Clear Sauce*

300

CRISPY GOLDEN CUPS WITH FRIED NOODLES | 🍤 🥜

grat-thong-ton-son-ham-krab kung-thod lae-ham-huan

Caramelised Pork, Crispy Shrimps, Beansprouts, and Chinese Chives

280

CHICKEN OR PORK SATAY | 🐷 🐔 🥜

sa-tee-ko or ham lehr-fa-rum-sot-tu a-jat lae-cham-bing-ping

Chicken or Pork, Peanut Sauce, Cucumber Relish, Toasted Bread

320

SOUP

◆ AIR-DRIED MARINATED PORK IN COCONUT CREAM | 🐷

หมูแดดเดียวต้มกะทิ

Lemongrass, Kaffir Lime Leaves, Shallot, Pork

300

THAI CHICKEN SOUP IN COCONUT MILK | 🐔

แกงศรีนวล หรือต้มข่าไก่

Chicken, Galangal, Lemongrass, Straw Mushrooms

300

SEA PRAWNS TOM YUM WITH HOT BASIL LEAVES | 🍲 🌶️

ต้มยำกุ้งใบกะเพราสด

Sea Prawns, Lime Juice, Chili, Lemongrass, Hot Basil

360

MALINDJO LEAVES WITH SEA PRAWNS IN COCONUT CREAM | 🍲

ผักเหลียงต้มกะทิกุ้งสด

Malindjo Leaves, Crispy Southern Shrimp, Sea Prawns, Coconut Milk

350



SALAD

◆ GRILLED TIGER PRAWNS WITH WHITE TURMERIC | 🌶️ 🐠

ยำมีนขาวกับกุ้งลายเสือย่างและหมูสับ

Tiger Prawns, Pork, Chili, Lime Juice, Fish Sauce, White Turmeric

320

BOILED WING BEANS AND BURNT SALMON | 🐟 🥥

ยำถั่วพูเนื้อปลาแซลมอน

Wing Bean, Salmon, Boiled Egg, Coconut Cream, Roasted Coconut Flakes, Peanut

320

SEARED TUNA WITH LEMONGRASS AND CHILLI SALAD | 🐟 🌶️

เนื้อปลาทูน่าย่างเกลืออย่าง กับยำตะไคร้

Yellowfin Tuna, Chilli, Shallots, and Sliced Lemongrass

300



CHILI RELISH WITH VEGETABLE CRUDITÉS

◆ FERMENTED MACKEREL FISH & CRAB MEAT | 🌶️ 🐟

หลนปลาเค็มเนื้อปู

Fish, Crab Meat, Bean Paste, Shallot, Lemongrass

370

BOAT EMBARKING CHILI RELISH | 🌶️ 🐘

น้ำพริกปลาร้า

Caramelised Pork, Shrimp Paste, Seasoned Crispy Fish

300



CURRY

◆ SUAEDA LEAVES WITH TIGER PRAWNS | 🍲 🌶️

แกงคว่ำกุ้งลายเสือใบชะคราม

Tiger Prawn, Suaeda Leaves, Red Curry Paste, Coconut Cream

360

◆ GREEN CURRY OF "NANG LOI" | 🍲

แกงเขียวหวานนางลอย

*Fish Ball Stuffing with Salted Egg Yolk, Turmeric, Lemongrass,
Green Curry Paste, Coconut Cream*

350

"MASSAMAN" OF BRISKET BEEF OR CHICKEN | 🍲 🐮 🌶️ 🍌

แกงมัสมั่นเนื้อเสีอร่องไห้ หรือไก่

Beef or Chicken, Peanut, Curry Paste, Coconut Cream

420 / 360

CHU CHEE GOONG | 🍲 🌶️

ฉู่ฉี่กุ้งลายเสือ

Tiger Prawn, Red Curry Paste, Coconut Cream, Kaffir Lime Leaves

400

◆ WILD BETEL LEAVES WITH BLUE SWIMMER CRAB | 🍲 🌶️

แกงปูใบชะพลูเส้นหมี่ขาว

*Crab, Betel Leaves from Tree of Life Farm, Red Curry Paste, Coconut Cream
served with Vermicelli Noodles*

720

SIGNATURE

CHICKEN OR SHRIMP CASHEW NUTS STIR-FRIED | 🐔 🍤 🥜

ไก่ หรือกุ้งผัดเม็ดมะม่วงหิมพานต์

Chicken, Sea prawns, Cashew Nut, Dried Chili, Spring Onion, Onion

320

STIR-FRIED BEEF OR PORK WITH BLACK PEPPER | 🐮 🐷

เนื้อวัว หรือเนื้อหมู ผัดพริกไทยดำ

Beef or Pork, black pepper, onion, spring onion

320

MOO PA-LO | 🐷 🥚

หมูสามชั้นต้มเค็มกับไข่พะโล้

Pork Belly, White Tofu, and Eggs in a Chinese Five-Spice Stew

350

STEAMED SEA BASS WITH LIME AND CHILLI | 🐟 🌶️

เนื้อปลากะพงนึ่งมะนาว

Fillet of Sea Bass cooked by steaming, dressed with lime and chilli

600

MAIN

HOR MOK TALAY | 🍛

ห่อหมกทะเลสด

Sea Bass, Crab Meat, Tiger Prawns, Scallop Curry Paste and Egg

490

SEABASS | 🐟

ปลากะพงทอดสามรส

Deep-Fried Whole Fish served with Sweet Chilli Sauce

600

HANUMAN KLOOK FOON | 🐘 🐮

หนุमानคลุกฝุ่น

Pork or Beef, Chilli Powder, Toasted Rice, Holy Basil, Cream

290

PORK BELLY WITH SHRIMP PASTE & HERBS | 🐷 🍛

หมูสามชั้นคั่วกะปิตะไคร้

Pork, Shrimp Paste, Lemongrass, Garlic

300

COMFORT FOOD

STIR-FRIED RICE NOODLES WITH CHOICE OF CHICKEN OR PORK | 🐔 🐷

เส้นก๋วยเตี๋ยวผัดซีอิ๊วไก่หรือหมู

Flat Noodles, Meat of Choice, Black Soy Sauce

280

CHICKEN OR PORK STIR-FRIED WITH GARLIC & PEPPER | 🐔 🐷

ไก่หรือหมูทอดกระเทียมพริกไทยเสิร์ฟพร้อมข้าวหอมมะลิ

Meat of Choice, Garlic, Pepper, Black Soy Sauce — Served with Jasmine Rice

280

PHAD KRA PROW | 🐔 🐷 🐮 🦐

ผัดกะเพรา ไก่ หมู เนื้อ หรือ กุ้ง เสิร์ฟพร้อมไข่ดาวและข้าวหอมมะลิ

*Stir-fried Chicken, Pork, Beef, or Prawns with Chilli and Hot Basil,
Served with Jasmine Rice*

280

GREEN CURRY | 🐔 🐷 🐮 🦐

แกงเขียวหวาน ไก่ หมู เนื้อ หรือ กุ้ง เสิร์ฟพร้อมข้าวหอมมะลิ

Chicken, Pork, Beef, or Prawns in Green Curry, Served with Jasmine Rice

300

PHAD THAI PETCHABURI | 🐔 🦐

ผัดไทยไก่ หรือกุ้ง

*Wok-fried rice noodle, shrimps or Chicken, Chinese chives,
banana blossom, bean sprouts*

300

RICE

SELECTION OF ORGANIC RICE

ข้าวออร์แกนิก

We partner directly with farmers in Thung Kula Ronghai 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

40

BROWN RICE

ข้าวกล้อง

40

SIDE DISH

MORNING GLORY WITH SHRIMP PASTE | 🍲

ผัดผักนึ่งชอยกับกะปิ

Morning Glory, Shrimp Paste, Garlic, Chili

200

MALINJO LEAVES WITH EGGS | 🍲

ผัดใบเหลียงใส่ไข่

Malinjo Leaves, Egg, Garlic

220

CLASSIC THAI OMELETTE | 🍳

ไข่เจียวโบราณ

Eggs, Seasoning

180

DESSERT

INTHANIN

อินทนิลในน้ำกะทิ

Tapioca, Pandanus, Coconut Milk

180

TUB TIM KROB

ทับทิมกรอบในน้ำกะทิ

Chestnut Dumplings with Jackfruit in Coconut Milk Syrup

190

HOMEMADE COCONUT PALM SUGAR ICE CREAM

ไอศกรีมกะทิกับคาราเมลน้ำตาลโตนด เสิร์ฟพร้อมถั่วลิสงและใบมะกรูดกรอบ

Coconut Cream, Palm Sugar Caramel, Roasted Peanut, Crispy Kaffir Lime

200

SOM CHOON

ส้มฉุนลอยแก้วกับน้ำเชื่อมส้มซ่า

Sour Fruits in Fizzy Orange & Ginger Syrup

Orange, Lychee, Mango, Ginger Syrup — Served Chilled

190

CLASSIC MANGO STICKY RICE

ข้าวเหนียวมะม่วง

Yellow Mango, Sticky Rice, Crisp Mung Bean, Coconut Cream

220

