

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.

Chef Boonram

With more than 20 years of experience as a chef at Benjarong, chef Boonram knows that the secret to good Thai food is using fresh local ingredients, cooked with authentic methods, to honour the traditional flavours. His dishes focus on the unique charms of Thai herbs and each is named in homage to Thai classic literature. With chef Boonram at the helm, our restaurant has been recognised by the Michelin Guide Thailand from 2019 - 2022 consecutively.

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 ingredients from the rich biodiversity of region.



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. Make sure to try Mungkorn Lui Fai, our Michelin Guide signature at Benjarong.



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.



Palm sugar

Palm sugar is a healthy natural sweetener that has been used for thousands of years in royal Thai 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.



Rambutan

One of the most beautiful fruits, rambutan has fluffy skin and juicy flesh. It is grown all over Thailand, but the best conditions for this fruit are observed in Eastern Rayong province and Surat Thani in the South.

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Piper sarmentosum

In Thai cuisine, piper sarmentosum leaves are used to wrap Miang Kham, a traditional snack among royalties. They are high in beta carotene which helps to promote good vision and eye health.



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.



Turmeric

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.



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. The stems must be crushed to burst open the glands and release the oils.

Starters



Por Pia Pak 🌿

ปอเปี๊ยะผัก

Vegetable spring roll and glass noodle

THB: 240

Goong Hom Sabai

กุ้งห่มสไบ

Deep-fried white prawns wrapped with egg noodles

THB 360

Kratong Thong

กระทงทอง

Crispy golden pastry cups filled with Savory prawn, chicken, and corn

THB: 240

Muan Thong Klong Jai

ม้วนทองคล่องใจ

Seafood and glass noodle spring rolls served with A sweet chili sauce

THB 300

Tod Mun Goong

ทอดมันกุ้ง

Deep-fried shrimp cakes served with sweet plum sauce

THB 360

Sorn Rak Pra Ram 🌿🥜

ศรีรักพระราม

Satay skewers of grilled pork, chicken or beef with peanut sauce

THB 310

Salads

Yam Sai Fon 🌿🥜

ยำสายฝน

Spicy pomelo salad with shrimps and coconut flake

THB: 340

Yam Khan Onn 🌿🥜

ยำแซนอ่อน

Thai spicy beef salad with thai eggplant

THB 460

Som Tam Tam Rup Thai 🌿🥜

ส้มตำสำหรับไทยกุ้งแห้ง

Traditional thai style spicy papaya salad with dried shrimp

THB 300

Larb Benjarong 🌿

ลาบเบญจรงค์

Choice of spicy minced chicken or pork or mushroom salad With mint leaves

THB 300

Sao Phang-Nga Chom Suan 🌿🥜 THB300

สาวฟ้างางาชมสวน

Salad of green mango and crispy phang-nga shrimps

Andaman Ruam Mit 🌿

อันดามันรวมมิตร

Spicy assorted andaman seafood salad

THB 380



Vegetarian



Gluten free



Contain nuts

Should you have any food allergies or special dietary requirements, please ask your server.

All prices are subject to 10% service and 7% government tax

Soup



Tom Kha Benjarong 🌿

THB 320

ต้มข่าเบญจรงค์

Choice of chicken or prawns or mushrooms in galangal
And coconut milk soup

Tom Yam Goong 🌿

THB 360

ต้มยำกุ้ง

Spicy and sour prawn soup seasoned with lime, lemongrass and chili

Gaeng Jued Look Gnor

THB 280

แกงจืดลูกเงาะ

Clear soup of chicken or pork and glass noodle dumpling and
vegetables soft tofu, shitake mushroom and spring onion soup

Tom Yam Sam Klue 🌿 🌿

THB 280

ต้มยำสามเกลอ

Spicy and sour three mushrooms soup with lemongrass
And kaffir lime leaves

Curry



Mungkorn Lui Fai 🌶️

THB 1800

มังกรลุยไฟ

Flambéed phuket lobster served with sweet red curry sauce

Goong Chom Dong 🌿

THB 390

กุ้งชมดง

Wok-fried prawns and vegetables with scrambled egg curry

Massamun Nuea Nang 🌿 🌿

THB 420

มัสมั่นเนื้อนาง

Massaman curry of beef

Geang Kiew Warn 🌿

THB 380

แกงเขียวหวาน

Green curry of prawns or chicken

Geang Karee Phak 🌿 🌿

THB 340

แกงกะหรี่ผัก

Famous yellow curry with tofu and vegetable

Geang Phed Seeda 🌿

THB 400

แกงเผ็ดเสีดา

Red curry of roasted duck with
Phuket pineapple and cherry tomatoes



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Paneang Chao Wang

พะแนงชาววัง

Stir-fried of chicken or beef with peanut curry sauce

THB 380

Poo Nim Geang Haeng

ปูนิ่มแกงแห้ง

Deep-fried soft-shell crabs served with thick curry sauce

THB 490

Geang Sahree

แกงสำหรับ

Yellow curry of chicken, onion and pumpkins

THB 380

Main course

**Priew Wan Saran Jai**

เปรี้ยวหวานสร้อยใจ

Sweet and sour prawns, pork or red snapper filets

THB 380

Kawee La-Moon

คารีละมุน

Sliced barbecued sirloin of beef served with a garlic and chili sauce

THB 540

Phad Kai Himapan

ผัดไก่หิมพานต์

Stir-fried chicken with dried chili and cashew nuts

THB 360

Sanom Wang Nai

สนมวังใน

Baked marinated chicken breast wrapped in pandanus leaves

THB 320

Matcha Koey Tuen

มัจนกเกยตื้น

Steamed sea bass in lime, chili and garlic sauce

THB 680

Phad Phak Benjarong

ผัดผักเบญจรงค์

Wok-fried market vegetables with mushroom sauce

THB 260

Kai Jeaw Poo Thipparos

ไข่เจียวปูทิพรส

Thai omelet with crabmeat, tomatoes, onion and sweet basil leaves

THB 480

Goong Sa-Dung Makam

กุ้งสดั้งมะขาม

Grilled tiger prawns with tamarind sauce

THB 960

Tord Gra Tiem Prik Thai

ทอดกระเทียมพริกไทย

Your choice of stir-fried snapper, prawns, chicken or pork with garlic and pepper

THB 380

Phad Phak Boong

ผัดผักบุ้ง

Stir fried morning glory with salt bean, garlic and chili

THB 270

Gai Thord Sawan

ไก่ทอดสวรรค์

Crispy deep-fried spicy chicken

THB 380

Poo Nim Sam Rod

ปูนิ่มสามรส

Deep-fried soft-shelled crab with lychee sauce

THB 480

Pad Bai Kaprao

ผัดใบกะเพรา

Stir-fried beef or pork or chicken or seafood with holy basil leaves, garlic and chili

THB 360



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Rice and Noodles

Khao Suay Savuey   ข้าวสวยเสวย <i>Steamed organic Jasmine or whole brown rice</i>	THB100	Khao Phad Poo O Cha  ข้าวผัดปูโอชา <i>Crabmeat fried rice with mixed vegetables</i>	THB450
Khao Phad Phuket   ข้าวผัดภูเก็ต <i>Seafood fried rice</i>	THB 390	Phad Thai Chao Wang Cha   ผัดไทยชาววัง <i>Stir-fried rice noodle with river prawn</i>	THB420
Khao Ob Sapparod   ข้าวอบสับปะรด <i>Pineapple fried rice with prawns and raisin</i>	THB 410		



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