



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 me kao” which translates as an abundance of food from waterways and rice fields. Thai people were already proud of their food and natural resources centuries ago. The height of development of Thai cuisine was during the reign of King Rama V, almost 100 years ago, when great importance was placed not only on the delicacy of the flavours, but also on 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 ceramic porcelain where royal cuisine could be gracefully served, became Dusit Thani’s signature restaurant that is proud to carry on and share the tradition of our ancestor’s skills of fine culinary.



Chef Suthin

With over 21 years of Thai culinary expertise, Chef Suthin brings his passion for authentic Thai cuisine to Benjarong Cebu.

His illustrious journey across Europe, America, Africa, and Asia has honed his craft, sharing the rich flavours of Thailand with the world.

At Benjarong Cebu, Chef Suthin aims to deliver a genuine Thai dining experience, featuring dishes like the aromatic Massaman Nua and the classic Khao Niaw Mamuang (mango sticky rice). Savouring the spirit of Thailand in every bite. Benjarong Cebu's serene Benjarong Garden, curated by Chef Suthin, grows fresh ingredients that enhance the authenticity and flavour of every dish. Experience the true taste of Thailand.



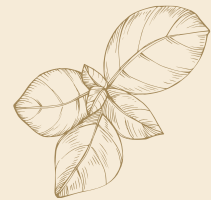
CULINARY PHILOSOPHY

At Benjarong, we aspire to source sustainability with our dedication to delivering the highest quality seasonal ingredients in respect to our environment. With the recent years, we have met wonderful producers in the Philippines, Thailand and the globe who have introduced us to use traditional ingredients from the rich biodiversity of the region.



ASIN TIBUOK

Asin Tibuok is a rare Filipino sea salt from Bohol, made by filtering brine through burnt coconut husks and boiling it in clay pots. Known for its dome shape and smoky flavor, it symbolizes Filipino craftsmanship and sustainability.



SWEET BASIL

Thai Sweet Basil, or Horapha, is a fragrant herb prized in Thai cuisine for its aroma and health benefits. Sourced fresh from the Benjarong Garden, it offers antibacterial, anti-inflammatory, and digestive properties, enhancing both dishes and herbal remedies.



MORNING GLORY

Morning Glory, known as Paak Boong in Thai and commonly referred to as water spinach, is a versatile ingredient renowned for its medicinal properties. Sourced directly from the lush Benjarong garden, this nutrient-rich plant is valued for its diuretic, blood-purifying, deobstruent, laxative, carminative, and anti-inflammatory benefits.



LAPU LAPU FISH

Lapu-Lapu, or grouper, is a firm-textured fish with a mild, sweet flavor. It's prized for its versatility in cooking, often grilled, fried, or steamed, and is popular in Southeast Asian cuisine.



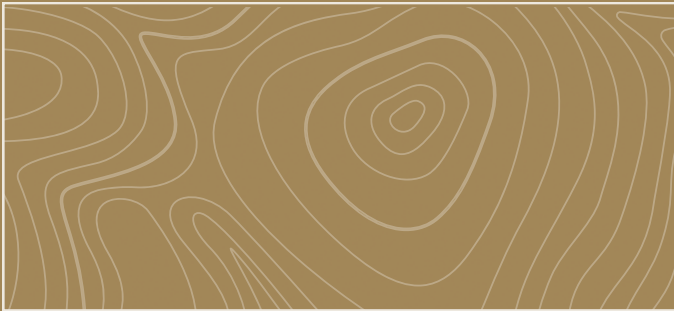
LEMONGRASS

Lemongrass has been used both medicinally and as flavouring agent in it's native Asia for thousands of years. It enlivens curries, stir fries, pickles, salads, and soup.



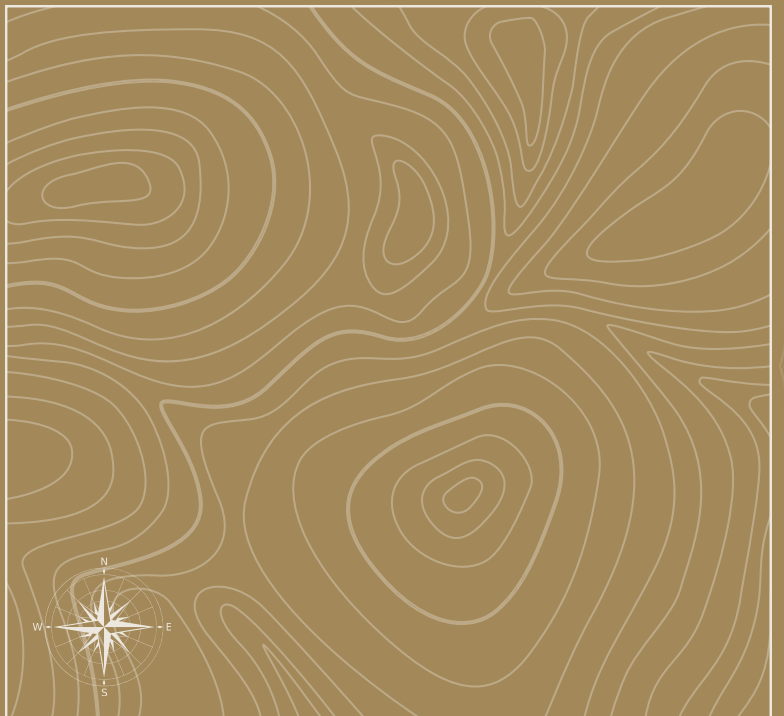
DUSIT GOURMET CURRY

Dusit Gourmet Curry is a rich, aromatic blend of spices that delivers a bold, authentic Thai flavour, offering a perfect balance of heat and depth in every bite.



THAI GREEN EGGPLANT

Thai Green Eggplant, grown in our Benjarong garden, adds a mild, slightly bitter flavour to dishes while offering health benefits like improved digestion and antioxidants.



APPETIZERS

GAI SATAY

Char Grilled 24hr Marinated Chicken Satay, Peanut Sauce, Thai Arjad



600

MOO SAM CHAN

Black, White, Green Peppercorn, Pink Pepper Corn Marinated Pork Belly



500

GAI HOR BAI TOEY

Pandan Wrapped Chicken, Chef Sutin Signature Thai Sauce



580

POR PIA PAK

Crispy Vegetables Spring Roll, Homemade Sweet Chili Sauce

V

530

GOONG THOD SONG KASAD

Two- Style of Shrimp Spring Roll, Mango Salsa & Sweet Chili Mayo



600

BENJARONG GRAZING BITES

Selection of Shrimp Spring Roll, Chicken Pandan, Vegetable Spring Roll, Grilled Chicken Satay



980

GUAY TIEW LUY SUAN GOONG



Chilled Prawn Spring Roll, Sweet Basil, Crispy Lettuce, Carrot, Purple Cabbage



550



Seafood



Nuts



Gluten
Free



Dairy



Signature

V Vegetarian



SALAD

NUA YANG NHAMTOK PRIK KUA BAB E-SAN



Greater Omaha Black Angus US Grade Beef Grilled, Cherry Tomato, Mint, Onion,
Toasted Rice, Dry Chili, Kaffir Lime Shaved with Asin Tibouk



1,300

HOI SHELL – SOM O



Thai Pomelo Salad with US Jumbo Scallop, Crispy Onion, Garlic, Peanuts, Desiccated Coconut



750

YAM WOON SE TALAY

Glass Noodles, Mix Seafood (Squid, Mussel, Prawns) Peanuts, Lime and Chili



650

SOM TUM

Thai Authentic Green Papaya Salad, Shrimps, Peanuts, Green Beans, Benjarong Thai Dressing



550



Seafood



Nuts



Gluten
Free



Dairy



Signature

V Vegetarian

Please inform our staff in case that you have any food allergies or special dietary requirements. Price is
subject to 12% VAT and 10% service charge

SOUP

TOM YAM GOONG

(S)

Jumbo Tiger Prawns from Zamboanga Southern Part of the Philippines, Galangal, Lemongrass, Kaffir Lime, Cherry Tomato, Coriander, Straw Mushroom, Chili



850

TOM KHA GAI

(S)



Chicken, Coconut, Galangal, Lime, Shallots, Carrot, Enoki Mushroom

650

GAENG JUDD

Tofu, Carrot, Broccoli, Pakchoy, Steamed Chick Pea Cake

V

600



Seafood



Nuts



Gluten
Free



Dairy



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CURRY

GAENG PHED PED YANG



Duck Breast from France, Dusit Gourmet Red Curry,
Bell Paper, Cherry Tomato and Sweet Basil



1,250

GANG DANG GOONG MANG KORN MAMUANG SUK



Palawan Pacific Lobster, Dusit Gourmet Red Curry, with Cebu Sweet Mango



3,000

GAENG KHIEO WAN

Flavoured with Dusit Gourmet Green Curry, Basil, Chili Finger, Thai Green Eggplant, Kaffir Lime



Chicken	850	
Prawn	950	
Vegetables	800	V

GAENG MASSAMAN NUE

Tajima Breed Australian Wagyu Beef Cheek, Dusit Gourmet Massaman Curry, Cashew Nuts, Onions, Potatos



1,800



Seafood



Nuts



Gluten
Free



Dairy



Signature

V Vegetarian



FROM THE WOK

PHAD KAPRAO



Stir-Fried with Basil, Garlic, Chili, Bell paper, Onions, Green Beans

Veg & Tofu	900	V
Chicken	900	
Mixed Seafood	950	
Beef	980	

GAI PAD MED MAMUANG

Cashew Nuts, Chili, Chicken, Bell Pepper, Spring Onion



950

PHAD PRIEW WAN PLA

Wok Fried Thai Sweet & Sour Fish, Pineapple, Tomato, Capsicum, Snap Cucumber, Shallots



1,900

GOONG SAMOON PRAI

Jumbo Tiger Prawn from Zamboanga Southern Part of the Philippines, Lemongrass, Kaffir Lime



1,450

Phad Pak Boong Fai Dang

Benjarong Organic Farm Morning Glory, Chili, Fermented Bean, Garlic



250

PLA SAM ROS



Deep Fried Local Catch Lapu-Lapu Fish with Chef Suthin Homemade Three Flavor Sauce



1,500

PLA NUNG MANAO

Poached Local Catch with Lime, Fish Sauce and Homemade Thai Chili Sauce, Served with Stir Fried Vegetables



V

1,800



Seafood



Nuts



Gluten
Free



Dairy



Signature

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NOODLES AND RICE

PAD THAI



Classic Rice Noodles, Tofu, Beansprout, Ground Peanuts, Egg, Benjarong Tamarind Sauce



Vegetable	800	V
Chicken	850	
Beef	900	
Prawns	950	

KHAO SOI GAI

Northern Style Yellow Curry, Egg Noodles, Chicken Thigh, Pickled Mustard Green, Shallot, Dry Chili



800

KHAO PHAD POO & HOI SHELL

Wok-Fried Rice, Scallop, Egg, Crabmeat, Spring Onion



650

KHAO PAD PAK RUAM

Fried Rice, Mix Vegetables, Onion, Tomato, Soy Sauce



600

KHAO OB SABPARONG

Pineapple Fried Rice, Shrimp, Chicken, Egg, Cashew Nut



700

THAI JASMINE RICE

120



DESSERTS

KHAO NIEW MAMUANG

Jasmin Thai Style Sticky Rice, Cebu Sweet Mango

 V
520

KHAO NIEW TURIEN

Jasmin Thai Style Sticky Rice, Durian from Davao

 V
500

KLUAW BUAD CHE THORD SAKU

Deep Fried Banana Stuffed with Sago

V
500



Seafood



Nuts



Gluten
Free



Dairy



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