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 in 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.

Rooted in Maldives: A Celebration of Local and Home-Grown Flavours

At Dusit Thani Maldives, we believe that truly exceptional cuisine begins at the source — with ingredients that are fresh, local, and responsibly grown. Our commitment to sustainability and authenticity is reflected in every dish we serve, and it begins just steps away from our kitchens.

Much of the produce featured in our menus is lovingly cultivated in our own Chef's Garden. This lush, organic sanctuary is home to a variety of herbs, fruits, vegetables, and edible flowers — all handpicked at peak freshness to bring vibrant, garden-to-table flavours to your plate. From aromatic lemongrass and basil to juicy papayas and chillies ripened under the Maldivian sun, each ingredient tells a story of care, seasonality, and connection to the land.

We also proudly source all of our fish from within the Maldives, partnering with local fishermen who follow traditional, low-impact methods. This ensures not only the highest quality and freshness, but also supports local livelihoods and the long-term health of our marine ecosystems.

Where possible, we extend our sourcing to local farmers and producers across the atolls, always choosing ingredients that are responsibly grown, harvested, or caught. In doing so, we reduce our environmental footprint, support the island economy, and create a dining experience that is both sustainable and deeply rooted in place.

When you dine with us, you're not only enjoying exquisite food — you're part of a shared commitment to honouring the natural richness of the Maldives and nurturing a more sustainable future, one bite at a time.

Allergen & Dietary Information
Your well-being is our priority.

At Dusit Thani Maldives, we are committed to providing a safe and enjoyable dining experience for all our guests.

- Our menus and buffet labels indicate the 14 commonly recognised food allergens when used as ingredients in our dishes.
- If you have concerns about other allergens or require more detailed information, please speak with a member of our Management Team.
- Kindly note that all food is prepared in kitchens where a variety of allergens are present. While we take every precaution, we cannot guarantee the complete absence of trace allergens in any dish.

If you have any allergies, intolerances, or specific dietary requirements, we warmly encourage you to inform our team. We are here to assist you in making a safe and informed dining choice.

Thank you for your understanding and cooperation.

Allergens

- Soy
- Celery
- Crustaceans
- Egg
- Fish
- Gluten
- Lupin
- Dairy / Milk
- Molluscs
- Mustard
- Peanut
- Sesame
- Sulphites
- Treenut

Dietary Restrictions

- Alcohol
- Spicy
- Pork
- Vegetarian

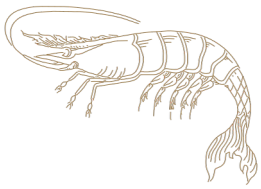
Chef Sunai phuong pee

Thai Culinary Expert / Chef de cuisine

Chef Sunai brings over four decades of culinary experience and a deep passion for Thai cuisine to our restaurant. Born and raised in Thailand, he began his career in 1980 and quickly rose through the ranks,eventually serving as Executive Chef at the prestigious Dusit Princess in Bangkok.

Chef Sunai's dedication to his craft has taken him across the globe, sharing his culinary skills in destinations as diverse as Argentina, Brazil, and Austria.

Chef Sunai now brings his unique expertise and creative touch to our menu, ensuring that each dish is a perfect blend of exquisite flavours. Enjoy an authentic taste of Thailand, enhanced by the fresh and unique ingredients of the Maldives, crafted by a seasoned culinary expert - only here at our award-winning signature restaurant, Benjarong.



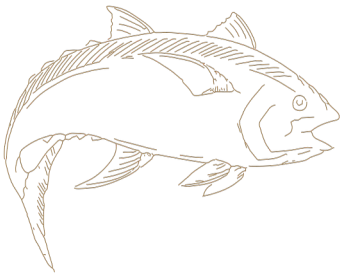
Maldivian lobster

That sounds absolutely delectable! The Maldivian lobster is indeed a standout dish that embodies the essence of the Maldives' rich maritime culture. The combination of delicate grilling and unique flavors makes each bite a truly memorable experience.



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.



Maldivian Tuna

Freshly caught from the pristine waters surrounding the Maldives, Maldivian tuna is renowned for its exceptional flavor and quality. Its rich, deep taste and tender texture are a true testament to the island's pristine marine environment. this tuna offers a culinary experience that is both vibrant and satisfying.



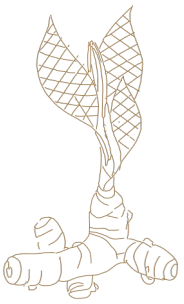
Palm Sugar

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.



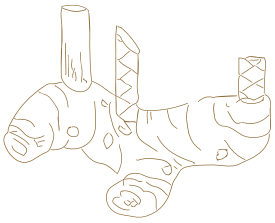
Lemongrass

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.



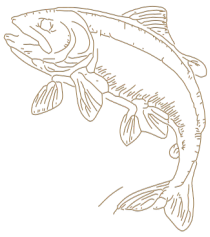
Turmeric

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.



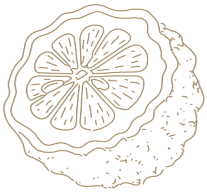
Galangal

Galangal root is a pure 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 and ginger.



Maldivian Jobfish

Renowned for its exquisite taste, the Maldivian jobfish is a prized catch in the region's culinary scene. Its firm, white flesh boasts a subtly sweet flavor and a delicate, flaky texture that makes it a standout choice for a variety of dishes.



Kaffir Lime (Ma Krut)

The leaves, peel and juice of the kaffir lime are extensively used in Thai cooking. The leaves contain a volatile oil and can be shredded and added to salads, soups and curries. The uit can be used in curry paste and the juice can be added to salad dressing. It is an appetizer and an aid to digestion.



Morning Glory

Morning Glory, referred to as Paak Boong in Thai, is commonly known as water spinach. Locally sourced in the UAE, morning glory has a number of pharmacological properties such as diuretic, blood purifier, deobstruent, laxative, carminative and anti-inflammatory actions. These nutritional benefits add up to its culinary properties of having tender, crisp stems and leaves,making it a staple in Thai cuisine.

Appetizer and Salad

Hed Ruam Tod

Deep-fried mushroom with sweet chili sauce

22

Gai Satay

Marinated chicken skewers served with peanut sauce and cucumber pickle

24

Po Pia Gung

Shrimp, glass noodle and mushroom spring rolls

24

Som Tum Thai

Thai green papaya salad with peanut, chili, dried shrimp, tomato and long bean

24

Yum Som O

Fresh pomelo salad with shrimp, coconut chip, and crispy fried onion

26

Yum Tuna Yang

Seared yellowfin tuna, topped with spicy fragrant relish

26

Plaa Neua

Grilled beef salad with Thai eggplant and mix herbs

28

Plaa Kang Graadan **

Seared slipper lobster with fresh herbs, lemongrass, kaffir lime, and roasted chili paste

58

Alcohol Celery Crustaceans Dairy Eggs Fish Gluten Lupin Peanut
Mustard Sulphites Tree nut Soy Molluscus Sesame Spicy Pork Vegetarian

*Items with **are premium A la carte dishes and not included in any meal plan,*
guests on half board full board and pure indulgence are entitled to 25% discount.
All prices are stated in US dollars. Prices are subjected of 10% service charge and 17% government tax.

Soup

Gaeng Yod Maphrao On

Rich aromatic coconut soup with palm heart and galangal

22

Tom Kha Gai

Chicken in coconut milk with lemon grass, galangal and kaffir lime leaves

24

Tom Yum Gung

Hot and sour soup with Tiger prawns, straw mushroom, lemongrass, galangal and kaffir lime leaves

30

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Thai Curries

Served with Jasmine steamed rice, brown rice, garlic fried rice.

Panaeng Gai, Neua

Thai red thick curry gravy with coconut milk and roasted peanut

Choice of: Chicken 38
Beef 45

Gaeng Kiew Wan Pla- Green Curry Fish

The name green curry comes from the color of green chilies.
Fish simmered in green curry paste and coconut milk gravy flavored with Thai eggplant

38

Gaeng Daeng Gung-Red Curry Prawn

This curry will be slightly spicy with good depth of flavors
Tiger prawn in red curry paste, kaffir lime leaves and coconut milk gravy

45

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Wok Fried

Served with Jasmine steamed rice, brown rice, garlic fried rice.

Gai Pad Med Mamuang

Sautéed chicken with cashew nut, bell pepper and dry chili.

36

Pad Cha Talay

Assorted of seafood sautéed with Thai herds and fresh peppercorn

38

Si Krong Moo Ob

Braised pork ribs glazed with Thai herbs and spices

40

Poo Nim Pad Pong Kharee **

Deep-fried soft shell crab with yellow curry sauce, egg, and celery

52

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Grilled and Steamed

Served with Jasmine steamed rice, brown rice, garlic fried rice.

Hor Mok Talay

Steam seafood custard with red curry and coconut milk, topped with prawns

36

Pla Nueng Manao

Steamed reef fish in lemon spicy broth

38

Pla Sam Rod

Reef fish fillet and pineapple topped with hot and sweet chili sauce

38

Pla Yang / Nueng **

Thai-style grill or steam whole fish (subject of availability)

52

Gung Mankorn, Yang, Pad **

Grilled lobster with choice of sauces: hot basil, garlic pepper, assorted Thai herbs yellow curry

100

Alcohol · Celery · Crustaceans · Dairy · Eggs · Fish · Gluten · Lupin · Peanut
Mustard · Sulphites · Tree nut · Soy · Molluscus · Sesame · Spicy · Pork · Vegetarian

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Rice and Noodle

Khao Pad Gai

Chicken fried rice with egg and mix vegetables

34

Khao Pad Talay

Seafood fried rice with egg and mix vegetables

34

Pad Cee Ew Moo

Wok fried flat noodles with pork, baby kale, carrot, egg, garlic in dark soy sauce

34

Pad Thai Gung

Signature rice noodles with prawn, egg, bean sprouts, peanut, in a tangy sweet tamarind sauce

42

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Side

Pad Phak Boong Fai Daeng

Wok fried morning glory with chili, garlic, soy bean paste and oyster sauce



19

Pad Pak Ruan Num Man Hoi

Wok fried seasonal vegetables in oyster sauce



14

Pad Kana Num Man Hoi

Wok fried young baby kale with chili, garlic and oyster sauce



14

Khao Suey, Khao Klong

Jasmine rice or Brown rice

Khao Pad Kha Tiaem

Garlic fried rice



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Dessert

Selection of Ice Cream and Sorbet

5 *per scoop*

'Litchi Breeze" Ra Bird

Thai seasonal fruits in coconut water, topped with litchi granité

20

Kai Pol Fai

Citrus and candied ginger topped with blow torched egg sabayon

20

Kluay Chum Chom

Moist banana pudding, jasmine syrup and peanut ice cream

20

Pol Lamai

Seasonal tropical fruits plate

26

Khao Niew Mamuang

Sweet mango with warm sticky rice, coconut cream, and sesame seeds

26

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