

B E N J A R O N G

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.



Tree of *Life*

OUR COMMITMENT TO SUSTAINABILITY

At Dusit Thani Manila, sustainability is one of our core values. We are committed to maximising the use of locally sourced products and ingredients, celebrating the richness of our local bounty while reducing our environmental footprint. In line with our advocacy, we strictly prohibit the sale and use of vulnerable and at-risk species in all our dining outlets.

To support the preservation of marine life and promote responsible sourcing, we have identified the following eight species that are prone to be overfished or harvested using environmentally harmful practices. These will not be featured in any of our menus:

*Shark and Shark Fin
Sea Turtles and Eggs
Chilean Sea Bass
Mekong Giant Catfish
Wild Atlantic Goliath Grouper
Wild Orange Roughy
Parrotfish
Napoleon Humphead Wrasse*

Thank you for joining us in this meaningful initiative towards a more sustainable future.

APPETIZERS

KHAO TANG NA TANG | 🐷 🍤

*Pork and shrimp coconut dip,
crispy rice crackers*

420

◆ KLUY GUNG | 🍤

Shrimp spring roll, sriracha mayo

600

◆ TORD MAN GUNG | 🍤

Shrimp cake, sweet chili sauce

830

GUAY TIEW LUY SUAN GAI

*Rice paper, minced chicken,
glass noodles, mint, Thai basil*

650

LARB GAI TORD

Spicy chicken balls, tamarind sauce

730

GUAY TIEW LUY SUAN GUNG | 🍤

*Rice paper, shrimps, glass noodles, mint,
mango, Thai basil*

700

◆ GAI HOR TOEY

*Pandan-wrapped chicken,
Thai dipping sauce*

700

◆ GAI SATAY | 🥜

*Chicken skewers, peanut sauce,
cucumber salad*

700

MOO TORD NGA | 🐷

Pork belly, sesame seed, turmeric

700

NUEA PING

Beef, chili, coriander, garlic

850

POR PIA PAK | 🌱

Vegetable spring roll, sweet chili sauce

500

MOO PING | 🐷

*Pork tenderloin, black pepper,
tamarind sauce*

700

◆ SIGNATURE DISH 🌱 VEGETARIAN 🐷 CONTAINS PORK 🥜 CONTAINS NUTS 🍤 CONTAINS SHELLFISH

Please inform our staff, in case you have any food allergies or special dietary requirements.

Price is inclusive of local tax and VAT, subject to 10% service charge.

SOUP

◆ TOM YUM GUNG | 🦐
Galangal, lemongrass, kaffir lime,
tiger prawn, chili
800

TOM KHA GAI
Chicken, coconut, galangal,
lime, mushroom
700

SALAD

LARB NUEA
Ground beef, mint, spring onion, red onion
950

◆ SOM TAM | 🦐🥥
Authentic Thai papaya salad
650

NAM TOK
GAM MOO YANG | 🐷
Grilled pork cheek, mint,
spring onion, red onion
800

◆ YAM SOM O | 🦐🥥
Pomelo, chicken, shrimp,
nam prik pao sauce
800

SOM TAM
TORD SALMON FOOL | 🦐🥥
Crispy papaya, salmon floss
800

YUM PLA DUK FOOL | 🥥
Catfish floss, green mango, cashew nut
800

◆ SIGNATURE DISH 🐷 CONTAINS PORK 🥥 CONTAINS NUTS 🦐 CONTAINS SHELLFISH

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NOODLES

SEN MEE PHAD SE EIW MOO | 🐷

Rice vermicelli noodle, pork, Chinese broccoli, dark soy sauce

750

◆ PHAD THAI GUNG SOD | 🌶️ 🥜

Fried rice noodle, prawn, tamarind sauce

900

GUAY TIEW NUEA

Braised beef, star anise, Thai basil dried chili, rice noodle rice

900

GUAY TIEW TOM YUM TALAY | 🌶️ 🥜

Spicy tom yum broth, seafood, minced chicken, egg, lime, peanut, rice noodle

900

RICE

◆ KHAO KLUG KA PI | 🌶️ 🐷

Fried rice, shrimp paste, sweet pork, green mango, long bean

750

THAI JASMINE RICE

100

◆ SIGNATURE DISH

🐷 CONTAINS PORK

🥜 CONTAINS NUTS

🌶️ CONTAINS SHELLFISH

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WOK

PHAD PAK BUNG FAI DEANG
Morning glory, chili, fermented bean, garlic
450

PHAD BROCCOLI GUNG | 🦐
Broccoli, prawns, garlic, chili, oyster sauce
900

PHAD PAK KA NA
MOO KROB | 🐷
Chinese broccoli, crispy pork belly
800

◆ GAI PHAD MED
MA MUANG | 🌰
Cashew, chili, chicken, bell pepper, spring onion
750

PHAD PAK RUAM MIT
Mixed vegetables, oyster sauce
500

PHAD KA PRAO NUEA
Ground beef, basil, garlic, chili
800

PHAD MA KUEA YAO GAI
Eggplant, ground chicken, garlic, chili, fermented bean, basil
700

GUNG TORD KATIEM | 🦐
Tiger prawn, white pepper, garlic sauce, coriander
1,700

◆ SIGNATURE DISH

🐷 CONTAINS PORK

🌰 CONTAINS NUTS

🦐 CONTAINS SHELLFISH

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CURRY

GAENG PHED GAI | 🍲

Red curry, chicken, basil, finger chili, eggplant, bamboo shoot, kaffir lime

850

GAENG KHIEO WAN GAI | 🍲

Green curry, chicken, basil, finger chili, eggplant, kaffir lime

850

◆ GAENG KHIEO WAAN NUEA TOON | 🍲

Six-hour slow cooked beef, green curry

1,450

◆ GAENG MASSAMAN NUEA | 🍲🥜

Massaman curry, beef, cashew, onion, potato, peanut

1,450

GUNG PHAD PONG KARI | 🍲

Prawn, yellow curry sauce

1,750

◆ MASSAMAN NONG KAE | 🍲🥜

Lamb shank, massaman curry, onion, potato, cashew nut

2,990

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FAMILY

PLA SAM ROD

*Crispy whole seabass,
spicy sweet and sour sauce*

2,400

SEE KRONG

MOO KROB WAN | 🐷

*Crispy pork ribs, sweet garlic sauce,
Thai kimchi*

1,150

◆ PLA TORD PRIK

THAI DAM

Crispy whole seabass, black pepper sauce

2,400

KA MOO TORD KRA TIEM

PRIK THAI DAM | 🐷

*Black pepper, pork knuckles,
charred pineapple and green mango salad*

1,900

PLA PHAD PIEW WAN

*Crispy whole seabass, pineapple, cucumber,
sweet and sour sauce*

2,400

GAI OB SAMUN PRAI

*Whole stuffed chicken, lemongrass,
galangal, kaffir lime, garlic*

1,500

◆ PLA NUNG MANAO

Steamed whole sea bass, spicy garlic lime

2,400

◆ KAI JIEW PU | 🦀

Thai omelet, crab

750

GAM MOO YANG | 🐷

Grilled pork cheek, spicy tamarind sauce

800

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SWEETS

◆ KHAO NIEW MA MUANG

Mango sticky rice

550

◆ KANOM TAKO

Water chestnut, tapioca pearl pudding

550

TAB TIM KROB

Thai rubies, sweet coconut milk

550

I-TIM MA PRAO | 🌰

Chocolate and young coconut ice cream

550

KANOM MOR GEANG

Taro custard, fried shallot, coconut ice cream

550

BUA LOY HA SEE

Five coloured glutinous rice dumplings in coconut cream

550

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🌰 CONTAINS NUTS

🦞 CONTAINS SHELLFISH

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KIDS

◆ TORD MAN GUNG | 🦐

Shrimp cake, sweet chili sauce

850

◆ GAI HOR TOEY

Pandan-wrapped chicken, Thai dipping sauce

700

MOO TORD NGA | 🐷

Pork belly, sesame seed, turmeric

700

◆ KLUY GUNG | 🦐

Shrimp spring roll, sriracha mayo

600

PHAD PAK RUAM MIT

Mixed vegetables, oyster sauce

500

SEN MEE PHAD SE EIW MOO | 🐷

Rice vermicelli noodle, pork, Chinese broccoli, dark soy sauce

750

KHAO PHAD GAI

Chicken fried rice

600

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VEGETARIAN

TORD MAN KHAO POD

Sweet corn cake, sweet chili sauce

450

SEN MEE PHAD SE EIW

*Rice vermicelli noodle,
Chinese broccoli, dark soy sauce*

500

POR PIA PAK

Vegetable spring roll, sweet chili sauce

500

PHAD PAK BUNG FAI DEANG

*Morning glory, garlic,
chili, fermented bean*

450

GUAY TIEW LUY SUAN

*Rice paper, tofu, glass noodles,
mint, Thai basil*

650

PHAD PAK RUAM MIT

Mixed vegetables, oyster sauce

500

TOM KHA PAK RUAM

*Coconut soup, galangal,
lime, mushroom, red onion*

650

PHAD KA PRAO HED

*Straw mushroom, onion,
basil, garlic, chili*

700

YAM SOM O | 🥥

Pomelo, coconut lime sauce

650

GAENG KHIEW WAN PAK RUAM

*Green curry, tofu, basil, finger chili,
eggplant, carrot, broccoli, kaffir lime*

800

SOM TAM | 🥥

Papaya salad

650

◆ KHAO NIEW MA MUANG

Mango sticky rice

550

PHAD THAI | 🥥

*Fried rice, noodle, vegetable,
tofu, tamarind sauce*

650

◆ KANOM TAKO

Water chestnut, tapioca pearl pudding

550

◆ SIGNATURE DISH

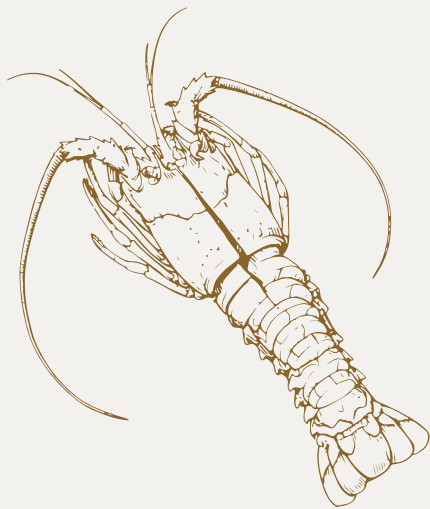
🥥 CONTAINS NUTS

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GUNG MANG KORN

PHP 1,749 PER 100 GRAMS



**Dive into Thai flavours
that highlight the bounty
of the sea— lobster**

*As a featured specialty,
this dish is not eligible for discounts.*

TAILORED TO YOUR TASTE

*Choose your preferred sauce
to complement your lobster,
and we'll prepare it to your liking*

SAM ROD

Grilled, spicy sweet and sour sauce

PRIK THAI DAM

Grilled, black pepper sauce

PHAD PIEW WAN

*Grilled, pineapple, cucumber,
sweet and sour sauce*

PHAD PONG KARI

Grilled, yellow curry sauce

PANANG CURRY

Grilled, red curry sauce, kaffir lime

NUNG MANAO

Steamed, spicy garlic lime



EXPERIENCE MENU 5TH EDITION

5-COURSE

PHP 3,948 PER PERSON

24-hour advance reservation required. Minimum of 2 persons

Mieng Kham

*Prawns, shallots, ginger, coconut, cashew nuts,
Thai lime, chaphlu-leaf*

Tom Kha Hoi Shell

*Hokkaido scallop,
spicy coconut soup, basil oil*

Khao Soy Pu

*Crab, caviar, homemade noodles, black cardamom,
shallot pickles, Northern Thailand curry style*

Hang Lay Nuea

Northern-style beef, ginger sauce, garlic rice

Ma Muang Ma Prao Aon

*Coconut, mango compôte,
almond puffed rice, sesame seed*

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EXPERIENCE MENU 5TH EDITION

8-COURSE

PHP 6,204 PER PERSON

24-hour advance reservation required. Minimum of 2 persons

Mieng Kham

*Prawns, shallots, ginger, coconut, cashew nuts,
Thai lime, chaplu-leaf*

Yum Pla Tuna

Fresh tuna, lime sauce, lemongrass, chili

Tom Kha Hoi Shell

Hokkaido scallop, spicy coconut soup, basil oil

Khao Soy Pu

*Crab, caviar, homemade noodles, black cardamom,
shallot pickles, Northern Thailand curry style*

Hang Lay Nuea

Northern-style beef, ginger sauce, garlic rice

Ma Nao

Thai lime sorbet on sweet potato nest

Ma Muang Ma Prao Aon

Coconut, mango compôte, almond puffed rice, sesame seed

Petit Four

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