

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 that 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 on the delicacy of the flavors but also on their visual appearance. Thai cooking, which involves orchestrating sophisticated ingredients with artistic presentation, is known as 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 traditions of our ancestors' skills in fine culinary.

CHEF HATAI TRAKULSUK

Raised in Bangkok, Thailand, Chef Hatai's culinary style is deeply rooted in the rich traditions of her childhood and extensive professional journey. Inspired by her mother and grandmother, she expertly blends Thai flavors with diverse cultural influences, emphasizing authenticity while presenting dishes in a minimalist and contemporary style.

Chef Hatai's mission is to showcase the elegance and nutritional benefits of Thai cuisine on the global stage, aiming to instill pride in its culinary sophistication. Whether you're a seasoned food enthusiast or simply appreciate exceptional cuisine, Chef Hatai's creations are guaranteed to leave a lasting impression.

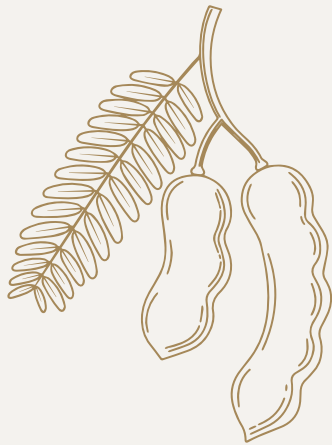
CULINARY PHILOSOPHY

With Mindanao being the fruit basket of the country, Benjarong Davao aspires to create flavorful dishes from the different regions ingredients and produce. While supporting local farmers and suppliers, we discovered many ways to innovate and fuse Thai flavors with Davao's culinary diversity.



PHILIPPINE MANGO

The Philippine mango is one of the most important fruit crops in the country and has been a primary ingredient in most Thai dishes in restaurants. This fruit has been previously known as one of the sweetest varieties in the world, and one of the country's towns dedicates a festival to the national fruit.



TAMARIND

The tamarind is commonly found in Filipino households as a backyard tree, with its pod-like fruit. Its sweet and sour taste has been used as a distinct flavor for innovative Filipino dishes and fusions with other cuisines. Ripened tamarind fruits are famously made into candies.

LEMONGRASS

Locally known as tanglad, lemongrass is an ingredient highly used in Asian cooking. It is commonly added to boost the flavors of a dish, giving it a fragrant and flavorful finish. Apart from their culinary purpose, some beverages in the Philippines include lemongrass and even have medicinal components.



KAFFIR LIME

This citrusy ingredient is native to tropical Southeast Asian countries, with its fruit and leaf often used for cooking. It has a strong, aromatic, and unique flavor and is commonly used for dishes like soups, curries, and stir-fries.



APPETIZER AND SALAD

THOD MAN GUNG

ทอดมันกุ้ง

Golden fried shrimp cake with homemade sweet chili sauce and peanut

680

POR PIA PAK

เปาะเปี๊ยะผัก

Crispy vegetable spring roll with sweet chili sauce

450

POK PIA GOONG

เปาะเปี๊ยะกุ้ง

Crispy prawns spring roll with sweet chili sauce

690

SATAY GAI

สะเต๊ะไก่

Grilled marinated chicken skewers with homemade peanut sauce and cucumber relish

550

YAAM PLA-DOOK FU

ยำปลาดุกฟู

Crispy catfish and young mango salad with garlic vinaigrette

420

YAM SOM-O

ยำส้มโอดาเวากุ้งสด

Davao pomelo salad, local prawns, and shredded chicken with roasted coconut and chili dressing

480

SOM TUM THAI

ส้มตำไทย

Authentic Thai green papaya salad, tamarind and chili dressing, peanut, tomato, and string bean

550

PEEK GAI THROD

ปีกไก่ทอด

*Thai-style marinated fried chicken wings, rice powder, and chili powder with
Northeastern-Thai-style spicy tamarind sauce*

650

Please inform our staff if you have any food allergies or special dietary requirements.

Rates are inclusive of VAT and local tax and are subject to a 10% service charge.

SOUP

TOM YUM GOONG

ต้มยำกุ้ง

Spicy and sour shrimp soup with fresh herbs

660

TOM KHA GAI

ต้มข่าไก่

Chicken in coconut herb broth

480

TOM-SAB-NUA

ต้มแซ่บเนื้อ

*Northeastern-Thai slow-cooked beef in hot and sour broth, fresh herbs,
roasted chili powder, and rice powder*

650

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CURRY

GANG KHIEW-WAN GAI

แกงเขียวหวานไก่

Traditional Thai green coconut chicken curry with Thai basil

560

GANG KHIEW-WAN NUA

แกงเขียวหวานเนื้อ

Traditional Thai green coconut beef curry with Thai basil

850

GANG PHED NUA

แกงเผ็ดเนื้อ

Thai red coconut curry beef with bamboo shoot, sweet basil, and lime leaf

850

MASSAMAN NUA

มัสมั่นเนื้อ

Slow-cooked US beef short-ribs in Southern-Thai style curry with spices, peanut, potato, and carrot

920

GANG LUANG GOONG

แกงเหลืองกุ้ง

Southern-Thai-style coconut yellow curry with shrimp, chili, and lime leaf

620

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WOK

PHAD KRA-PAO NUA

ผัดกระเพราเนื้อ

Wok-fried minced beef with Thai hot basil leaves

580

PHAD KRA-PAO KAI

ผัดกระเพราไก่

Wok-fried minced chicken with Thai hot basil leaves

480

GAI PHAD MED MAMUANG HIMMAPAN

ไก่ผัดเม็ดมะม่วงหิมมะพาน

Wok-fried chicken with cashew nuts and roasted chili paste

520

PLA-MUEK PHAD PRIK-PHAO

ปลาหมึกผัดพริกเผา

Wok-fried squid with aromatic garlic and pepper

720

NUA PHAD KHING

เนื้อผัดขิง

Wok-fried sliced beef with ginger, spring onion, and oyster sauce

520

GOONG PHAD PRIK GLUA

กุ้งผัดพริกเกลือ

Wok-fried shrimp with chili, garlic, salt, and spring onion

680

PHAD PAK RUAM MID

ผัดผักรวมมิตร

Stir-fried assorted vegetables with oyster sauce, garlic, and chili

350

PHAD PAK BUNG

ผัดผักรวมมิตร

Stir-fried morning glory with oyster sauce, garlic, and chili

320

KWANG TOONG RAD NAMMAN HOY

กวางตุ้งผัดน้ำมันหอย

Stir-fried pak choy with oyster sauce, shitake mushrooms, and crispy garlic

320

KHAI - JIEW

ไข่เจียว

Thai omelette stuffed with onion, chili, spring onion, coriander, and oyster meat

350

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GRILLED

GOONG YANG SAUCE MAKHAM

กุ้งย่างซอสมะขาม

Grilled tiger prawns with homemade tamarind sauce

1700

NUA YANG NAAM-JIM JIEW

เนื้อย่างน้ำจิ้มแจ่ว

USDA rib-eye steak (300g, single) with North-Eastern Thai-style spicy tamarind sauce

1450

GAI YANG NAAM JIM JIEW

ไก่ย่างน้ำจิ้มแจ่ว

*Thai-style marinated grilled chicken thigh, turmeric, and
North-Eastern Thai-style spicy tamarind sauce*

590

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STEAMED

PLA NUENG MA-NOW

ปลาึ่งมะนาว

*Steamed seabass, cabbage, and celery with garlic, chili, and lime dressing
(Please check availability with your server)*

1450

PLA NUENG PAK RUAM

ปลาึ่งพริกรวม

*Steamed ruby fish with vegetables is served with homemade spicy peanut sauce
and garlic, chili, and lime dressing*

1600

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DEEP-FRIED

PLA RAAD PRIK

ปลาราดพริก

Crispy-fried whole pompano fish with spicy garlic and chili sauce

1780

PLA THORD YAAM TAKHAI

ปลาทอดยำตะไคร้

Crispy fried fish fillets with chili, lemongrass, and fresh herb salad

850

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RICE / NOODLE

KHAO-PHAD KAI

ข้าวผัดไข่

Thai egg-fried rice

350

KHAO-PHAD-GOONG

ข้าวผัดกุ้ง

Shrimp-fried rice with tomato, white onion, and roasted chili paste

550

PHAD THAI GOONG SOD

ผัดไทยกุ้งสด

All-time favorite stir-fried rice noodle with tamarind sauce, peanuts, and shrimps

750

KHAO SOI GAI

ข้าวซอยไก่

Thai Northern style curries noodle with chicken drumstick, red onion, coriander, lime wedges, chili, and garlic oil

650

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THAI VEGETARIAN

SOM TUM THAI JE

ส้มตำเจ

Thai green papaya salad, chili, garlic, string bean, and tomato with soy sauce

300

TAO HOO SONG KRUANG JE

เต้าหู้ทอดกรอบทรงเครื่อง

Fried tofu with vegetable gravy sauce

350

KHAO PHAD PAK JE

ข้าวผัดผักเจ

Vegetable fried rice

290

PHAD KRA POW HED JE

ผัดกระเพราเห็ด

Wok-fried mushroom with Thai hot basil

320

PHAD PAK RUAM MID JE

ผัดผักรวมมิตรเจ

Stir-fry assorted vegetables with soy sauce

300

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DESSERT

KHANOM TUAY

ขนมถ้วย

Traditional Thai desserts include steamed coconut and pandan custard

350

I-TIM KATI

ไอศกรีมกะทิสด

Homemade coconut ice cream and peanuts

290

I-TIM THOD

ไอศกรีมทอด

Deep-fried vanilla ice cream

320

KHAO NIEW MA-MUANG

ข้าวเหนียวมะม่วง

Thai mango and sticky rice

390

TAB TIM KROB

ท้มทิมกรอบ

Mock pomegranate, coconut milk, and crushed ice

320

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