



Benjarong literally means “five colours” is the name of a unique type of Thai porcelain that became fashionable in the early 1800s for Royal and ceremonial functions and renowned for its intricate, exquisitely executed patterns. It is therefore a fitting name for a restaurant that preserves the fine tradition of Royal Thai cuisine.

Most dishes usually feature five distinct flavours- bitter, salty, sweet, sour and hot-forming a harmony of taste, colour and texture. Herbs and spices to appeal to the most discerning of palates.

A typical Thani meal consists of a assortment of curry dishes, soup, salad, vegetable and dip sauce served simultaneously with plain steamed rice. At Benjarong you will experience the very best of Thailand’s unique culinary offerings.



Benjarong

ROYAL THAI CUISINE

อาหารว่าง APPETIZERS 开胃菜



ขนมจีบไทย 19
KHANOM JEEB THAI
鸡肉鸟形蒸饺
Steamed bird-shaped
dumplings filled with
minced chicken



กุ้งห่มสไบ 22
GUNG HOM SABAI
炸虾鸡蛋面
Crispy fried prawn wrapped
in egg noodles



ปอเปี๊ยะเสวย 17
POR PIA SAVOEY
有机蔬菜春卷
Spring rolls stuffed with
organic vegetables



ปลาหมึกทอดกรอบ 19
PLA MUEK TORD KROB
脆炸鱿鱼圈佐甜辣酱
Crispy fried calamari ring
served with sweet
chilli sauce



ไก่สะเต๊ะ 19
GAI SATAY
鸡肉沙嗲烤串佐花生酱及
黄瓜沙拉
Skewered grilled chicken
satay with peanut sauce
and cucumber salad



ทอดมันกุ้ง 22
TORD MAN GUNG
香炸虾肉糕
Deep-fried shrimp cake

ยำ HERBED AND SPICED SALADS 沙拉



ยำวุ้นเส้น 19
YUM WOON SEN
香辣粉丝虾仁鸡肉沙拉
Salad of spicy glass
noodles with shrimp and
minced chicken



พล่ากุ้ง 22
PHLA GUNG
香辣虾肉沙拉佐泰国香草
及辣椒酱
Salad of spicy shrimp, Thai
herbs and hot chilli sauce



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ROYAL THAI CUISINE

แกง SOUPS 汤品



แกงจืดเต้าหู้ไข่หมูสับ 16
GAENG JUED TAO HOO
KAI MOO SUB (P)
猪肉豆腐清汤
Minced pork with bean curd
in clear soup



แกงจืดผักรวมมิตร 16
GEANG JUED PHAK
RUAMMIT (V)
什锦蔬菜汤
Clear broth assorted
vegetable soup



แกงจืดเบญจรงค์ 18
GAENG JUED BENJARONG
鸡肉、虾仁、笋、嫩玉米及
蘑菇清汤
Chicken, shrimp, asparagus,
baby corn and mushroom
in clear broth



ต้มข่าผักหรือไก่ 16 / 25
TOM KHA PHAK / GAI
奶油椰子汤佐以香茅、高良
姜、青柠叶、干辣椒，也可选
择加入鸡肉
Creamy coconut soup
flavoured with lemongrass,
galangal, kaffir lime leaves
and dry chilli with
optional chicken



ต้มยำโป๊ะแตก 22
TOM YUM POE TAEK
泰式海鲜汤，佐以酸橙、香
茅、辣椒和罗勒叶
Thai seafood soup flavoured
with lime, lemongrass, chilli
and basil leaf



ต้มยำกุ้ง 26
TOM YUM GUNG
世界闻名的泰国汤：新鲜虎
虾、草菇、香茅、南姜及干
辣椒虾肉汤，加入柠檬汁、
鲜香菜及青柠叶
World-famous Thai soup
with fresh tiger prawn, straw
mushroom, lemongrass,
galangal and dried chilli in
shrimp broth with lime juice
garnish, fresh coriander,
kaffir lime leaves



Benjarong

ROYAL THAI CUISINE

แกงประเภทเครื่องแกง CURRY DISHES 咖喱菜肴

Please see our traditional curries and sauces made in a traditional style
from recipes dating back over 30 years married perfectly together in harmony
请品尝以超过30年历史的传统食谱制作的传统咖喱和酱汁，二者完美搭配，和谐美味



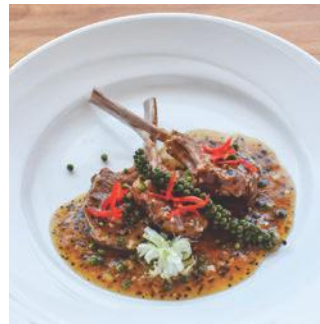
Green Curry
绿咖喱是
Chicken 鸡肉 32
Mixed Seafood 各种海鲜 40
Vegetable 蔬菜 22
Tuna 金枪鱼 28
Prawn 虾 40
Beef 牛肉 38



Massaman Curry
玛沙曼咖喱
Organic Chicken 有机鸡肉 32
Lamb Rack 羊排 40
Australian Beef 澳洲牛肉 38



Yellow Curry
黄咖喱
Organic Chicken 有机鸡肉 32
Soft Shell Crab 软壳蟹 35



Black Pepper
黑胡椒
Lamb rack 羊排 40



Tamarind Sauce
罗望子酱是
King prawn 大虾 40
Duck 鸭肉 35



Garlic and Pepper
蒜和黑胡椒
Prawns 虾 40
Soft shell crab 软壳蟹 35
Mixed seafood 各种海鲜 40



Sweet and Sour
甜和酸
Organic Chicken 有机鸡肉 32
Fish 鱼肉 33
Prawn 虾 40
Soft shell crab 软壳蟹 35



Red Curry
红咖喱
Organic Chicken 有机鸡肉 32
Australian Beef 澳洲牛肉 38
Duck 鸭肉 35
Vegetarian 蔬菜 22
Soft shell crab 软壳蟹 35
King prawn 大虾 40



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ROYAL THAI CUISINE

ยำ HERBED AND SPICED SALADS 沙拉



ส้มตำไทย 23
SOM TAM THAI
特色泰式香辣青木瓜沙拉，
佐以辣椒、虾、花生、
番茄及浓香甜酸酱
Signature Thai spicy green
papaya salad with chilli,
shrimp, peanut and tomato
with a tangy sweet and
sour dressing



ยำเนื้อย่าง 30
YUM NUEA YANG
里脊牛肉沙拉佐小辣椒，
洋葱，西红柿，
芹菜及新鲜香菜
Sliced grilled beef tenderloin
salad with small red chilli,
onion, tomato, celery and
fresh coriander leaves



ของว่างรวมมิตรเบญจรงค์ 22
KONG WANG RUAMMIT
BENJARONG
5道 Benjarong 特色开胃菜
An assortment of 5 Benjarong
signature appetizers



อาหารจานหลัก MAINS 主菜



ทะเลผัดใบกระเพรา 35
TALAY PHAD BAI
KRAPHRAO
辣椒热罗勒叶炒海鲜
Spicy stir-fried seafood with
chilli and hot basil leaves



ไก่ผัดเม็ดมะม่วงหิมพานต์ 34
GAI PHAD MED
MAMUANG HIMMAPARN
腰果辣椒炒鸡
Fried chicken with cashew
nuts and dry chilli



กุ้งทิวียร์ส 40
GUNG TIPAROS
Benjarong 特色辣椒酱干
虾仁炒虎虾
Fried tiger prawns in
Benjarong's special chilli
paste and dry shrimp



ผัดไทยกุ้งสด 26
PHAD THAI GUNG SOD
泰式炒米粉——虾仁、豆
腐、豆芽、鸡蛋及花生
Thai fried rice noodles with
prawn, bean curd, bean
sprouts, egg and ground
peanuts



ปลาทูน่าย่าง 28
PLA TUNA YANG
烤金枪鱼佐以自制海鲜蘸料
Grilled tuna served with
homemade seafood dip

Benjarong

ROYAL THAI CUISINE

อาหารจานหลัก MAINS 主菜



ข้าวผัด 22
KHAO PHAD
传统炒饭佐下列食材: 蔬菜和鸡蛋、鸡肉、大虾或各种海鲜
Traditional fried rice with you choice of the following ingredients: Vegetable and egg, chicken, king prawn or mixed seafood



ข้าวอบสับปรด 25
KHAO OB SABPAROD
菠萝海鲜肉焗饭
Baked rice with pineapple, seafood and assorted meats served in a pineapple



ผัดผักบุ้งไฟแดง 16
PHAD PHAK BOONG
FAI DAENG
蚝油炒牵牛花
Sautéed morning glory with oyster sauce



คะน้าผัดน้ำมันหอย 16
KANA PHAD NUM MAN HOY
蚝油炒甘蓝
Sautéed baby kale with oyster sauce



ผัดผักรวมมิตรเบญจรงค์ 16
PHAD PHAK RUAM
MIT BENJARONG
蚝油炒什锦蔬菜
Stir-fried mix vegetables in oyster sauce



ก๋วยเตี๋ยวราดหน้าทะเล 28
GUAY TIOW RAD NA TALAY
精选蚝油海鲜佐扁面、虾、鱿鱼、贻贝、扇贝、嫩玉米、甘蓝、胡萝卜及香菇
Selection of seafood in oyster sauce served with flat noodles, prawn, squid, mussel, scallop, baby corn, baby kale, carrot and shitake mushroom

นึ่ง STEAMED DISHES 清蒸菜肴



ปลาหนึ่งมะนาว 42
PLA NUENG MANAO
清蒸岩礁鱼并以酸橙、辣椒及蒜调味
Steamed reef fish in lime, chilli and garlic dressing

ปลาหนึ่ง จิ้มแจ่ว 42
PLA NUENG JIM JAEW
清蒸蔬菜岩礁鱼片佐烤辣椒碎
Steamed reef fish fillet and vegetable served with a dip of grill crushed chilli



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ROYAL THAI CUISINE

ของหวาน DESSERTS 甜点



ทับทิมกรอบ 14
TUB TIM KROB
冰镇爽口椰奶汁甜品
加入荸荠、椰子及木薯粉和
茉莉花水
Chilled and refreshing sweet
dessert of coconut milk
soup with water chestnut,
coconut and tapioca flour
infused with jasmine water



ผลไม้สด 16
POL LA MAI SOD
水果拼盘
Fresh fruit platter



เครปเผือก 14
CREPE PEUK
香芋椰子班兰蛋糕佐棕榈
糖浆
Taro coconut pancake with
palm sugar syrup



ข้าวเหนียวมะม่วง 20
KHAO NIEW MA MUANG
芒果糯米团
Sticky rice with ripe mango



มูสใบเตย 14
MOUSSE BAI TUEY
椰子冰糕蛋糕佐椰汁芭蕉
Coconut and pandan cake
with coconut sorbet

