BENJARONG

Swasdee Friday Brunch

23 October 2026

SALADS

Phla Nua (G/S)

Tenderloin, keffir lime leaves,Lemongrass, shallot, chili, coriander sweet chili roasted lime dressing.

Larb Gai Grob (G/S)

Crispy chicken, mint, shallot, spring onion, ground rice roasted, secret chili roasted dressing.

Yum Ta Wai (G/S/N/EGG)

Yard bean, cabbage, carrot, pumpkin, banana blossom, egg, peanut dressing.

HOT APPETIZERS

Tung Tong (G)

Sauteed shitake mushroom, root coriander, black pepper in Crispy bag Homemade sweet chili sauce.

Gai Deang Yang (G/S)

Grilled chicken marinated in skewer.

MAIN COURSES

Pla Tord Rad Sauce Ma Kram (G/S)

Fried fillet fish, crispy shallot, coriander and dried chili, tamarind sauce.

Nham Prik Ong (G/S)

Chicken minced sautee with red curry pasted and tomato "North Style" serve along with fresh garden vegetable.

Pla Meuk Phad Cha Sauce (G/S)

Wok fried calamari, hot basil, onion, capsicum, green pepper corn sauce.

Geang Deang Phak Lae Tao Hu (G/S)

Asian vegetables, eggplant, pea aubergine, tofu, sweet basil in Homemade red curry.

Phad Mee Ka Ti (G/EGG)

Coconut vermicelli noodle, bean sprout, green chive, egg.

Jasmine Rice

DESSERT

Chef's Choice of Dessert

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