

BENJARONG

SATURDAY THAI BRUNCH

27 June 2026

SALADS

Phla Goong (G/S)

Prawn, lemon grass, kaffir lime, chili, mint, coriander, sweet chili roasted dressing

Nua Nham Tok (G/S)

FGrilled tenderloin, sawtooth coriander, mint, red onion, rice roasted, chili flake

Som Tum (G/S)

Raw papaya, cashew nut, tomato, long bean, dried shrimp, tamarind dressing

HOT APPETIZERS

Gai Tord Bai Ma Kroud (G)

Deep fried chicken marinated with skin kaffir lime fruit, dried chili, Homemade sweet chili sauce

Sa Tay Nua(G/S)

Grilled tenderloin marinated with turmeric, herb peanut sauce

Por Pia (G/S)

Fried vegetables and glass noodle spring roll, mango sauce

MAINS

GEANG DEANG PHED (G/S)

Duck Leg, eggplant, pea aubergine, pineapple, long chili, sweet basil in homemade red curry

GAI PHAD NHAM PRIK POA (G/S)

Wok fried chicken, capsicum, button mushroom, basil, sweet chili sauce

PLA NEUNG SEE EEW (G/S)

Steam fish fillet, bok choy, shitake mushroom, ginger in soy sauce

TAO HU SAM ROS (G)

Deep fried tofu, crispy hot basil, spicy sweet & sour sauce

PHAD THAI (G/S/EGG)

Wok fried rice noodles, dried shrimp, tofu, green chive, bean sprout tamarind sauce

JASMINE RICE

DESSERT

CHEF'S CHOICE



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