

# BENJARONG

## SATURDAY BRUNCH

25 April 2026

### SALADS

#### Som Tum Phak Tord (G,S)

*Crispy vegetables, tomato, long bean, cashew nut with tamarind dressing*

#### Larb Pla (G,S)

*Fish fillet, sawtooth coriander, shallot, mint, ground rice roasted with chili flake, fish sauce & lime dressing*

#### Phla Goong (G,S)

*Prawn, shallot, lemongrass, mint, kaffir lime leave, coriander, roasted chili dressing*

### HOT APPETIZERS

#### Por Pia Thod (G)

*Deep fried vegetables with glass noodle spring roll serve along with homemade sweet chili sauce*

#### Gai Yang Phuket (G,S)

*Grilled chicken marinated with fresh turmeric and Thai herb*

#### Tao Hu Ob Prik Geang (G,S)

*Roasted tofu marinated with red curry paste, sweet chili sauce, yellow bean paste*



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

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### MAINS

#### PLA MEUK TORD SAUCE SAM ROS (G,S)

*Fried calamari, crispy hot basil, spicy sweet & sour sauce*

#### GEANG DEANG GAI (G,S)

*Chicken, pea aubergine, sweet basil, eggplant, long red chili in homemade red curry*

#### GAE PHAD NHAM MUN HOI (G,S)

*Stir fried lamb tenderloin, mushroom, onion, spring onion, long chili in oyster sauce*

#### PHAK RAD NHAM DEANG(G,S)

*Steamed Asian vegetables with red sauce*

#### PHAD MEE LEAUNG (G,S,EGG)

*Stir fried turmeric noodles, egg, carrot, capsicum, bean sprout, green chive in burn garlic sauce*

### THAI JASMINE RICE

### DESSERT

#### CHEF'S CHOICE



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