

BENJARONG

SATURDAY THAI BRUNCH

18 July 2026

SALADS

Larb Goong (G/S)

Prawn, shallot, sawtooth coriander, mint, rice roasted, chili flakes with fish sauce & lime dressing

Yum Gai Yang (G/S)

Grilled chicken, onion, tomato, celery, pineapple, chili & lime dressing

Som Tum (G)

Papaya, long bean, cherry tomato, cashew nut, garlic, chili, soya & tamarind dressing

HOT APPETIZERS

Gai Tord Bai Ma Krud (G)

Fried chicken marinated with kaffir lime, dried chili, Homemade sweet chili sauce

Por Pia Phak (G)

Vegetable and glass noodle spring roll

Tao Hu Ob Prik Geang (G/S)

Roasted tofu with curry paste

MAINS

GEANG KIEW WAAN NAU KA CHAI (G/S)

Tenderloin, rhizome root, sweet basil, long chili in green curry

PLA PHAD MED MA MOUNG (G/S)

Fried fish fillet, cashew nut, capsicum, spring onion, onion tomato paste and "Sriracha" chili sauce

GAI SEE EEW WARN (G/S)

Sautee chicken, shallot, coriander, crispy onion, palm sugar and dark soy sauce

PHAD PHAK ROUM (G/S)

Stir fried" Asian "vegetable in burn garlic sauce

PHAD MEE (G/S/EGG)

Wok fried vermicelli noodle, bean sprout, green chive, tofu, egg

JASMINE RICE

DESSERT

CHEF'S CHOICE



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