

Benjarong

ROYAL THAI CUISINE



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.



Dusit Thani

MALDIVES

MUDHDHOO ISLAND • BAA ATOLL



BAA ATOLL FESTIVAL MENU FOR TWO

AMUSE-BOUCHE

เมี่ยงคำ MEANG KUM
Thai traditional bite

APPETIZER

กุ้งห่มสไบ GUNG HOM SABAI
Marinated prawn wrapped in egg noodle

SALAD

ยำปลาทูน่าฟู YUM PLA TUNA FOO
Deconstructed crispy fried tuna with green mango and egg custard

SOUP

ต้มยำกุ้ง TOM YUM GUNG
World-famous Thai hot and sour soup with fresh tiger prawns

MAIN COURSES FAMILY STYLE FOR SHARING

มัสมั่นขาแกะ MASSAMAN KHA GAE
Baked Massaman lamb shank

กุ้งมังกรผัดพริกไทยอ่อน GUNG MANGON PHAD PRICK THAI ONN
Wok-fried lobster with young green peppercorn

ไก่ย่าง GAI YANG
E-san style grilled chicken served with sweet tamarind chilli sauce

กะหล่ำปลีผัดน้ำปลา KHA LUM PEE PHAD NUM PLA
Sautéed cabbage with fish sauce

ข้าวสวย KHAO SUY
Jasmine steamed rice

DESSERT

ทับทิมกรอบ TUB TIM KROB
Chilled coconut milk with water chestnuts, coconut,
tapioca flour infused with jasmine water

MIGNARDISES

