



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.











# **BAA ATOLL FESTIVAL SET MENU**

## **AMUSE-BOUCHE**

**LOVE BIRD** 

Deep crumb fried shrimp.

## **APPFTIZER**

### **GRILLED MARINATED CHICKEN THIGH SKEWER**

Served with spicy sweet tamarind sauce.

## SALAD

#### **CRISPY FRIED SOFT-SHELL CRAB**

Served with spicy green mango salad.

# SOUP

#### HOKKAIDO SCALLOPS IN SPICY COCONUT SOUP WITH GALANGAL.

## **MAIN COURSE**

#### **BENJARONG STYLE SURF AND TURF**

Seared Maldives lobster tail and Angus Australian grilled beef tenderloin served with thick red curry sauce.

OR

## **ROASTED NEW ZEALAND RACK OF LAMB**

Served with crushed black pepper, lemongrass and mint sauce.



# DESSERT STICKY RICE WITH THAI MANGO.











# **BAA ATOLL FESTIVAL KIDS SET MENU**

# **CHOICE OF APPETIZER**

SHRIMP CAKE

Served with palm sauce.

MARINATED CHICKEN SATAY
Served with peanut sauce.

MINCED CHICKEN WITH NOODLE SOUP.

# **CHOICE OF MAINS**

STEAMED REEF FISH AND VEGETABLE OF THE DAY
Served with Thai jasmine white rice.

CHICKEN OR SHRIMP FRIED RICE.

**SAUTÉED SHRIMP** With fried garlic sauce.

DESSERT

**ICE CREAM OF THE DAY.** 





