

**p a t a r a**  
FINE THAI CUISINE

# **Benjarong I**

**\$68++ per diner**  
**minimum two diners**

**appetisers**

**shredded duck wrapped with leek, corn and five-spice**  
**served with herbed prune sauce**

**fresh pomelo and prawns salad tossed with lemongrass and chilli jam dressing**

**soup**

**chicken and galangal in silken, herb-infused coconut cream soup**

**main courses**

**Australian beef tenderloin sautéed in black pepper sauce with asparagus and garlic chips**

**red curry with prawns and bittergourd**

**Chinese kai lan stir-fried with roasted pork**

**jasmine rice**

**dessert**

**homemade dessert of the day**

*menu items are subject to change, terms & conditions apply.  
prices are subject to service charge and GST, not applicable with any other promotions.*

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## **Benjarong II**

**\$78++ per diner**  
**minimum two diners**

**appetisers**

**handcrafted flower dumplings with caramelised chicken, sweet turnip and peanut filling topped with coconut cream reduction**

**spice-marinated golden-fried prawns wrapped in crispy filo pastry, served with pineapple and pickled cucumber salad**

**soups**

**authentic seafood tom yum soup with mushrooms and young coconut meat**

**main courses**

**grilled Iberico pork collar with bittergourd in thick red curry**

**grilled prawn in sizzling chuchee sauce**

**grilled marinated chicken with spicy southern Thai style curry sauce**

**wok-fried US green asparagus with fresh baby carrots and mushroom sauce**

**jasmine rice**

**dessert**

**homemade dessert of the day**

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