

Spice Up Your Love Benjarong Specials

Beverage Pairing: \$28⁺⁺/diner

Benjarong I

\$68⁺⁺ per diner

minimum two diners

appetiser

Cocktail Pairing: Phuket Mojito

*five-spice shredded duck wrapped with leek
and corn, 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

*Wine Pairing: Prosecco, Premium White or
Premium Red Wine*

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

red curry with prawns and bittergourd

stir-fried chinese kai lan with roast pork

Thai jasmine rice

dessert

homemade dessert of the day

Benjarong II

\$78⁺⁺ per diner

minimum two diners

appetiser

Cocktail Pairing: Phuket Mojito

*handcrafted flower dumplings with
caramelised chicken, sweet turnip and
peanut filling*

*grilled prawn cakes on lemongrass sticks
served with sweet chilli dip*

soup

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

main courses

*Wine Pairing: Prosecco, Premium White or
Premium Red Wine*

*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*

Thai jasmine rice

dessert

homemade dessert of the day