



**BENJARONG**  
— MANILA —

## APPETIZERS

## CRISPY

## PLA MUEK TORD

*calamari, Thai basil mayo* <sup>Ⓢ</sup>

455

TORD MAN GUNG<sup>Ⓢ</sup>*shrimp cake, sweet chili sauce*

425

PEEK GAI YAD SAI  
GEANG KHIEO WAN  
TORD*chicken wings, green curry*

425

## GAI HOR TOEY

*pandan- wrapped chicken  
Thai dipping sauce*

395

MOO TORD NGA<sup>Ⓟ</sup>*pork belly, sesame seed  
tumeric*

395

TORD MAN KHAO POD<sup>Ⓟ</sup>*sweet corn cake, sweet chili sauce*

325

## PORPIA

POR PIA PAK<sup>Ⓟ</sup>*vegetable spring roll  
sweet chili sauce*

375

POR PIA TOM YAM<sup>Ⓢ</sup>*tom yam spring roll  
coriander-chili cauce*

375

KLUY GUNG<sup>Ⓢ</sup>*shrimp spring roll  
sriracha mayo*

325

GUAY TIEW LUY  
SUAN GAI*rice paper, minced chicken  
glass noodle, mint, Thai basil*

425

GUAY TIEW LUY  
SUAN GUNG*rice paper, shrimps, glass noodle  
mint, Thai basil*

450

## PING

## GAI TA KRAI

*lemongrass, chicken thigh  
galangal*

375

## NUEA PING

*beef, chili  
coriander, garlic*

525

## GUNG YANG

*tiger prawn, lime salt  
nam chim thale*

550

MOO PING<sup>Ⓟ</sup>*pork tenderloin, black pepper  
tamarind sauce*

375

## SEE SA HAI

*chicken, beef, tiger prawn  
and pork*

675



## SOUP

## TOM YAM GUNG ③

galangal, lemongrass  
kaffir lime, tiger prawn, chili

425

## TOM KHA GAI

chicken, coconut  
galangal, lime, mushroom

425

## TOM KHA PAK RUAM ④

coconut soup, galangal, lime  
mushroom, red onion, carrot  
cauliflower, broccoli, chili

475

## SALAD

## LARB NUEA ③

US angus beef, mint  
spring onion, crispy rice

675

NAM TOK KOR  
MOO YANG

grilled pork neck, mint  
spring onion, crispy rice

650

SOM TAM TORD ④  
SALMON FOO

crispy papaya, salmon floss

425

## SOM TAM ④

"authentic Thai papaya salad"

395

## YAM SOM O ④

pomelo, chicken, shrimp  
nam prik pao sauce

495

## YAM SOM O ④

pomelo, lime sauce

495

## YUM PLA DUK FOO ④

catfish floss, green mango  
cashew nut

425

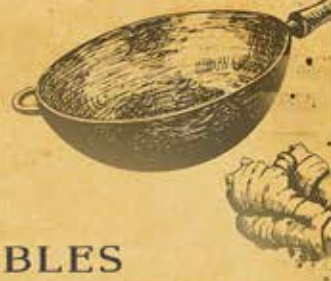
## YUM WOON SEN TALAY

glass noodles, squid, tiger prawn  
mussel, ground pork, peanut  
red onion, tomatoes, lime and chili

750



# WOK



## NOODLES

### PHAD THAI GUNG SOD<sup>Ⓢ</sup><sup>Ⓝ</sup>

*fried rice noodle  
prawn, tamarind sauce*

595

### PHAD SE EIW MOO<sup>Ⓝ</sup>

*rice noodle, pork,  
Chinese broccoli, dark soy sauce*

475

### PHAD THAI VEGETARIAN<sup>Ⓝ</sup><sup>Ⓥ</sup>

*fried rice noodle, vegetable  
tofu, tamarind sauce*

525

## RICE

### KHAO KLUG KA PI<sup>Ⓝ</sup><sup>Ⓢ</sup>

*fried rice, shrimp paste  
sweet pork, green mango  
dried shrimps, long bean*

525

### PHAD KRAPRAO GAI RAD

#### KHAO KAI DAO

*rice, spicy chicken  
Thai basil, egg*

525

### KHAO PHAD ROD FAI<sup>Ⓝ</sup>

*fried rice, pork, Chinese broccoli  
tomato, onion black soy sauce*

495

### KHAO PHAD GUNG

*tiger prawns, fried rice  
onion, tomato, egg*

695

### KHAO PHAD PAK RUAM<sup>Ⓝ</sup>

*fried rice, vegetable, tomato  
onion, soy sauce*

495

### THAI JASMINE RICE

90

## VEGETABLES

### PHAD PAK BUNG FAI

#### DEANG

*morning glory, chili  
fermented black bean, garlic*

325

### PHAD PAK KA NA MOO<sup>Ⓝ</sup><sup>Ⓢ</sup>

#### KROB

*Chinese broccoli, crispy pork belly*

495

### PHAD PAK RUAM MIT

*baby corn, broccoli, cauliflower  
oyster sauce*

395

### PHAD MA KUEA

#### YAO GAI

*eggplant, ground chicken,  
garlic, chili, basil*

325

### KA LAM PLEE TORD

#### NAM PLA

*white cabbage, fish sauce, garlic*

295

## STIR-FRY

### PHAD KA PRAO TAO HU<sup>Ⓝ</sup>

*tofu, basil, garlic, chili*

525

### GAI PHAD MED<sup>Ⓝ</sup>

#### MA MUANG

*cashew, chili, chicken  
bell pepper, spring onion*

650

### PHAD KA PRAO NUEA

*ground beef, basil  
garlic, finger chili*

675

### GUNG TORD KATIEM<sup>Ⓝ</sup>

*tiger prawn, white pepper  
garlic sauce, coriander*

850

### GAM PLA PHAD

#### PIEW WAN

*salmon jaw, sweet & sour sauce  
pineapple, cucumber*

775

## CURRY

### GAENG KHIEO<sup>®</sup> WAN GAI

*green curry, chicken  
basil, finger chili,  
eggplant, kaffir lime*

525

### GAENG PHED KA PED YANG

*red curry, duck leg  
pineapple, grape  
cherry tomato, basil  
finger chili*

890

### GAENG MASSAMAN<sup>®</sup> NUEA

*massaman curry, beef chuck  
cashew, onion  
potato, crushed peanut*

695

### GAENG KHIEO WAN SEE KRONG NEAU TOON

*72 -hours cooked beef ribs  
green curry*

890

### GAENG KHIEO WAN PAKO<sup>®</sup> RUAM

*green curry, tofu, basil  
finger chili, eggplant, carrot  
broccoli, kaffir lime*

695

## BOAT NOODLES

### GUAY TIEW NUEA<sup>®</sup>

*braised beef, star anise  
Thai basil, dried chili  
rice noodle*

525

### GUAY TIEW<sup>®</sup> MOO TOON

*braised pork, star anise  
Thai basil, rice noodle*

650

### GUAY TIEW<sup>®</sup> TOM YAM TALAY

*spicy tom yum broth  
seafood, minced chicken  
egg, lime, peanut  
rice noodle*

650

### KHAO SOI GAI

*yellow noodles, chicken leg  
pickled mustard greens  
shallot, chili,  
Northern Thai  
coconut yellow curry broth*

650

CURRY /  
BOAT  
NOODLES

<sup>®</sup>SIGNATURE DISH <sup>®</sup>PORK <sup>®</sup>VEGETARIAN <sup>®</sup>NUTS

Rates are inclusive of local tax & VAT, subject to 10% service charge

# FAMILY



## PLA SAM ROD ⑤

*crispy whole seabass  
spicy sweet & sour sauce  
garlic*

**1,295**

## PLA TORD PRIK THAI DAM

*crispy whole seabass  
black pepper sauce*

**1,495**

## PLA NUNG MANAO ⑤

*steamed whole seabass  
coriander, lime  
chili, garlic*

**1,295**

## PU NIM PHAD PONG KARI

*soft shell crab  
yellow curry sauce  
chinese celery*

**895**

## NUEA YANG

*grilled US rib eye steak  
tamarind glaze  
black pepper corn*

**1,195**

## GAM MOO YANG ⑥

*grilled pork cheek  
spicy tamarind sauce*

**525**

## KA MOO TORD ⑥ KRA TIEM PRIK THAI DAM

*black pepper, pork knuckles  
charred pineapple  
pickled green mango*

**1,150**

## SEE KRONG MOO ⑥ KROB WAN

*crispy pork ribs  
sweet garlic sauce, Thai kimchi*

**625**

## GAI OB SAMUN PRAI

*whole stuffed chicken  
lemongrass, galangal  
kaffir lime, garlic*

**895**

## EGG

**KAI JIEW PU**  
*Thai omelet, crab*  
575

**KAI JIEWGUNG SAB**  
*Thai omelet, shrimps*  
550

**KAI JIEW MOO SAB®**  
*Thai omelet, ground pork*  
450

**KAI JIEW**  
*Thai omelet, tomato, onion*  
350

## SWEETS

**KHAO NIEW MA MUANG®**  
*mango sticky rice*  
425

**KANOM TAKO®**  
*water chestnut  
tapioca pearl pudding*  
350

**TAB TIM KROB**  
*Thai rubies  
sweet coconut milk*  
350

**I-TIM MA PRAO**  
*chocolate & young coconut  
sherbet*  
425

**BUA LOY HA SEE**  
*natural five colors  
glutinous rice flour balls  
in coconut cream*  
350

**KANOM WAAN RUAM**  
*mango sticky rice, kanom tako  
mango ice-cream*  
425



EGG/  
SWEETS

# BEVERAGES

INDULGE IN A COLLECTION  
OF WORLD-CLASS WHISKEY BRANDS;  
AUTHENTIC THAI RUM; ICONIC SPIRIT COCKTAILS  
UTILIZING RAW INGREDIENTS  
THAT EXUDE A TRUE THAI ESSENCE.





## BEER

**250**

**Heineken, Netherlands**

**295**

**Singha, Thailand**

**Corona, Mexico**

**Guinness Stout, Ireland**

**Sapporo, Japan**

**Stella Artois, Belgium**

**200**

**San Miguel Light, Philippines**

**San Miguel Pale Pilsen, Philippines**

**Tiger, Singapore**

## CRAFT

**295**

**Pedro, Endless Summer, Wheat Ale**

**Pedro, Procrastination, Pale Ale**

**Engkanto, Lager**

**Engkanto, IPA**

**Engkanto, Blonde**

**Engkanto, Pale Ale**

**Engkanto, Double IPA**



# SPIRITS

## VODKA

	SHOT	BOTTLE
<b>Absolut</b> , Sweden	250	3,750
<b>Chopin</b> , Poland	500	7,500
<b>Ciroc</b> , France	450	6,750
<b>Crystal Head</b> , Canada	620	9,300
<b>Grey Goose</b> , France	400	6,000
<b>Ketel One</b> , Netherlands	300	4,500
<b>Zubrowka</b> , Poland	550	8,250

## GIN

<b>Boodles</b> , England	300	4,500
<b>Bulldog</b> , England	450	6,750
<b>Caorunn</b> , Scotland	500	7,500
<b>Citadelle Gin</b> , France	300	4,500
<b>Gin Mare</b> , Spain	500	7,500
<b>Hendrick's</b> , Scotland	450	6,750
<b>London No. 1</b> , England	950	14,250
<b>Monkey 47</b> , Germany	500	7,500
<b>Nordes</b> , Spain	500	7,500
<b>Tanqueray No.10</b> , England	450	6,750
<b>The Botanist</b> , Scotland	500	7,500
<b>Iron Balls</b> , Thailand	500	7,500



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## SPIRITS

### AMERICAN WHISKEY

	SHOT	BOTTLE
Knob Creek	1,100	16,500
Maker's Mark	400	6,000
Rittenhouse Rye	400	6,000
Wild Turkey 81	300	4,500
Wild Turkey 101	400	6,000
Evan Williams Vintage	400	6,000
Bernheim Original	650	9,750
Pikesville Rye	700	10,500

### SCOTCH WHISKEY

Naked Grouse	500	7,500
Bruichladdich Classic Laddie	700	10,500
Dewar's 12yrs	300	4,500
Dewar's 18yrs	600	9,000
Johnnie Walker Blue Label	700	10,500
Ileach Islay	600	9,000
Lagavulin 16yrs	750	11,250
Laphroaig 10yrs	600	9,000
Macallan 15yrs	900	13,500
Macallan 12yrs	600	9,000
Talisker 10yrs	575	8,625



# SPIRITS

## JAPANESE WHISKEY

	SHOT	BOTTLE
IWAI Tradition	500	7,500
Mars Maltage "COSMO"	650	9,750
Nikka Taketsuru 21yrs.	3,000	45,000
Yamazaki Distiller's Reserve	1,200	18,000
Yamazaki 12 Years	2,000	30,690
Hibiki Harmony	1,200	18,000

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# SPIRITS

RUM	SHOT	BOTTLE
Capucana, Brazil	300	4,500
Don Papa, Philippines	400	6,000
Matusalem Gran Reserve 23 Dominican Republic	500	7,500
Mekhong, Thailand	300	4,500
Phraya, Thailand	600	9,000
Sagatiba Pura, Brazil	350	5,250
Chalong Bay, Thailand	500	7,500

## TEQUILA

Casa Noble Reposado	500	7,500
Patron Añejo	500	7,500
Gran Patron Platinum	1,800	27,000
Patron XO	400	6,000
Historico 27 de Mayo	1,100	16,500



# SPIRITS

## COGNAC

	SHOT	BOTTLE
Godet VSOP	550	8,250
Godet XO	850	12,750
Hennessy XO	975	14,625
Remy Martin VSOP	550	8,250
Remy Martin Louis XIII	15,000	275,000
Tesseron Lot 90	600	9,000
Tesseron Lot 76	1,200	18,000
Tesseron Lot 53	1,800	27,000

## ARMAGNAC

Delord 15 Ans d' Age	800	12,000
Delord 25 Ans d' Age	950	14,250



# NON - ALCOHOLIC

## HEALTHY JUICES

SERVED IN CARAFFE

**550**

Fresh Lemon Honey Water

Fresh Dalandan and Calamansi Juice

Fresh Buko and Pandan Jelly

## IDEAL FOR SHARING

**450** FOR SHARING

**200** PER GLASS

Thai Iced Coffee

Thai Iced Tea

## SOFT DRINKS

**180**

Coke

Coke Light

Sprite

Ginger Ale

Soda Water

Tonic Water

## ARTISAN TONIC WATER

**250**

Fentimans Tonic Water 125 ml

Fentimans Light Tonic Water 125 ml

Fentimans Herbal Tonic Water 125 ml

Fentimans Pink Grapefruit Tonic Water 125 ml

Fentimans Rose Lemonade 125 ml

## CHILLED JUICES

**200**

Mango

Apple

Orange

Pineapple

Raspberry

## FRESH JUICES

**300**

Pandan

Lemongrass

Green Mango

Ripe Mango

Pineapple

Buko **200**



## SPARKLING & MINERAL WATER

**260**

Evian 330ml

Perrier 330ml

**350**

Evian 750ml

Perrier 750ml



NON-ALCOHOLIC



# COCKTAILS



580

## ASOK WHISKEY SOUR

An original creation, have a sip of this cocktail made from Mekhong Thai rum, Maker's Mark, fresh calamansi juice, chili syrup and aquafaba and experience the feeling of being in Thailand!

## MS. JUNI PER

A delicious twist of bombay gin combined with orange, lime juice, rose cordial syrup, topped with tonic water, and served with different spices.

## ONE NIGHT IN BANGKOK

A truly unforgettable night with the richest flavors - tequila, orange and pineapple juices, basil-infused balsamic vinegar and a splash of sparkling wine.

## RASPBERRY SPICED

Spice up your day with this drink featuring vodka, fresh calamansi, all spice syrup and raspberry puree, garnished with cinnamon-torched.

## FAR EAST MOJITO

This cocktail will give you a new perspective on your traditional Mojito. With a powerful combination of Nusa Caña Rum, kaffir lime syrup, cola reduction and lime juice, it is garnished with a dash of sugarcane swizzle and sprigs mint for a tasty punch.

## ROSE BLOSSOM

This cocktail will make you drink with style featuring grey goose vodka, lemongrass, chili syrup, fresh orange, chardonnay wine, rose cordial syrup and a splash of soda water.

## AGED NEGRONI

Hendrick's Gin, Campari Martini Rosso, orange peel

## THAI TIKI

Taste the tropical feeling of this fruity combination of Mekhong Thai rum, mango and pandan flavors, orgeat syrup and coconut milk.

## I (HEART) BKK

Sport a new drink that will leave you feeling fun and refreshed! A blend of Kaffir Lime-infused chase vodka, lychee syrup, grenadine, lemon juice and egg white, the mixture is shaken hard and double strained into a chilled coupe.

## THAI-GARITA

Take on a new adventure by broadening your drinking palette with a Thai tweak to the original Margarita. We add hibiscus-infused agave syrup and lime juice to Tequila Ocho Blanco for a perfectly balanced drink that will have your senses tingling for more.

## LEMONGRASS SPRITZ

Made from Four Pillars Rare Gin, Mancino Vermouth Bianco Ambrat homemade lemongrass syrup, lime juice, this delight will satisfy all your tarty desires. Best served in a wine glass with fentimans light tonic on the side for your enjoyment.

## BENJARONG GREEN SNAPPER

Be outrageously bold by trying this signature cocktail named after Benjarong. A delicate and smooth concoction of Citadelle Gin, pineapple juice, lime juice, mint, coriander and citric acid, it is impossible to drink just one.