

RESTAURANT WEEK MENU 2012 BENJARONG

(NON-VEG)

(Choose one each from appetizers and soups)

APPETIZERS`

GAI HOR BAITEY (Chicken wrapped in pandanus leaves)

GAE TOD NAMPRIK POW (Crispy lamb with Thai roasted chilli paste)

SATAY GAI (marinated chicken skewers grilled served with peanut sauce)

TOD MUN PLA (deep fried fish patties)

SOUPS

TOM YAM GAI (Thai spicy clear soup with chicken)

TOM KHA GAI (Thai coconut cream soup with chicken)

MAIN COURSE

THAI CURRY (green curry or red curry with chicken)

Khao nung (steamed rice)

Pla rad prik (fish in basil sauce)

DESSERT S

Tub tim grob (water chestnuts in sweet coconut milk)

Date pan cake with vanilla ice cream

RESTAURANT WEEK 2012 BENJARONG MENU (VEG)

(Choose one each from appetizers and soups)

APPETIZERS

KHAO POD TOD NAMPRIK POW (baby corn tartlet)

POH PIA JE (Thai vegetables spring roll)

BROCCOLI TOD NAMBUOY (crispy broccoli in apricot sauce)

TOHU SATAY (grilled bean curd served with peanut sauce)

SOUPS

TOM YUM JE (Thai spicy clear soup with vegetables)

TOM KHA JE (Thai coconut cream soup)

MAIN COURSE

THAI CURRY (green curry or red curry with vegetables)

Khao nung (steamed rice)

PHAK VOLLAPPA (stir-fried vegetables in chilli basil sauce)

DESSERT S

Tub tim grob (water chestnuts in sweet coconut milk)

Date pan cake with vanilla ice cream