

BENJARONG

THE STORY OF BENJARONG

In the 13th century, the founder of the first independent Thai kingdom, King Ramkhamheang of Sukhothai, had an inscription made in stone which read "nai nam mee pla-nai na mee kao" which translates as an abundance of food in waterways and rice fields. Thai people were already proud of their food and natural resources six centuries ago. The height of the development of Thai cuisine was during the reign of King Rama V, almost 100 years ago, when great importance was placed not only the delicacy of the flavours but on the visual appearance. Thai manner of cooking, orchestrating sophisticated ingredients combined with artistic presentation is known as the royal cuisine.

"Benjarong", which referred to painted Royal Thai ceramics porcelain where royal cuisine could be gracefully served, became Dusit Thani's signature restaurant that is proud to carry on and share the traditions of our ancestors' skills of fine culinary.

Rooted in Maldives: A Celebration of Local and Home-Grown Flavours

At Dusit Thani Maldives, we believe that truly exceptional cuisine begins at the source — with ingredients that are fresh, local, and responsibly grown. Our commitment to sustainability and authenticity is reflected in every dish we serve, and it begins just steps away from our kitchens.

Much of the produce featured in our menus is lovingly cultivated in our own Chef's Garden. This lush, organic sanctuary is home to a variety of herbs, fruits, vegetables, and edible flowers — all handpicked at peak freshness to bring vibrant, garden-to-table flavours to your plate. From aromatic lemongrass and basil to juicy papayas and chillies ripened under the Maldivian sun, each ingredient tells a story of care, seasonality, and connection to the land.

We also proudly source all of our fish from within the Maldives, partnering with local fishermen who follow traditional, low-impact methods. This ensures not only the highest quality and freshness, but also supports local livelihoods and the long-term health of our marine ecosystems.

Where possible, we extend our sourcing to local farmers and producers across the atolls, always choosing ingredients that are responsibly grown, harvested, or caught. In doing so, we reduce our environmental footprint, support the island economy, and create a dining experience that is both sustainable and deeply rooted in place.

When you dine with us, you're not only enjoying exquisite food — you're part of a shared commitment to honouring the natural richness of the Maldives and nurturing a more sustainable future, one bite at a time.

Allergen & Dietary Information

Your well-being is our priority.

At Dusit Thani Maldives, we are committed to providing a safe and enjoyable dining experience for all our guests.

- Our menus and buffet labels indicate the 14 commonly recognised food allergens when used as ingredients in our dishes.
- If you have concerns about other allergens or require more detailed information, please speak with a member of our Management Team.
- Kindly note that all food is prepared in kitchens where a variety of allergens are present. While we take every precaution, we cannot guarantee the complete absence of trace allergens in any dish.

If you have any allergies, intolerances, or specific dietary requirements, we warmly encourage you to inform our team. We are here to assist you in making a safe and informed dining choice.

Thank you for your understanding and cooperation.

Allergens

-  Soy
-  Celery
-  Crustaceans
-  Egg
-  Fish
-  Gluten
-  Lupin
-  Dairy / Milk
-  Molluscs
-  Mustard
-  Peanut
-  Sesame
-  Sulphites
-  Treenut

Dietary Restrictions

- Alcohol 
- Spicy 
- Pork 
- Vegetarian 

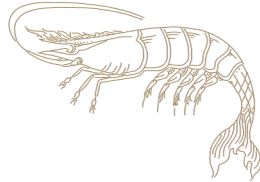
CHEF SUNAI PHUONG PEE

Thai Culinary Expert / Chef de cuisine

Chef Sunai brings over four decades of culinary experience and a deep passion for Thai cuisine to our restaurant. Born and raised in Thailand, he began his career in 1980 and quickly rose through the ranks, eventually serving as Executive Chef at the prestigious Dusit Princess in Bangkok.

Chef Sunai's dedication to his craft has taken him across the globe, sharing his culinary skills in destinations as diverse as Argentina, Brazil, and Austria.

Chef Sunai now brings his unique expertise and creative touch to our menu, ensuring that each dish is a perfect blend of exquisite flavours. Enjoy an authentic taste of Thailand, enhanced by the fresh and unique ingredients of the Maldives, crafted by a seasoned culinary expert - only here at our award-winning signature restaurant, Benjarong.



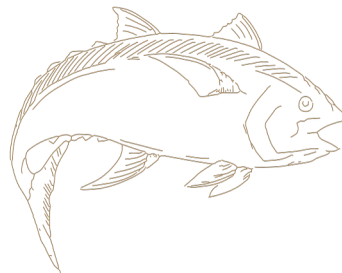
MALDIVIAN LOBSTER

That sounds absolutely delectable! The Maldivian lobster is indeed a standout dish that embodies the essence of the Maldives' rich maritime culture. The combination of delicate grilling and unique flavors makes each bite a truly memorable experience.



THUNG KULA RONGHAI JASMINE RICE

Thung Kula Ronghai jasmine rice is uniquely grown in the provinces of Surin, Maha Sarakham, Yasothon, Sisaket, and Roi Et. It's regarded as one of the most nutritional rice in Thailand with high antioxidants and vitamin B1 & B2.



MALDIVIAN TUNA

Freshly caught from the pristine waters surrounding the Maldives, Maldivian tuna is renowned for its exceptional flavor and quality. Its rich, deep taste and tender texture are a true testament to the island's pristine marine environment. This tuna offers a culinary experience that is both vibrant and satisfying.



PALM SUGAR

Palm sugar is a healthy natural sweetener that has been used for thousands of years in Royal Thai Cuisine. In the Southern region, palm sugar is still made in the traditional way by collecting the sweet sap from the cut flower buds of coconut palm trees.



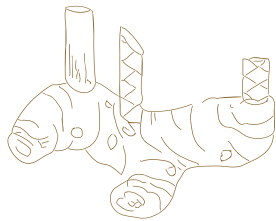
LEMONGRASS

Lemongrass has been used both medicinally and as a flavouring agent in its native Asia for thousands of years. It enlivens curries, stir-fries, pickles, salads and soups. Most of lemongrass's flavour comes from oil glands deep inside the grass.



TURMERIC

The flavour and properties of turmeric were first appreciated by the ancient vedic culture of India over 3,000 years ago. Turmeric works well in complex blends, where its pungent earthiness acts as a base to help to bind other flavours together.



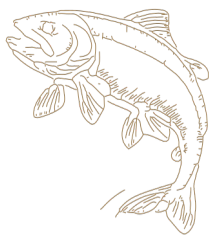
GALANGAL

Galangal root is a pure native to Thailand. It's closely related to ginger and turmeric and has been used in Ayurvedic and traditional Siamese medicine for centuries. Galangal's flavour is an intriguing mix of cardamom and ginger.



MORNING GLORY

Morning Glory, referred to as Paak Boong in Thai, is commonly known as water spinach. Locally sourced in the UAE, morning glory has a number of pharmacological properties such as diuretic, blood purifier, deobstruent, laxative, carminative and anti-inflammatory actions. These nutritional benefits add up to its culinary properties of having tender, crisp stems and leaves, making it a staple in Thai cuisine.



MALDIVIAN JOBFISH

Renowned for its exquisite taste, the Maldivian jobfish is a prized catch in the region's culinary scene. Its firm, white flesh boasts a subtly sweet flavor and a delicate, flaky texture that makes it a standout choice for a variety of dishes.



KAFFIR LIME (MA KRUT)

The leaves, peel and juice of the kaffir lime are extensively used in Thai cooking. The leaves contain a volatile oil and can be shredded and added to salads, soups and curries. The fruit can be used in curry paste and the juice can be added to salad dressing. It is an appetizer and an aid to digestion.

APPETIZER AND SALAD

HED RUAM TOD

Deep fried mushroom with sweet chili sauce



22

GAI SATAY

Marinated chicken thigh skewers served with peanut sauce and cucumber pickle



24

PO PIA GUNG

Shrimp, glass noodle and mushroom spring rolls



24

MOO KRA THONG

Grilled Pork in parcels with long bean and peanut



26

YUM HUA PLEE

Fragrant banana blossom salad with crabmeat



26

SOM TUM GUNG YANG

Thai green papaya salad with prawn, peanut, chili, dried shrimp, tomatoes and long bean



26

NEUA YANG NAM TOK

Grilled Beef striploin, topped with spicy fragrant relish



28

PLAA KANG GRAADAN **

Seared slipper lobster with fresh Thai herbs, lemon grass, Kaffir lime, and roasted chili paste



58

 CHEF-RECOMMENDATION

 ALCOHOL  CELERY  CRUSTACEANS  DAIRY  EGGS  FISH  GLUTEN  LUPIN  PEANUT
 MUSTARD  SULPHITES  TREE NUT  SOY  MOLLUSCUS  SESAME  SPICY  PORK  VEGETARIAN

*Items with **are premium A la carte dishes and not included in any meal plan, guests on half board full board and pure indulgence are entitled to 25% discount.
All prices are stated in US dollars. Prices are subjected of 10% service charge and 17% government tax.*

SOUP

GAENG YOD MAPHRAO ON

Rich aromatic coconut soup with palm heat and Thai herbs



22

TOM KHA GAI

chicken in coconut milk with lemon grass, galangal and kaffir lime leaves



24

TOM YUM GUNG

Hot and sour soup with tiger prawns, straw mushrooms, lemongrass, galangal and kaffir lime leaves



30



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THAI CURRIE

Served with jasmine steamed rice, brown rice, Garlic fried rice

PANAENG GAI, NEUA

Thai red thick curry gravy with coconut milk and roasted ground peanut



Choice of: CHICKEN 38
BEEF 45

GAENG KIEW WAN PLA – GREEN CURRY FISH

The name green curry derives on the color of the dish which comes from green chilies



38

GAENG DAENG GUNG – RED CURRY PRAWNS

Literal translation is spicy soup, this curry will be slightly spicy with good depth of flavors



45

MASSAMAN NEUA

Famous Thai braised beef in a mild yellow curry sauce, with peanuts and coconut milk



45

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WOK FRIED

Served with jasmine steamed rice, brown rice, Garlic fried rice

HOI SHELL, TALAY

Wok fried seafood & scallop with hot basil, chili, garlic



38

SI KRONG MOO OB

Braised pork ribs glazed with Thai herbs and spices reduction



40

PAD CHA LAMB

Sauteed lamb comfit with thai fresh herbs and green papper corn



42

CHU CHEE GUNG

Kind prawn with mild curry kaffir leaves and coconut sauce



44

POO NIM PAD PONG KHAREE **

Deep fried soft shell crab with yellow curry, egg, celery



52

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GRILLED AND STEAMED

Served with Jasmine steamed rice, brown rice or Garlic fried rice

HOA MOK TALAY

steam seafood custard with red curry and coconut milk, topped with prawns



36

PLA NUENG MANAO

Steamed marinated reef fish in seafood dipping sauce



38

NUE YANG JIM JIEW

Grilled beef striploin with tamarind and roasted rice condiment



44

TUNA NAM TOK

Yellowfin tuna seared, topped with aromatic Thai herbs, roasted rice dressing



44

PLA YANG / NUENG **

Thai-style grill or steam whole fish (subject to availability)



52

GUNG MANKORN, YANG, PAD **

Grilled lobster with choice of sauces: hot basil leaves, garlic pepper, assorted Thai herbs yellow curry powder



100

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RICE AND NOODLE

KHAO PAD TALAY

Seafood fried rice with egg and mix vegetable



34

KHAO PAD NEUA

Beef fried rice with egg and mix vegetable



34

PAD CEE-EW MOO

Wok fried flat noodles with pork, baby kale, carrot, egg, garlic in dark soy sauce



34

PAD THAI GUNG

Signature rice noodles with prawn, egg, bean sprouts, peanut, in a tangy sweet tamarind sauce



42

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SIDE

PHAD PHAK BOONG FAI DAENG

Wok fried morning glory with chili, garlic, soy bean paste and oyster sauce



19

PAD PHAK RUAN NUM MAN HOI

fried seasonal vegetables in oyster sauce



14

PAD KANA NUM MAN HOI

Wok fried young baby kale with chili, garlic and oyster sauce



14

KHAO SUEY, KHAO KLONG

Jasmine rice or Brown rice

KHAO PAD KHA TIAEM

Garlic fried rice



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DESSERT

DAILY SELECTIONS OF ICE CREAM AND SORBET



5

LITCHI BREEZE RA BIRD

Thai seasonal fruits in coconut water, topped with litchi granite

20

KAI POL FAI

Blow torched egg sabayon with citrus and candied ginger



20

KLUAY CHUM CHOM

Moist banana pudding, jasmine syrup and peanut ice-cream



20

POL LAMAI

Tropical fruits according to season

26

KHAO NIEW MAMUANG

Sweet mango with warm sticky rice, coconut cream, and sesame seeds



26

CHEF-RECOMMENDATION

ALCOHOL CELERY CRUSTACEANS DAIRY EGGS FISH GLUTEN LUPIN PEANUT
 MUSTARD SULPHITES TREE NUT SOY MOLLUSCUS SESAME SPICY PORK VEGETARIAN

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