

Benny's

DINNER MENU

Appetizers

OYSTERS

French Fine de Claire no. 3. Spicy cocktail sauce, lemon.
6pcs 460/ 12PCS 900

SHRIMP BISQUE

Flamed with brandy. 220

CLASSIC CAESAR SALAD

Made table side as per tradition. 350

GOAT CHEESE SALAD

warm goat cheese, green leaves, pomegranate, pear, walnuts, wild honey-lemon vinaigrette. 235

SALMON SALAD

Chilean smoked salmon, radish, cucumber, capers, fennel, house vinaigrette. 320

GUACAMOLE

Avocado, tomato and shallot dip with crispy tortilla chips. 310

BEEF CARPACCIO

thin slices of tenderloin, rocket salad & parmesan. 390

TUNA TARTARE

Hand chopped sashimi grade tuna, blended with chilli, capers, dill, spring onion, onions and gherkins. 250

HOME SMOKED SAUSAGE

coleslaw, yellow mustard. 1pc 190 / 2 pcs 290

TAQUITOS

Beef mince & Monterey jack cheese wrapped in tortilla rolls. Served with avocado dip and Mexican salsa verde. 290

KOREAN BEEF TACO

marinated in Korean BBQ sauce, Kimchee, sour cream, grilled flour tacos.
2pcs 200 / 3pcs 250

PRAWNS

with garlic, butter & chili,
Toasted baguette. 250

CALAMARI RINGS

Breaded tender squid rings with tartar sauce and spicy tomato sauce. 210

CRAB CAKES

Blue swimmer crab chunks gently blended with Dijon, parsley, capers and spring onions. Dill mayonnaise. 255

CHILI & BACON POPPERS

Breaded sweet chillies stuffed with bacon, cream cheese and cheddar, sour cream and lemon dip. 210

LAAB MOO TOD

Annie's Isaan style meatballs of minced pork, mint, coriander, kaffir lime, shallots & Thai spices. 210

Desserts

ICE CREAM AND SORBET

Chocolate, Vanilla or Lemon, mango sorbet.
90 per scoop

VANILLA CRÈME BRÛLÉE

Flamed at the table with dark rum. 170

MANGO & STICKY RICE

sweet coconut milk, mango sorbet. 170

DARK CHOCOLATE MOUSSE

72% cocoa, whipped cream. 170

BENNY'S AFFOGATO

Vanilla ice cream, espresso and a shot of Amaretto. 230

All prices are Net and include service charge & Government tax.

Corkage fee per bottle is THB 700Nett. Only 'duty paid' bottles will be accepted as per Thai Law

Benny's

Mains

BEEF TARTARE

Made table side.
knife chopped beef tenderloin,
served with duck fat fries. 850

GRILLED TENDERLOIN

Argentinian grass-fed beef, served with
béarnaise & peppercorn sauce, house salad
and double-cooked fries or mash.
200gr 870 / 250gr 1,090 / 300gr 1,290

BLACK ANGUS RIBEYE

Australian Black Angus Beef,
Double cooked fries or Mash, béarnaise and
peppercorn sauces. 250gr 890

BEEF CHEESE BURGER

Australian prime beef. Edam cheese, house-
smoked bacon, served with
Double-cooked fries and coleslaw. 420

LAMB RACK

Australian lamb, marinated in olive oil, garlic,
rosemary. Vegetable ratatouille, gratin
potatoes, red wine jus. 1,000
(Mint sauce optional)

BBQ PORK RIBS

Smoked low n' slow,
Benny's BBQ sauce, double-cooked fries and
coleslaw. 490

GRILLED WAGYU TOMAHAWK

Marbling 5 Australian Wagyu, grilled
vegetables,
house salad, Truffle mashed potatoes.
For 3 or more people
1.2kg/42oz 4,900

HANGER STEAK

Australian wagyu, fries or mash or rocket
salad. 200gr 950/ 250gr 1,200

CHICKEN LEG CONFIT

12 hours fall off the bone chicken leg, sautéed
spinach, garlic mash, orange gravy. 450

MUSHROOM RAVIOLI

Stuffed with shiitake, enoki and oyster
mushrooms Cream and Parmesan Sauce.
Medium 290/ Large 350

SOLE MEUNIÈRE

grilled Pacific sole,
lemon, capers and butter sauce.
Steamed potatoes. 500gr
Whole 520 / Filleted tableside 620

AHI TUNA STEAK

Grilled sashimi grade tuna, lemon sauce,
summer quinoa salad. 200gr 590

Extra Sides

POTATOES

Duck fat fries 120
Sautéed potatoes 90
Gratin potatoes 120
Garlic mash 90
Steamed potatoes 90

VEGGIES

Coleslaw 90
Sautéed spinach 120
Vegetable ratatouille 90
House Salad 90
Rocket parmesan salad 120

All prices are Net and include service charge & Government tax.
Corkage fee per bottle is THB 700Nett. Only 'duty paid' bottles will be accepted as per Thai Law