



**FEED ME BANQUET: \$59 P.P.
ASK FOR MENU**

PARTY OF 4 OR MORE

small plates

San Choi Bao – chicken mince, lap cheong, bamboo shoots, hoisin, lettuce cup (1pc) • G/V •	8.5
Crispy Eggplant with Szechuan vinegar glaze (3pc) • V •	10.5
Homemade Thai Salmon and Prawn Fritters with sweet chilli dressing (3pc) • G •	13.5
Benjamin's Crab Bun – Crispy soft-shell crab, Asian slaw, soft brioche (1pc)	9.0
Burnt Butter Scallops, hint of chilli (2pc) • G •	12.8
Grilled hawker satay chicken skewers, peanut sauce (3pc) • G •	12.9
Dim sum 3pc , choice of: • V • Assorted / Chicken & water chestnut / Vegetable / Prawn	12.0
Home Made Vegetable Spring Rolls (2pc) • V •	9.6
Benjamin's Potato Curry Puffs (2pc) • V •	9.6
Pan-Fried Pork Gyoza with ginger and Szechuan vinegar dip (4pc)	12.0

noodles and grains

Benjamin's laksa with crispy rockling, mixed noodles, tofu, chargrilled eggplant • G/V •	22.8
Hawker wok mee goreng, beef, prawn and vegetables • V •	20.8
Pad thai noodles, tamarind, chives - Choose protein: prawn/chicken/beef/tofu • G/V •	24.8/21.8/21.8/21.8
Benjamin's Shrimp and Egg Fried Rice • G •	18.8
Benjamin's Vegetable Fried Rice • G/V •	18.8

on the side

Bowl of golden French fries, Japanese seasoning • V •	10.8
Seasonal Asian Greens with light soy and sesame oil	12.8
Roti with peanut sauce (2pc)	8.0
Coconut Rice • G •	5.5
Jasmine Rice • G •	4.5

kids menu (under 10)

Kung fu chicken - panko chicken fillets, honey soy, broccoli, jasmine rice	15.8
Ocean catch - crispy fish bites, ketchup mayonnaise, broccoli, jasmine rice	16.8

• G • • V •
Gluten free option Vegetable option

Please advise us of any dietary requirements. While we prioritise food safety and do our best to accommodate, cross-contamination may still occur.

Hosting a private event? Speak to our team about organising a bespoke event.

Benjamin's home-made produce is now available in store. 100% made in Alphington.

something to share

Benjamin's Green Curry Chicken, grilled eggplant, coriander, and green herbs. Our version, a must try • G/V •	29.8
Red curry, roasted duck, grilled eggplant, pineapple, thai basil • V •	29.8
Beef Brisket Rendang with Coconut Cream • G •	29.8
Mango Curry Chicken, sweet mango chutney, rogan paste • G •	29.8
Benjamin's butter chicken, red roasted chilli, cashews, organic tomatos • G •	29.8
Golden Fried Chicken Ribs, crispy salted egg coating, fragrant curry leaves	28.8
Teriyaki pan-fried chicken, sweet mirin, asian greens • V •	28.8
Heaven Duck – Roasted duck with special hoisin sauce, a drop of whisky, pine nuts, wok-fried vegetables	29.8
Yakitori Beef, ginger sweet soy, a touch of chilli, asian greens • V •	29.8
Mongolian Rump Steak Slices, asian spices, oyster mushrooms, asian greens • G •	29.8
Honey black pepper beef, capsicum, sweet chilli glaze • V •	29.8
Sticky Caramel Pork Belly, chilli caramel, asian herbs, crushed pineapple, and potatoes	29.8
Twice-Cooked Pork Belly with a sweet caramel glaze	28.8
Black Tiger Prawns in coconut curry cream, served in a fresh coconut	32.8
Crispy calamari, five spice, salt and pepper	29.8
Breakfast Squid, cornflakes, secret seasoning, asian herbs	29.8
Crispy Rockling, Japanese ginger soy, sweet sake, asian greens	29.8
Crispy Rockling, Thai basil, sweet chilli plum glaze • G •	29.8
Steamed Fresh Sea Perch, Cantonese ginger soy sauce, asian greens	29.8
Large Bowl of Golden Wrap Soup, chicken and prawn wontons, fresh daily broth	18.0
Super green - green papaya and apple salad, herbs, crispy anchovies calamari, peanuts	24.8
Fried Tofu with seasonal Wok Vegetables – A classic stir-fry • G/V •	26.8

sweets

Lindt Dark Chocolate Mousse • G •	12.8
Coconut Panna Cotta with Berry Compote • G •	12.8
Gelato – Ask our team for today's flavors!	8.8