Benkay

Innovative Japanese Fine Dining

26th November 2026

GRAND NIKKO
BANGKOK SATHORN

CHEF'S FEATURED MENU

AMUSE-BOUCHE
口福の幕開け
Chefs' selection
料理長おすすめ

REFINED JAPANESE GRACE
和の格
Amela tomato with yuba, tofu and coconut cream, finished with lemon
アメーラトマトと湯葉、豆腐ココナッツクリー ム、レモンのアクセント
Wine Pairing
I Sistri Chardonnay 2024 – Fèlsina

THE BLESSINGS OF THE SEA
波の調べ
Silky chawanmushi with Hokkaido uni, hotate and tomato-ikura
北海道 産ホタテ 雲丹、トマトいくらを添えた、魚介茶碗蒸し
Wine Pairing
Berardenga Chianti Classico 2022 – Fèlsina

GIFT FROM THE OCEAN
海の恵み
Executive chef's selection of three kinds of sashimi
料理長厳選 お造り 3種盛
Wine Pairing
Berardenga Chianti Classico Riserva 2022 – Fèlsina

WITH THE SCENT OF THE FOREST
森林の香りを燻して
Fritter of Alaskan black cod marinated in saikyo-miso, smoked pine needles
アラスカ産 銀鱈の西京漬けフリッター
Wine Pairing
Chianti Classico Gran Selezione Rancia 2019 – Fèlsina

MEAL CLOSER
口福の終章
Benkay Wagyu Ragout with noodle
Benkay 和牛ラグーヌードル
Wine Pairing
Fontalloro 2021 – Fèlsina

"KAWAII" (dessert)
結びの甘み
Matcha panna cotta
和香パンナコッタ ~抹茶の余韻~