







FOOD MENU

Habtoor Grand Resort, Autograph Collection
Al Falea Street, Jumeirah Beach | Dubai, United Arab Emirates
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SOUP

-   **Tom Yam Goong** 65
Hot and sour soup, shrimp, lemon grass, Thai chili paste, mushroom, lime juice
-   **Tom Kha Kai Ma Praw On** 50
Chicken coconut soup, coconut milk, mushroom, galangal
- Kouy Teaw Ped** 60
Braised duck noodle soup, egg noodles, bok choy, beansprout, Thai celery

SALAD

-   **Som Tam Thai** 45
Papaya salad, carrot, garlic, chili, lime dressing, peanuts
-  **Som Tam Pu Nim** 80
Papaya salad, battered soft shell crab, carrot , garlic, chili, lime dressing
-   **Yam Ma Muang** 45
Green mango salad, lime dressing, red onion, mixed capsicum, cashewnut
-  **Pla Goong** 70
Shrimp salad, lemon grass, Thai chili paste, onion, mint leaves
-  **Yam Nue Yang** 55
Grilled sirloin beef salad, tomato, onion, cucumber, chili, lime dressing
-   **Laab Gai** 50
Minced chicken salad, onion, chili, rice powder, mint leaves
- Som Tam Pla Muek**  70
Bangkok street style BBQ squid on skewer, papaya salad

 Signature Dish  Half-board Guest

Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.
All prices are in UAE Dirhams and inclusive of 7% municipality fee, 10% service charge, and 5% VAT.

 = Beginner  = Intermediate  = Expert  = You have become Thai!

STARTER


	Starter Platter	90
	Satay Kai, Chor Muang Kai, Tod Mun Pla, Goong Ma Praw Dill, Poh Pia Pak	
	Satay Nue	65
	Marinated beef satay, peanut sauce, homemade arjad sauce	
	Satay Kai	45
	Marinated chicken satay, peanut sauce, homemade arjad sauce	
	Chor Muang Kai	50
	Steamed minced chicken dumpling, fried garlic	
	Tod Mun Pla	55
	Fish cake, kaffir lime leaves, egg, homemade sweet chili sauce	
	Goong Ma Praw Dill	70
	Deep fried bread crumbs coated prawns, coconut powder, dill, plum sauce	
	Poh Pia Pak	65
	Vegetable spring rolls, sweet chili sauce	

NOODLES

	Pad Thai Goong Sod Hor Khai	80
	Stir fried rice noodles, shrimps, sugar pea, bean sprout, cabbage, chives, tofu, peanut tamarind sauce, eggs	
	Pad Se - ew Nue	60
	Stir fried flat noodles, beef, kale, broccoli, carrot, egg, dark soya sauce	
	Pad Khi Mao Kai	60
	Stir fried flat noodles, chicken, baby corn, kale, broccoli, carrot, garlic, chili, hot basil leaves	
	Bami Haeng Ped	80
	Egg noodles, slices of braised duck, bok choy, beansprout, peanut, fried garlic, dark soya sauce	
	Khao Soi Kai	55
	Crispy chicken, egg noodles, pickled mustard greens, shallots, lime, fried ground chili, yellow curry	







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MAIN COURSE

Chicken

- | | | |
|---|---|----|
|   | Kaeng Kiew Wan Gai
Green chicken curry, round eggplant, sweet basil, chili, coconut milk | 75 |
|   | Gai Pad Med Ma Muang
Deep fried chicken, capsicum, onion, chili, cashew nut, soya sauce, oyster sauce, water chestnut | 70 |
|  | Gai Pad Gra Prow
Stir fried minced chicken, basil leaves, long beans, chili, garlic, soya sauce, oyster sauce | 75 |
|  | Gai Tod Pad Khing
Crispy chicken, ginger, onion, capsicum, chili, ginger sauce | 70 |

Beef



- | | | |
|---|---|-----|
|  | Massaman Nue
Beef striploin cooked in massaman curry, potato, onion, coconut milk, tamarind, peanuts | 115 |
|   | Nue Prik Thai Dam
Stir fried beef, fresh peppercorn, spring onion, capsicum, garlic, white onion black pepper sauce | 80 |
|  | Kaeng Ped Nue
Beef red curry, bamboo shoots, baby eggplant, sweet basil, gra chai, coconut milk | 80 |
|  | Nue Yang Jim Jaew
Grilled beef rib-eye, onion, chili powder, fish sauce, rice powder, Thai parsley, tamarind sauce | 100 |
|  | Panaeng Nue
Beef panaeng curry, kaffir lime, chili, fish sauce, coconut milk, peanut, sweet basil | 90 |

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Duck


-  **Kaeng Ped Yang** 80
Roasted duck in red curry, baby eggplant, cherry tomato, grapes, lychee, pineapple, sweet basil, fish sauce, coconut milk
-  **Poh Pia Ped** 80
Shredded duck crêpes, leeks, cucumber, homemade hoisin sauce
- Ped Yang** 80
Roasted duck, bok choy, pickled ginger, oyster sauce, soy sauce

Seafood




-  **Goong Mong Korn Pad Pong Kari** 275
Lobster in yellow curry, capsicum, onion, Thai celery, fish sauce, cream
-  **Pla Samlee Daddiew** 170
Deep fried Halwayo fish, green mango salad, onion, chili, cashew nut
-  **Poo Nim Pad Prik Thai Dam** 100
Deep fried soft shell crab, green peppercorn, onion, capsicum, black pepper sauce
-   **Kiew Wan Pla** 80
Red snapper green curry, round eggplant, sweet basil, fish sauce, coconut milk, chili
-  **Goong Sam Rod** 100
Deep fried prawns, chili sauce, corriander, garlic, kaffir leaves
- Goong Ob Wun Sen** 90
Baked prawns, glass noodles, ginger, garlic, oyster sauce, soya sauce, corriander, celery
-  **Kaeng Hoy**  85
Mussels in red curry sauce, pineapple, sweet basil, coconut milk, fish sauce
- Goong Phow** 100
Grilled tiger prawns, served with Thai herb sauce and seafood sauce

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Vegetables





-   **Pad Pak Bung Fai Daeng** 50
Stir fried morning glory, chili, garlic, soya bean sauce
-  **Pad Pak Choi** 40
Stir fried bok choy, mushroom, chili, shimeji mushroom, garlic, soya sauce

RICE

- Khao Pad Sapparot** 50
Fried rice with shrimps, squid, pineapple, spring onion, raisin, cashew nut, curry powder, soya sauce
- Khao Pad Talay** 45
Fried rice with shrimps, squid, spring onion, egg, tomato, soya sauce, carrot
-  **Khao Pad Khai** 40
Eggs fried rice, spring onion, soya sauce
- Khao Pad Gratiem** 40
Garlic fried rice, spring onion, soya sauce
-  **Khao Souy** 20
Steamed jasmine rice
- Khao Neaw** 20
Steamed sticky rice

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DESSERT

	Crape Khao Neaw Mamuang	40
	Crêpes, sticky rice, mango, coconut cream	
	Water Chestnut	40
	Ruby water chestnut, taro, jackfruit, coconut milk, crushed ice	
	Phol La Mai Ruam	50
	Assorted seasonal fruit platter	
	Taco Sago Pluek	40
	Taro and sago with coconut cream	
	Chocolate Brownie	40
	Avocado coconut ice cream, mango coulis	
	Pineapple Tart	40
	With lemongrass ice cream	
	Homemade Ice cream	25
	Coconut, avocado, banana, chocolate, jack fruit, lemon grass, mango, salted caramel, lime sorbet	
	Bua loy Ma Praow On 	40
	Taro glutinous rice ball with coconut milk	

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