



HABTOOR GRAND RESORT

AUTOGRAPH COLLECTION®
HOTELS



BAMBOO KITCHEN

Updated 2017. Menu and price are subject to change.

Habtoor Grand Resort, Autograph Collection.

Al Falea Street, Jumeirah Beach

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www.marriott.com/dxbhg

SOUP

 **Tom Yam Goong**
Hot and sour soup, shrimp, lemon grass, Thai chili paste, mushroom, lime juice

  **Tom Kha Kai Ma Praw On**
Chicken coconut soup, young coconut, mushroom, galangal soup

Khao Lao Nue Tun
Braised beef soup, beans sprout, Thai celery

Kouy Teaw Ped
Braised duck noodle soup, egg noodles, bok choy, beans sprout, Thai celery

SALAD


 **Som Tam Thai**
Papaya salad, carrot, garlic, chili, lime dressing, peanuts


 **Som Tam Pu Nim**
Papaya salad, batter soft shell crab, carrot, garlic, chili, lime dressing


  **Yam Ma Muang**
Green mango salad, honey, lime dressing

 **Pla Goong**
Shrimp salad, lemon grass, Thai chili paste, onion, mint leaves

Yam Thua Phu Goong Sod
Prawn, minced chicken, wing beans salad, onion roasted coconut, fried onion

 **Yam Nue Yang**
Grilled sirloin beef salad, tomato, onion, cucumber, chili, lime dressing


 **Laab Gai**
Minced chicken salad, onion, chili, roasted rice

 **Som Tam Pla Muek** 
Bangkok street style BBQ squid on skewer, Thai spicy dip, papaya salad

STARTER

Starter Platter
Satay Kai, Chor Muang Kai, Tod Mun Pla, Goong Ma Praw Dill, Poh Pia Pak





Satay Nue
Marinated beef satay, peanut sauce, homemade arjad sauce

 **Satay Kai**
Marinated chicken satay, peanut sauce, homemade arjad sauce

 Signature Dish  Half Board Guest

“Ingredients may contain allergens. If you are allergic kindly inform us for better assistance”

Prices are inclusive of 10% municipality fees and 10% service charge.

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

Chor Muang Kai

Steamed minced chicken dumpling, fried garlic



Tod Mun Pla

Fish cake, kaffir lime leaves, egg, homemade sweet chili sauce

Goong Ma Praw Dill

Deep fried bread crumbs coated prawns, coconut, dill, plum sauce



Poh Pia Pak

Vegetable spring rolls, sweet chili sauce



Hoynangrom



Fresh oysters, Thai chili paste, Thai green chili sauce, fried onion, lemon

NOODLES

Pad Thai Goong Sod Hor Khai

Stir fried rice noodles, shrimps, vegetables, tofu, peanut tamarind sauce, eggs



Pad Se - ew Nue

Stir fried flat noodles, beef, kale, carrot, egg, dark soya sauce



Pad Khi Mao Kai

Stir fried rice noodles, chicken, garlic, chili, hot basil leaves

Bami Haeng Ped

Egg noodles, slices of braised duck, dark soya sauce



Khao Soi Kai

Deep fried egg noodles, boiled egg noodles, pickled mustard greens, shallots, lime, fried ground chili, chicken curry



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MAIN COURSE

Chicken



Kaeng Kiew Wan Gai

Green chicken breast curry, baby eggplant, sweet basil, chili



Gai Pad Med Ma Muang

Deep fried chicken breast, capsicum, onion, chili, cashew nut, soya sauce, oyster sauce



Gai Pad Gra Prow

Stir fried chicken breast, basil leaves, long beans, chili, garlic, soya sauce, oyster sauce



Gai Tod Pad Khing

Deep fried chicken breast, ginger, onion, capsicum, chili, soya sauce, oyster sauce

Beef



Massaman Nue

Beef striploin cooked in massaman curry, potato, onion, coconut milk, tamarind, cashew nuts



Nue Prik Thai Dam

Stir fried beef striploin, fresh pepper corn, spring onion, capsicum, garlic, black pepper sauce, soya sauce, oyster sauce



Kaeng Ped Nue

Beef sirloin red curry, bamboo shoots, baby eggplant, sweet basil, gra chai



Nue Yang Jim Jaew

Grilled beef rib-eye, onion, tamarind, chili powder, fish sauce, roasted rice, Thai parsley



Panaeng Nue

Beef cooked in panaeng curry, kifer lime, chili, fish sauce, coconut milk



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Duck



Kaeng Ped Yang

Roasted duck in red curry, baby eggplant, cherry tomato, grapes, lychee, pineapple, sweet basil, fish sauce, coconut milk



Poh Pia Ped

Shredded duck crêpes, leeks, cucumber, homemade hoisin sauce

Ped Yang

Roasted duck, bok choy, pickled ginger, oyster sauce, soy sauce, honey

Seafood



Goong Mong Korn Pad Pong Kari

Lobster in yellow curry, capsicum, onion, Thai celery, fish sauce, cream



Pla Samlee Daddiew

Deep fried Halwayo fish, green mango salad, onion, tomato, chili, honey, cashew nut



Poo Nim Pad Prik Thai Dam

Deep fried soft shell crab, black and green peppercorn, onion, capsicum, soya sauce, oyster sauce



Kiew Wan Pla

Red snapper green curry, baby eggplant, sweet basil, fish sauce, coconut milk



Goong Sam Rod

Fried prawns, Thai chili sauce

Goong Ob Wun Sen

Baked prawns, glass noodles, ginger, garlic, oyster sauce, soya sauce, whole black pepper



Khang Hoy

Mussels in red curry sauce, pineapple sauce, sweet basil, lemongrass, fish sauce

Goong Phow

Grilled Tiger Prawns, serve with Thai herb sauce and seafood sauce

Vegetables



Pad Pak Bung Fai Daeng

Stir fried morning glory, chili, garlic, soya bean sauce, oyster sauce



Pad Pak Choi

Stir fried bok choy, mushroom, chili, shitake mushroom, garlic



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RICE

Khao Pad Sapparot

Shrimps, squid, fried rice, pineapple, spring onion, raisin, cashew nut, curry powder, soya sauce

Khao Pad Talay

Shrimps, squid, fried rice, spring onion, egg, tomato, soya sauce



Khao Pad Khai

Eggs, fried rice, spring onion, soya sauce

Khao Pad Gratiem

Garlic, fried rice, spring onion, soya sauce



Khao Souy

Steamed jasmine rice

Khao Neaw

Steamed sticky rice



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DESSERT

Crape Khao Neaw Mamuang

Crêpes, sticky rice, mango, coconut cream

Tab Tim Grob

Water chestnut, tender coconut, taro, jackfruit, coconut milk

Phol La Mai Ruam

Assorted seasonal fruit platter



Taco Sago Pluek

Taro and sago, coconut cream



Chocolate Brownie

Avocado coconut ice cream, mango coulis



Pineapple Tart

With lemongrass ice cream



Homemade Ice cream

Coconut, avocado, banana, chocolate, jack fruit, lemon grass, mango, salted caramel, lime sorbet

Bua loy Ma Praow On

Taro glutinous rice ball, coconut milk



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