

## APPETIZERS

### THAI

**Gai Satay** Dhs 70  
Grilled marinated chicken satay, served with sweet peanut sauce

**Gai Hor Bai Toey** Dhs 70  
Marinated chicken wrapped in pandan leaves, deep fried and served with sweet soy sauce

**Poo Nim Sauce Kai Khem** Dhs 90  
Deep fried soft shell crab with salted egg sauce

**Miang Kham** Dhs 70  
Kale leaves with roasted peanuts, ginger, lime and toasted coconut with tamarind sauce

**Goong Takra** Dhs 75  
Crispy fried prawns coated with breadcrumbs, served in potato basket with sweet plum sauce

**Thai Chi Sharing Platter ( for 2 persons )** Dhs 178  
Combination of our popular appetizers, vegetable spring roll, pandan chicken, wontons, prawn tempura and papaya salad

### CHINESE

**Deep Fried Shrimp Wontons** Dhs 60  
With sweet and sour sauce

**Lettuce Wraps** Dhs 60  
With diced peking duck and mixed vegetable in oyster sauce

**Duck Spring Rolls** Dhs 65  
Roasted duck, spring onions, served with hoisin sauce

**Hong Kong Dim Sum** Dhs 65  
Steamed chicken and shrimp sui mai

**Crystal Prawn Dumplings** Dhs 60  
With ginger and soy dip

**"THAI CHI" Dimsum Selection** Dhs 90  
Combination of shui mai and dumplings with XO chili vinegar sauce

## SOUPS AND SALADS

### THAI

#### Soups

##### Tom Yam Gai. Goong or Talay

Classic hot and sour soup with mushroom, galangal and a touch of lemongrass

Chicken Dhs 75

Prawn Dhs 89

Seafood Dhs 89

##### Tom Kha Gai. Goong or Talay

Spicy coconut soup with seafoods and mushrooms, flavoured with lemongrass and galangal

Chicken Dhs 75

Prawn Dhs 89

Seafood Dhs 89

##### Thai Style hot pot

served on a clay pot with boiling herb and chicken stock. Accompany by raw ingredients, slice meat, prawns, squids, fish filet, Thai herbs and mixed vegetables.

Dhs 115

#### Salads

##### Yam Woon Sen

Glass noodles salad with prawns, squid and mushrooms, tossed with spicy lime dressing

Dhs 75

##### Yam Ma Khur

Roasted eggplant salad with deep fried prawns, quail egg in chili tamarind dressing

Dhs 75

##### Laab Gai

Minced chicken with mint and Thai basil

Dhs 65

##### Yam Tua Phu

Winged bean salad with minced chicken topped with quail egg, iceberg lettuce and tomatoes

Dhs 75

##### Laab Pla Salmon

Organic salmon "Thai style ceviche" Served chilled with diced raw salmon, lime leaves, sliced onions in spicy lime dressing

Dhs 89

##### Som Tam (V)

Green papaya salad with carrots, tomatoes, long beans and peanuts in spicy Thai lime dressing

Dhs 72

##### Yam Khao Tord (V)

Crispy rice salad with red curry paste, peanuts, grated coconut, topped with lime dressing

Dhs 75

### CHINESE

#### Soups

##### Hot and Sour Soup

With Chicken, Seafood or Vegetable

Chicken Dhs 58

Seafood Dhs 65

##### Sweet Corn Soup

With Chicken, Crab meat or Vegetable

Chicken Dhs 55

Crab meat Dhs 65

## CURRY AND SIZZLING SPECIALTIES

### THAI

#### Curry

##### Gaeng Khiew Waan Gai, Neua or Goong

Coconut green curry with thai baby eggplant, lime leaves and sweet basil

Chicken Dhs 116

Beef Dhs 125

Prawn Dhs 121

##### Gaeng Ped Gai, Neua or Goong

Coconut red curry with thai baby eggplant, lime leaves and sweet basil

Chicken Dhs 116

Beef Dhs 125

Prawn Dhs 121

##### Gaeng Ped Pet Yang

Roasted duck, cherry tomatoes, pineapple and sweet basil in coconut red curry

Dhs 116

##### Kang Massaman Gae

Slow braised lamb shank in aromatic massaman curry served with steamed jasmine rice

Dhs 121

### CHINESE

#### Sizzling Specialties

##### Sizzling Prawns

With chilli, garlic and shitake mushrooms

Dhs 110

##### Sizzling Lamb Fillet

With spring onions, ginger and garlic

Dhs 95

##### Sizzling Beef

With garlic, water chestnut, black mushrooms and vinegar

Dhs 105

## SEAFOOD

### THAI

#### Hormok talay

Thai style soufflé topped with coconut milk and served with steamed jasmine rice

Dhs 90

#### Pla Kao Lard Prik

Deep fried whole hammour with sweet chilli sauce

Dhs 135

#### Choo chee Salmon

Slow cooked organic salmon with wok fried bean sprouts, red curry sauce and crispy cha om vegetables

Dhs 125

#### Goong Yang Krapao Grob

Grilled tiger prawns topped with hot basil sauce and Thai peppercorn

Dhs 120

#### Poo Nim Pad Phong Karee

Deep fried soft shell crab tossed with yellow curry sauce

Dhs 120

#### Pla Pao

Wild seabass marinated fish filet with bokchoy, lime leaves, wrapped in banana leaf

Dhs 130

#### Goong Pao

Char-grilled jumbo prawns, served with sweet plum and Thai chilli lime sauce

Dhs 150

### CHINESE

#### Thai Chi Special Corn Prawns

With corn flakes and curry leaves

Dhs 95

#### Sweet And Sour Prawns

With lychee, peppers and pineapple

Dhs 105

#### Steamed Whole Hammour

With shitake mushrooms, spring onion, ginger topped with supreme soy sauce

Dhs 140

## MEAT AND POULTRY

### THAI

#### Gai or Neua Pad Krapao

Stir fried minced chicken or beef with sweet basil from our "Thai Chi" Garden

Chicken Dhs 80

Beef Dhs 95

#### Seaklong yang

Slow cooked beef ribs served with chili lime dipping sauce

Dhs 110

#### Seaklong yang BBQ sauce

Red curry glazed Angus Beef ribs Thai style

Dhs 110

#### Seaklong Kae Phad Prik Sod

Marinated lamb rack with fresh chili peppers topped with Thai style peppercorn sauce

Dhs 115

#### Neua Yang Trakrai

Char grilled beef tenderloin with lemon grass served with chilli and lime sauce

Dhs 99

### CHINESE

#### Traditional Roasted Peking Duck (Half or Whole)

Served with homemade pancakes and hoisin sauce

Half Dhs 125

Whole Dhs 230

#### Crispy-Fried Peking Duck "Thai Chi Style" (Half or Whole)

Served with homemade pancakes and hoisin sauce

Half Dhs 125

Whole Dhs 230

#### Szechuan style chicken fillet

With cashew nuts, dried chili and spring onions

Dhs 90

#### Beef broccoli Oyster

Wok-fried beef, broccoli in oyster sauce

Dhs 95

#### Sweet & Sour Chicken

With lychee, peppers and pineapple

Dhs 90

#### Black pepper beef

Wok fried angus beef tenderloin with Malaysian black pepper sauce

Dhs 129

## VEGETABLE, RICE AND NOODLES

### THAI

#### Pad Pak Kana Nam Man Hoy (V)

Stir-fried kale leaves with mushroom soy sauce

Dhs 65

#### Pad Pak Ruan Mit (V)

Stir-fried fresh broccoli, snow peas, carrots, asparagus, and baby corn in mushroom soy sauce

Dhs 80

#### Khao Obb Saporod

Baked steam rice with cashew nuts, pineapple, chicken and mushroom in a grilled pineapple shell

Dhs 85

#### Pad Thai Hor Kai

Famous Thai fried noodles with prawns, bean sprouts and tofu served in an egg envelope

Chicken Dhs 87

Prawn Dhs 100

#### Pad Si-lew Gai

Fried rice noodles with chicken, egg and kale leaves in dark soy sauce

Dhs 70

#### Khao Pad Kai, Gai, Neua or Talay

Fried jasmine rice with spring onions and egg

Chicken Dhs 65

Beef Dhs 70

Seafood Dhs 75

#### Thai Jasmine Steamed Rice

Dhs 23

### CHINESE

#### Spicy "Ma Poh" Tofu (V)

With diced shitake mushrooms, chilli and pickled vegetable

Dhs 67

#### Braised Shiitake Mushrooms (V)

With seasonal green vegetables

Dhs 67

#### Sauteed "Kung Pao" Tofu (V)

With dried chilli, cashew nuts, celery and onion

Dhs 67

#### "Thai Chi" Supreme Fried Rice

With BBQ chicken, peking duck, shrimps, shiitake mushrooms and egg

Dhs 70

#### Quick-Fried Noodles

With barbequed chicken and shrimps "Hong Kong style"

Dhs 75

#### Vegetable Fried Rice (V)

Fried rice, baby corn, carrots, asparagus and spring onions

Dhs 48

#### Broccoli in Oyster Sauce

Topped with fried garlic and red chilli

Dhs 65

## THAI CHI DESSERTS

### **Crispy-fried bananas**

With honey, sesame seeds and vanilla ice cream

Dhs 60

### **Crispy "Taro" wonton**

Stuffed wontons with taro paste and coconut milk served with vanilla ice cream

Dhs 55

### **Coconut pana cotta**

With raspberry, citrus crumbled and Sweet pandan sauce

Dhs 55

### **Banana cake**

Served warm with coconut milk and milk chocolate sorbet

Dhs 55

### **Tub Tim Krob**

Water chestnut ruby in sweet coconut milk and topped with crushed ice

Dhs 53

### **Fresh fruit platter**

A selection of fresh seasonal fruits

Dhs 53

### **Fresh Thai mango (seasonal)**

With coconut flavored sticky rice

Dhs 65