



CONTEMPORARY CHINESE

Thai Chi

*2 Restaurants
under one roof*

TRADITIONAL THAI

GENUINE ORIENTAL CUISINE



Thai Menu

In order to maximize your enjoyment of our Thai food and its vast variety of flavours, we would like to make the following observations and suggestions.

A Thai meal is about socialising. Therefore, in the same way as with an Arabic meal, you should order several dishes which are placed in the center of the table and shared by everyone, similar to a “mezzeh”. This will help you balance the different flavours and textures.

In particular, soups are always eaten in conjunction with the main meal, and not as an appetizer. Order your soup to be served at the same time as your main course. Steamed rice should be served on your main plate, the soup in the small bowl to the left, and then help yourself to the selection of main courses from the table.

By eating all these dishes at the same time you will find each dish complements the other, bringing out individual flavours, Offsetting the very spicy against the more delicate and enhancing your overall experience of Thai cuisine at its best!

Chinese Menu

The beauty of Chinese cuisine is the variety of tastes and textures it has to offer. At Thai Chi we specialize in food from all regions and below are details on each area, which will help you to choose the perfect combination every time.

Szechuan in the West, Canton in the South, Beijing in the North and Shanghai in the East, each offer a wonderful array of different flavours.

In Beijing, the cold northerly climate strongly affects the cuisine. It has influences of Mandarin, Manchurian and Mongolian - wheat is more popular than rice, and to glaze, barbeque or spit-roast meat is common, with lamb being the most popular meat. Sauces are robust and rich, using many spices, soy sauce and garlic.

Cantonese cooking in the South is entirely different. Here stir-frying produces both inventive and colourful food. A sub-tropical climate, perfect for growing fruit, has ensured that many savoury dishes include fruit, as well as fish and seafood. Very little meat is eaten and it is common for dishes to be braised in soy sauce giving the famous 'red' colour. Indeed soy is used extensively in this region and rice always accompanies a meal.

In the East more starch is eaten. Rice is served as an accompaniment and for stuffings. Rice wine is used in abundance to perfectly complement the range of fish and seafood caught along the coastline.

The people of Shanghai are famed for their 'sweet tooth' and this reflects even in savoury dishes.

Szechuan cooking from the West is hearty and spicy. The use of chillies and spices is common, producing hot and sour and piquant flavours. Pickles feature and the foods are traditionally drier.



APPETIZERS

THAI

Gai Satay Dhs 78
Grilled marinated chicken satay, served with sweet peanut sauce

Gai Hor Bai Toey Dhs 78
Marinated chicken wrapped in pandan leaves, deep fried and served with sweet soy sauce

Poo Nim Sauce Kai Khem Dhs 101
Deep fried soft shell crab with salted egg sauce

Miang Kham Dhs 78
Kale leaves with roasted peanuts, ginger, lime and toasted coconut with tamarind sauce

Goong Takra Dhs 84
Crispy fried prawns coated with breadcrumbs, served in potato basket with sweet plum sauce

Thai Chi Sharing Platter (for 2 persons) Dhs 200
Combination of our popular appetizers, vegetable spring roll, pandan chicken, wontons, prawn tempura and papaya salad

CHINESE

Deep Fried Shrimp Wontons Dhs 67
With sweet and sour sauce

Lettuce Wraps Dhs 67
With diced peking duck and mixed vegetable in oyster sauce

Duck Spring Rolls Dhs 73
Roasted duck, spring onions, served with hoisin sauce

Hong Kong Dim Sum Dhs 74
Steamed chicken and shrimp sui mai

Crystal Prawn Dumplings Dhs 67
With ginger and soy dip

“THAI CHI” Dimsum Selection Dhs 101
Combination of shui mai and dumplings with XO chili vinegar sauce

(V) Vegetarian

All prices are inclusive of service charge, 7% municipality tax & 5% VAT

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 84
Prawn	Dhs 100
Seafood	Dhs 100

Tom Kha Gai, Goong or Talay

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

Chicken	Dhs 84
Prawn	Dhs 100
Seafood	Dhs 100

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 129

Salads

Yam Woon Sen

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

Dhs 84

Yam Ma Khur

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

Dhs 84

Laab Gai

Minced chicken with mint and Thai basil

Dhs 73

Yam Tua Phu

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

Dhs 84

Laab Pla Salmon

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

Dhs 100

Som Tam (V)

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

Dhs 81

Yam Khao Tord (V)

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

Dhs 84

CHINESE

Soups

Hot and Sour Soup

With Chicken, Seafood or Vegetable

Chicken	Dhs 65
Seafood	Dhs 73

Sweet Corn Soup

With Chicken, Crab meat or Vegetable

Chicken	Dhs 62
Crab meat	Dhs 73

(V) Vegetarian

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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 130
Beef Dhs 140
Prawn Dhs 135

Gaeng Ped Gai, Neua or Goong

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

Chicken Dhs 130
Beef Dhs 140
Prawn Dhs 135

Gaeng Ped Pet Yang

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

Dhs 130

Kang Massaman Gae

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

Dhs 135

CHINESE

Sizzling Specialties

Sizzling Prawns

With chilli, garlic and shitake mushrooms

Dhs 123

Sizzling Lamb Fillet

With spring onions, ginger and garlic

Dhs 106

Sizzling Beef

With garlic, water chestnut, black mushrooms and vinegar

Dhs 117

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SEAFOOD

THAI

Hormok talay

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

Dhs 101

Pla Kao Lard Prik

Deep fried whole hammour with sweet chilli sauce

Dhs 151

Choo chee Salmon

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

Dhs 140

Goong Yang Krapao Grob

Grilled tiger prawns topped with hot basil sauce and Thai peppercorn

Dhs 134

Poo Nim Pad Phong Karee

Deep fried soft shell crab tossed with yellow curry sauce

Dhs 134

Pla Pao

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

Dhs 145

Goong Pao

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

Dhs 168

CHINESE

Thai Chi Special Corn Prawns

With corn flakes and curry leaves

Dhs 106

Sweet And Sour Prawns

With lychee, peppers and pineapple

Dhs 117

Steamed Whole Hammour

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

Dhs 156

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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 90
Beef Dhs 106

Seaklong yang

Slow cooked beef ribs served with chilli lime dipping sauce

Dhs 123

Seaklong yang BBQ sauce

Red curry glazed Angus Beef ribs Thai style

Dhs 123

Seaklong Kae Phad Prik Sod

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

Dhs 129

Neua Yang Trakrai

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

Dhs 111

CHINESE

Traditional Roasted Peking Duck (Half or Whole)

Served with homemade pancakes and hoisin sauce

Half Dhs 140
Whole Dhs 257

Crispy-Fried Peking Duck “Thai Chi Style” (Half or Whole)

Served with homemade pancakes and hoisin sauce

Half Dhs 140
Whole Dhs 257

Szechuan style chicken fillet

With cashew nuts, dried chilli and spring onions

Dhs 101

Beef broccoli Oyster

Wok-fried beef, broccoli in oyster sauce

Dhs 106

Sweet & Sour Chicken

With lychee, peppers and pineapple

Dhs 101

Black pepper beef

Wok fried angus beef tenderloin with Malaysian black pepper sauce

Dhs 144

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VEGETABLE, RICE AND NOODLES

THAI

Pad Pak Kana Nam Man Hoy (V) Stir-fried kale leaves with mushroom soy sauce	Dhs 73
Pad Pak Ruan Mit (V) Stir-fried fresh broccoli, snow peas, carrots, asparagus, and baby corn in mushroom soy sauce	Dhs 90
Khao Obb Saparod Baked steam rice with cashew nuts, pineapple, chicken and mushroom in a grilled pineapple shell	Dhs 95
Pad Thai Hor Kai Famous Thai fried noodles with prawns, bean sprouts and tofu served in an egg envelope	Chicken Dhs 97 Prawn Dhs 112
Pad Si-lew Gai Fried rice noodles with chicken, egg and kale leaves in dark soy sauce	Dhs 78 Chicken Dhs 73 Beef Dhs 78 Seafood Dhs 84
Khao Pad Kai, Gai, Neua or Talay Fried jasmine rice with spring onions and egg	
Thai Jasmine Steamed Rice	Dhs 26

CHINESE

Spicy “Ma Poh” Tofu (V) With diced shitake mushrooms, chilli and pickled vegetable	Dhs 75
Braised Shiitake Mushrooms (V) With seasonal green vegetables	Dhs 75
Sauteed “Kung Pao” Tofu (V) With dried chilli, cashew nuts, celery and onion	Dhs 75
“Thai Chi” Supreme Fried Rice With BBQ chicken, peking duck, shrimps, shiitake mushrooms and egg	Dhs 78
Quick-Fried Noodles With barbequed chicken and shrimps †Hong Kong style	Dhs 84
Vegetable Fried Rice (V) Fried rice, baby corn, carrots, asparagus and spring onions	Dhs 54
Broccoli in Oyster Sauce Topped with fried garlic and red chilli	Dhs 73

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THAI CHI DESSERTS

Crispy-fried bananas With honey, sesame seeds and vanilla ice cream	Dhs 67
Crispy “Taro” wonton Stuffed wontons with taro paste and coconut milk served with vanilla ice cream	Dhs 62
Coconut pana cotta With raspberry, citrus crumbled and Sweet pandan sauce	Dhs 62
Banana cake Served warm with coconut milk and milk chocolate sorbet	Dhs 62
Tub Tim Krob Water chestnut ruby in sweet coconut milk and topped with crushed ice	Dhs 60
Fresh fruit platter A selection of fresh seasonal fruits	Dhs 60
Fresh Thai mango (seasonal) With coconut flavored sticky rice	Dhs 73

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GENUINE ORIENTAL CUISINE

余懷望美人兮天一方客
吹洞簫者倚歌而和之
聲嗚然如怨如慕如泣如訴
餘音嫋嫋不絕

