

### *Concept Note*

*Thai-Chi takes its inspiration from the classic dishes of 5 Far East Countries – Japan, Thailand, Vietnamese, Chinese, Korean and turns them into elegant versions of themselves.*

*Thai-Chi showcases a broad spectrum of Pan Asian cuisine through delicate flavours and responsibly sourced local ingredients.*

*Thai-Chi follows an ingredient driven philosophy grounded in traditions but with subtly original results.*

*It is a contemporary Pan Asian Restaurant inspired by the dynamic and fluid flavours of the Far East with imaginative presentations, modern cuisines and European flares.*

# BREAKFAST

*Available Saturday, Sunday and Public Holidays 8am to 11am*

## HOUSE PLATTER — 1100 [EG]

2 eggs omelet or scrambled, basil baked beans, sautéed mushrooms, grilled tomato, multigrain toast

## COUNTRY BREAKFAST — Chicken 1100 | Veg 850 [EG]

Spiced chicken sausage or spicy mixed veg sausage, hash browns, multigrain toast, creamed spinach

Optional — two fried eggs sunny side up

## EGGS BENEDICT — 1000 [EGP]

2 poached eggs, bacon, english muffin, hollandaise sauce

## SMOKED SALMON TOAST — 1100 [S]

Dill gravlax, cream cheese, micro greens, citrus

## AVOCADO MULTIGRAIN TOAST — 900 [V]

Feta cheese, avocado mash, cherry tomato, olive oil

## CINNAMON PANCAKES — 750 [E]

2 drop pancakes, maple syrup, mascarpone dollop, rosemary

## FRESH FRUIT BOWL — 550 [VE]

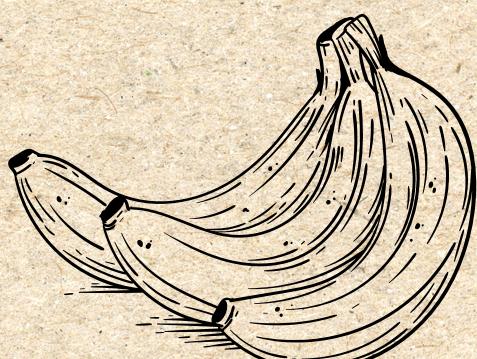
Mint and orange syrup, vanilla yogurt

## SMOOTHIES

Seasonal oranges — 500

Banana, blueberries, oat cluster, vanilla yogurt — 400

Pineapple, coconut, almond milk, dates — 400



# LUNCH & DINNER

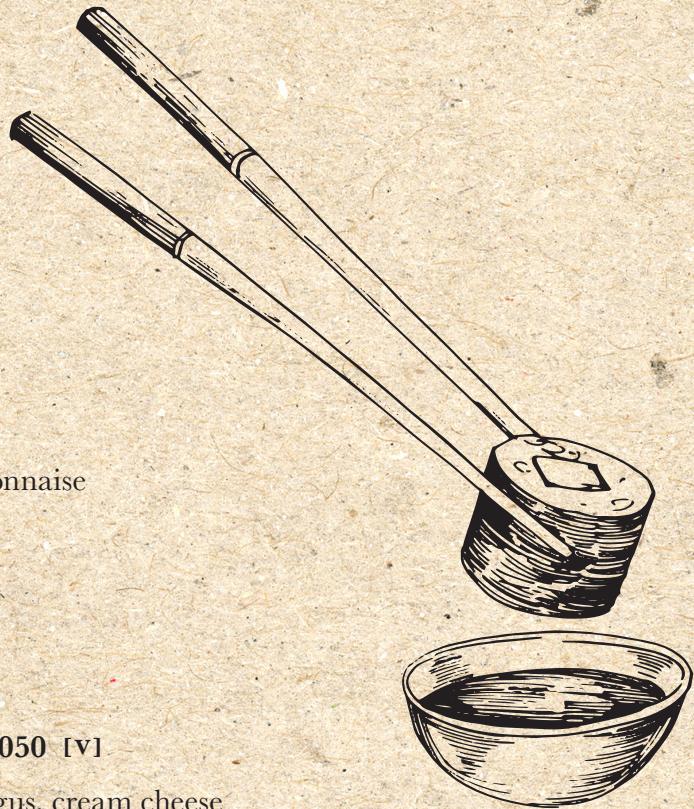
*Menu Available Daily from 12h to 21h30*

## SUSHI

*Behold the power of fish and rice!*

### **Far East Rolls — 1350 [s]**

Prawn, salmon, salmon roe



### **👑 Surf & Turf — 1350 [s]**

Beef fillet tataki, salmon, prawn, dashi dip

### **Spicy Tuna — 1250 [s] 🐠**

Yellow fin tuna, pickled cucumber, spicy mayonnaise

### **Shrimp Tempura — 1250 [s]**

Shrimp tempura, avocado

### **Cream Cheese & Mushroom — 1050 [v]**

Duo of button and shiitake mushroom, asparagus, cream cheese

### **Classic Vegetable Tempura — 1050 [v]**

Crispy tempura vegetable, spinach, spicy aioli

## SALADS

### **Traditional Thai Papaya Salad — 950 [v n gf]**

Papaya, carrot, cherry tomato, french beans, cashew nuts, tamarind sauce



### **Seafood Salad — 1110 [gf]**

Prawn, fish, calamari, tomato, celery, red onion, lime dressing



### **Duck Salad — 1350 [g e]**

Crispy duck, carrot, boiled egg, barbecue sauce

### **Chinese Cucumber Salad — 850 [gf v n]**

Cucumber, sesame oil, light soya, bullet chilli

## **BAO BASKET (4 pcs)**

*To Bao or not to Bao, that is the question*

### **👑 Classic Taiwanese — 1250 [P N G]**

Grilled pork belly, peanut powder, cilantro, hoisin sauce

### **Butter Milk Fried Chicken — 1250 [G]**

Spicy mayonnaise, scallions, kimchi slaw

### **👑 Mala Spice Mushroom — 1250 [V E G]**

Shitake, button, oyster, black fungus, mala spice

### **Crispy Thai Fish — 1150 [S G]**

Panko crumb fish, nam pla prik sauce, leeks

## **DIM SUM (4 pcs)**

*You dim sum, you lose sum*

### **👑 Hargau Purple — 1300 [S G]**

Prawn wrap, bamboo shoot

### **Pork and Prawn Shui Mai — 1250 [P S G]**

Open dumpling with pork and prawn

### **Chicken Enoki Mushroom — 1150 [G]**

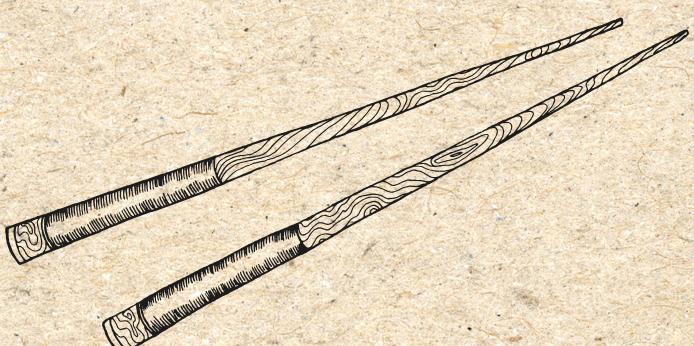
Minced chicken, enoki dumpling

### **👑 Crystal Dumpling with Pine Nut — 1150 [V N GF]**

Signature transparent vegetable dumpling

### **Tofu and Spinach — 1050 [V G]**

Wilted spinach, garlic tofu

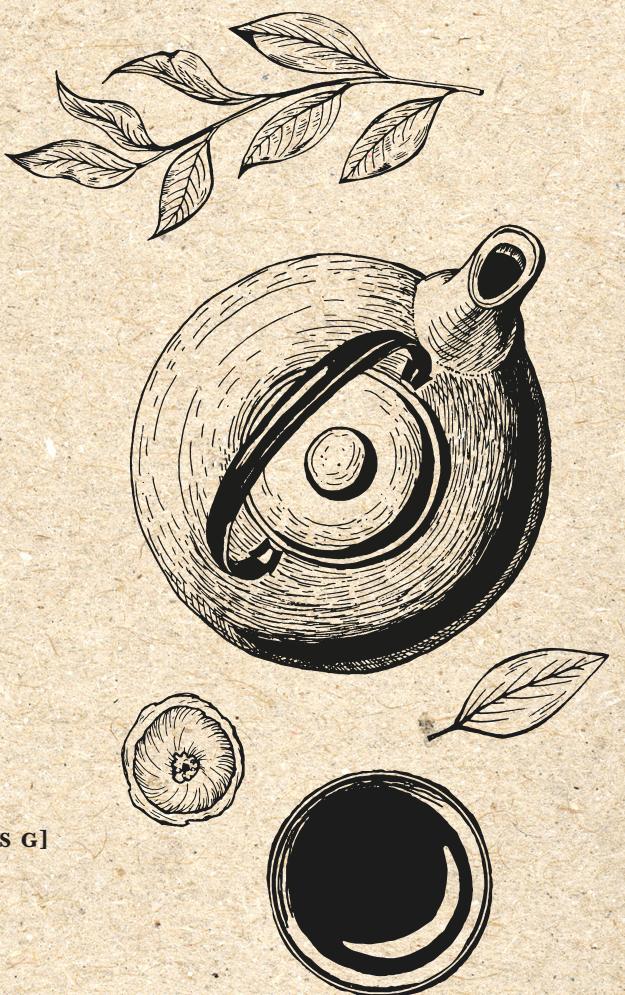


## ASIAN TAPAS

*Where every flavour tells a story*

### 👑 Braised Coconut Pork Belly — 1550 [P GF]

24 hrs braised pork belly, coconut jelly



### Salt and Pepper Calamari — 1550 [s g] 🌶

Crispy fried calamari, bullet chili oil, basil

### Tempura Prawns — 1550 [s g]

Thai style prawns coated lightly in sago flour

### Vietnamese Style Prawn Spring Rolls — 1550 [s g]

Rice Paper, prawns, mint, lettuce, carrot, sweet chilli

### Sugarcane Prawn — 1550 [s]

Minced prawns, lemon grass, honey oyster sauce

### Chicken Satay — 1250 [N GF]

Chicken fillets coated in peanut sauce

### Dry Chilli Beef — 1250 [N GF] 🌶

Leeks, cashew nuts

### 👑 Lotus Chip — 1100 [VE GF]

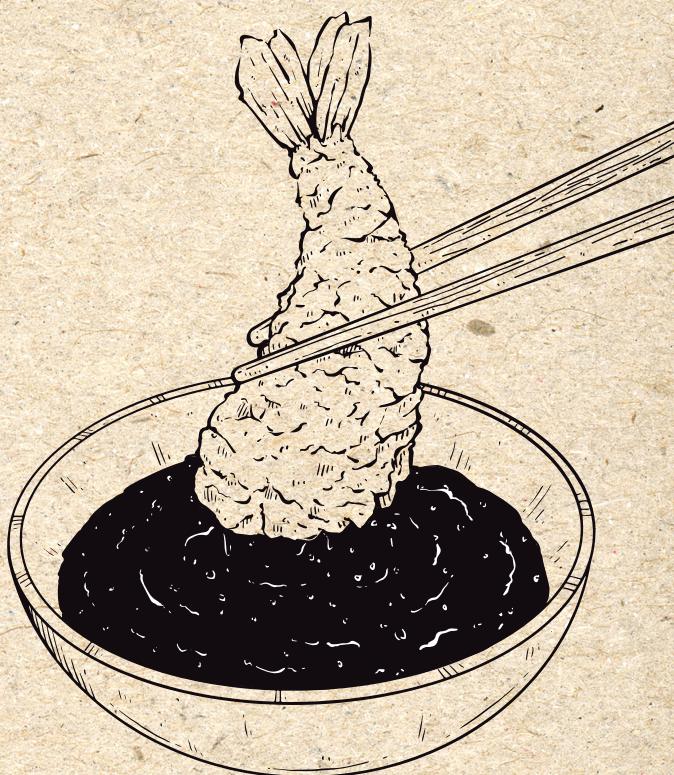
Asparagus, bambôo shoot, sichuan drizzle

### Tofu Skin Rolls — 1100 [VE GF]

Tofu skin, tofu noodles, ponzu drizzle, garlic chives

### Sweet Corn Fritters — 1100 [V G]

Flavoured with Thai spices



## SOUPS

*Ladles down, Bowls up*

**Vietnamese Pho — 1200 [G E P]**

Noodles, chicken broth, boiled egg

**Wonton Dumpling — 1100 [S G]**

Fish dumpling, spring onion

**Tom Yum — 1200 [S GF] ⚡⚡**

Chicken, prawn, tofu

## COMFORT FOOD

*Explore a world of flavours – slurp the freshness, savour the goodness*

### JAPAN

**Duo of Lobster and King Prawn — 3250 [S GF]**

Chili French beans, salted miso butter

**👑 Pan Seared Salmon — 2750 [S GF]**

Wilted pok choy, katsu curry

**Char Grilled Pork Chop — 2500 [P GF N] ⚡**

Black sesame glaze, wasabi mash, crispy daikon

### SINGAPORE

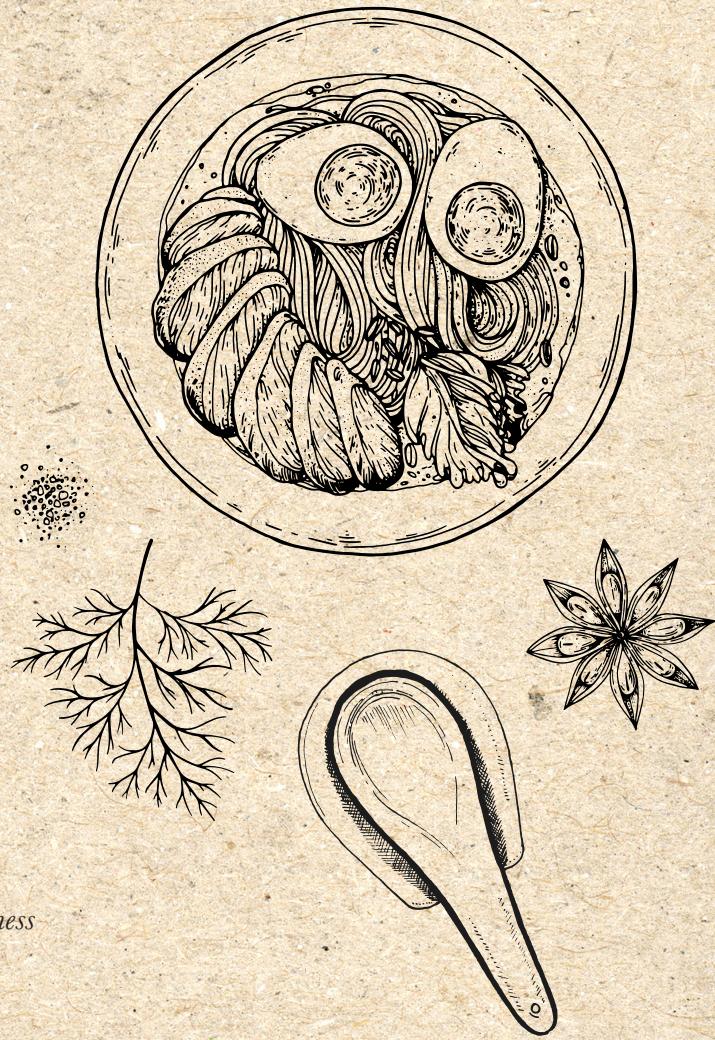
**👑 Singapore Chili Crab — 2750 [S] ⚡⚡**

Chili oil, leeks, garlic

### KOREA

**👑 Korean Bulgogi Lamb Rack — 2200 [GF]**

Cauliflower sticky rice, pickles



## CHINA

### **Garlic Prawns — 2200 [GF]**

Brandy flamed prawns , green beans, garlic, black pepper

## VIETNAM

### **Beef Hot Pot — 1300**

Beef, white onion, broccoli, carrots, cauliflower, black soy sauce

## THAILAND

### **Pan Fried Tilapia — 2000 [GF S] 🌶**

Fried tilapia fillets, chilli, garlic

### **👑 Honey Duck — 2500 [G]**

Honey glazed crispy duck, spinach

### **Spare Ribs — 1950 [GF P]**

Pork spare ribs, garlic, pepper

### **Basil Chicken — 1850 [GF] 🌶**

Chicken, basil, chilli, garlic

### **Tofu Chu Chi — 1600 [VE] 🌶**

Fried tofu, bamboo shoots, thai herbs

### **Veg Green Curry — 1600 [GF V]**

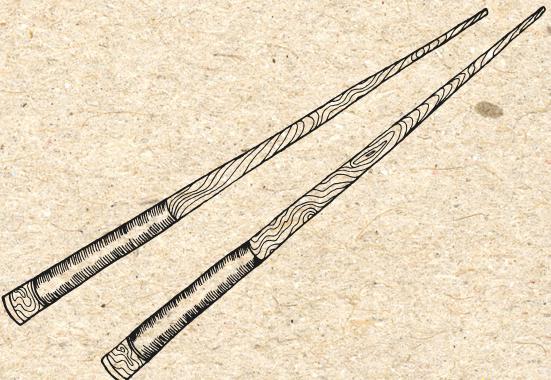
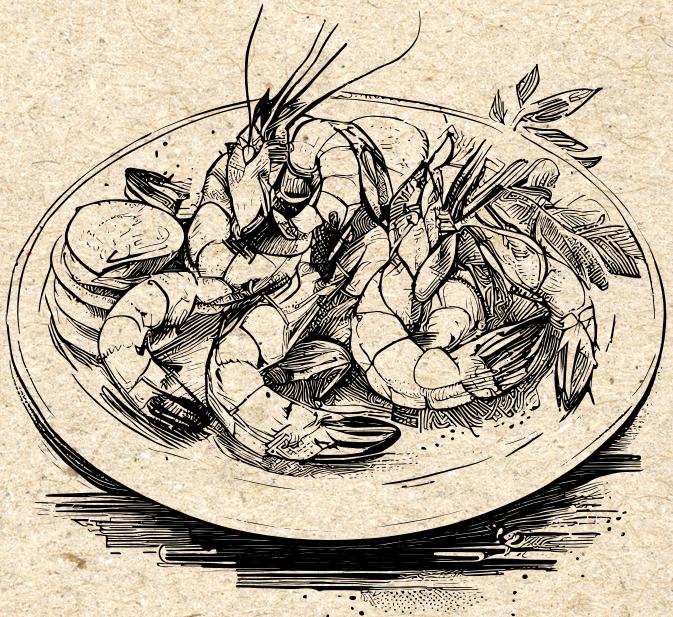
Assorted vegetables, Thai green curry, basil

### **Classic Red or Green Thai Curry [GF S] 🌶**

Chicken – 1900 | Beef – 1900 | Prawn – 2100

### **Garlic Pok Choy — 1400 [GF VE] 🌶**

Pok choy, garlic, chilli



## RICE AND NOODLES

### **Pad Thai [G N S]**

Wok tossed noodles, tamarind sauce, bean sprouts, peanuts

Veg - 1500 | Chicken - 1700 | Prawn - 1900

### **Fried Rice [E S]**

Seasonal Vegetables - 950 | Chicken - 1150 | Prawn - 1350 | Egg - 950

### **Udon Noodles [G E S]**

Seasonal Vegetables - 1200 | Chicken - 1700 | Prawn - 1900 | Egg - 1200



## KIDS MENU — 800

*For the little Angels*

**Crispy Chicken Nuggets**

**Golden Fried Fish Fingers**

**Mixed Vegetarian Sausages**

**Thai Style Vegetarian Spring Rolls**

All served with a choice of hand cut potato fries OR hand cut sweet potato fries OR mashed potatoes and coleslaw.

# **DESSERT — 800**

*Desserts are simple pleasures that can sustain people even during difficult times*

## **DESSERT NAME [G N D]**

White chocolate matcha lava, garden angel strawberry and yuzu salsa, green tea & vanilla chantilly, almond brittles

## **DESSERT NAME [N D]**

Lemon & basil light crème, snow white coconut glacier, semi roasted sesame crisps, spiced pandan nectar

## **👑 DESSERT NAME [D E F G F N F]**

Salted caramel ice cream, gold caramel popcorn, miso evaporated milk spread, burnt dark chocolate splinters

## **👑 DESSERT NAME [G N D]**

Chocolate bombe, sinful surprise & ovaltine rusk, pistachio and lime emulsion, air fried sweetened noodle nest

## **DESSERT NAME [G F N F D]**

House churned gelato, Pan Asian coulis & passionfruit semi-freddo halves, lime & mint tea pebbles

### **INFORMATION:**

V – Vegetarian

G – Contains Gluten

E – Contains Egg

S – Contains Seafood

P – Contains Pork

Ve – Vegan

D – Contains Dairy

GF – Gluten Free

EF – Egg Free

NF – Nut Free

N – Contains Nuts

 – Mild Spice

 – Spicy

 – Chef's Recommendation