

余懷望義人兮天一方客  
吹洞簫  
聲兮  
泣如訴

# THAI CHI

PAN ASIAN RESTAURANT




# 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 the main course 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's common for dishes to be braised in soy sauces 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 the 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 & "DIM SUM"

### **Gai Satay** (CR/P)

Grilled marinated chicken skewers served with sweet peanut sauce

**Dhs 45**

### **Khanom Pang na Goong** (CR/GL/SB)

Thai style deep fried shrimps paste on bread served with sweet sour dip

**Dhs 45**

### **Poa Pia Tord** (GL/SB) (V)

Deep fried spring roll with vegetables

**Dhs 35**

### **Crispy Prawns** (CR/M/E)

With wasabi mayo and mango salsa

**Dhs 48**

### **Crispy Mushroom** (GL) (V)

Battered fried mushroom wok tossed with cornflakes & curry leaves

**Dhs 35**

### **Steamed "Sui Mai"** (GL/SS/E/CR)

Stuffed prawns and chicken paste, with flour dumplings wrap

**Dhs 35**

### **Steamed Prawn Dumplings** (CR/SS/GL)

Stuffed prawn paste with bamboo shoots with wheat flour dumpling wrap

**Dhs 50**

### **Pan-fried chicken Dumplings** (GL/SS/SB)

With minced chicken, cabbage & spring onion served with chili soya vinaigrette

**Dhs 45**

### **Steamed vegetable dumplings** (GL/SB/SS) (V)

With cabbage, carrots and mushroom served with soya

**Dhs 40**

(CR) Crustaceans (F) Fish (GL) Gluten (SB) Soybeans (SS) Sesame seeds  
(P) Peanuts and tree nuts (E) Eggs (M) Milk

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## SOUP'S & SALADS

### **Tom Yum Goong or Gai (CR)**

Classic Thai style hot & sour soup, Shrimps or Chicken with mushroom, galangal & lemongrass

**Dhs 40/40**

### **Tom Kha Goong or Gai (CR)**

Spicy coconut soup with fresh mushrooms, galangal & lemongrass with Shrimps or Chicken

**Dhs 50/45**

### **Hot & Sour Soup (CR/SB/GL)**

With Chicken / Shrimps or Veg

**Dhs 40/40/35**

### **Sweet Corn Soup (GL/CR)**

With Crab meat / Chicken or Veg

**Dhs 45/40/35**

### **Shrimps Wonton Soup (GL/CR)**

Shrimps wonton, seaweed & spring onions

**Dhs 40**

### **Som Tam (P/CR)**

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

**Dhs 45**

### **Yam Woon Sen Sea Food or Veg (CR/P/GL)**

Glass noodles salads with prawns, squids and white fungus tossed with spicy lime dressing

**Dhs 55/45**

### **Laab Gai (CR)**

Minced chicken salad with mint leaves and Thai herbs

**Dhs 45**

### **Yam Khao Tord (GL/P) (V)**

Crispy rice salad with red curry paste, peanut and grated coconut tossed with lime dressing

**Dhs 45**

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## MEAT AND POULTRY

### **Roast Duck (half or whole)** (SB/GL)

Served with pancake and Hoisin sauce

Dhs 140/260

### **"Kung Pao" Chicken** (E/SB/GL) (P)

Wok-fried chicken cubes, onion,  
dried red chili, pepper & cashew nuts

Dhs 55

### **Sweet & Sour Chicken** (E/SB/GL)

With lychees, peppers and pineapple

Dhs 55

### **Black Pepper Beef** (GL/SB)

With French Beans, onions and wok  
tossed in pepper sauce.

Dhs 60

### **Stir-fry Sliced Beef & mushrooms** (GL/SB/SS/E)

With oyster sauce and vegetables

Dhs 60

### **Crispy Shredded Beef** (GL/SB/SS/E)

With chilli cooked in spicy sweet & sour sauce

Dhs 60

### **Pad Krapao Gai** (E/SB/CR)

Stir fried minced chicken with chilli, garlic  
and hot Thai basil

Dhs 55

### **Pad Krapao Nua** (E/SB/CR)

Stir fried minced beef with chilli, garlic  
and hot Thai basil

Dhs 60

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## SEAFOOD

### **Sweet & Sour Prawn** (CR/GL)

With lychee, peppers and pineapple

**Dhs 60**

### **Chilli Garlic Prawns** (CR/GL)

Wok-fried with dried chilli & garlic

**Dhs 60**

### **Cornflake Prawns** (CR/GL)

With cornflakes and curry leaves

**Dhs 60**

### **Goong Pao** (CR/GL)

Thai style grilled jumbo prawns served with Thai chilli lime sauce

**Dhs 78**

### **Pla Yang** (F/CR)

Grilled seabass fillet served with Thai chilli lime sauce

**Dhs 82**

### **Steamed Fish (catch of the day)** (F/SS/SB)

With ginger, spring onion in supreme soya broth and fragrance oil

**Dhs 82**

### **Pla Lard Prik (catch of the day)** (F/GL/CR)

Deep fried fish with sweet chilli tamarind sauce

**Dhs 82**

### **Pla Nung Manaw (catch of the day)** (F/CR)

Thai style steam fish with Thai herbs in spicy lime broth

**Dhs 82**

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## VEGETARIAN DISHES

### Eggplant Chilli (GL/SB) (V)

Deep fried eggplant wok tossed  
with sweet chilli garlic sauce

Dhs 40

### Spicy "Ma Poh" Tofu (SB/GL/SS)

With shiitake mushrooms cooked  
in soya chilli beans

Dhs 50

### Gaeng Khiew Waan Pak

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

Dhs 50

### Stir-fry mixed Vegetables (SB/SS/GL)

With garlic & soya sauce

Dhs 40

### Clay Pot "Tofu & Mushrooms" (GL/SB/SS)

Braised tofu, mushrooms and bamboo  
shoots in soya sauce

Dhs 45

### Choice of Greens (GL/SB/SS)

Wok fried with garlic and fragrance oil:

- Kang Kung (morning glory)
- Chinese Cabbage
- Pak Choi
- Lettuce

Dhs 35

Dhs 35

Dhs 35

Dhs 35

## CURRIES & SIZZLERS

### Gaeng Khiew Waan / Chicken / Beef or Prawns (CR/E)

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

Dhs 60/65/65

### Gaeng Ped / Chicken / Beef or Prawns (CR/E)

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

Dhs 65/65/65

### Gaeng Ped Pet Yang (CR)

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

Dhs 70

### Sizzling Prawns (CR/SS/SB/GL)

With chilli, garlic and black fungus

Dhs 65

### Sizzling Beef (GL/SS/SB)

With spring onion, ginger and onion

Dhs 65

### Sizzling Fish (catch of the day) (F/SB/SS)

With ginger, dried chilli, black fungus and  
shredded vegetable in oyster sauce

Dhs 85

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## RICE & NOODLES

### **Pad Thai** (CR/GL/P/E)

Thai style wok fry noodles with prawns / chicken or veg, beansprouts and tofu cooked in sweet tamarind sauce

**Dhs 60/55/50**

### **Mee Fun** (GL/E/SS/SB)

Wok fried rice vermicelli with 'char sui' chicken egg and vegetables in Singaporean style curry flavor

**Dhs 55/40**

### **Quick-Fried Noodles** (GL/SS/SB) (V)

With mushrooms, chives & beansprouts

**Dhs 40**

### **Khao Pad Gai, Neua or Goong** (CR/SB/E)

Wok fried jasmine rice with chicken/shrimps or beef, egg and spring onion

**Dhs 40/55/55**

### **Veggie Fried Rice** (SB)

With carrots, green pea, corns & beansprouts

**Dhs 35**

### **"Thai Chi" Special fried Rice** (E/SB/SS/CR)

With BBQ chicken, shrimps, roasted duck & eggs

**Dhs 55**

### **Egg Fried Rice** (E/SB)

with prawns & edamame beans

**Dhs 40**

### **Steam Jasmine Rice**

**Dhs 20**

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## DESSERTS

### **Crispy-fried Bananas (GL)**

With honey, sesame seeds and  
Vanilla ice-cream

**Dhs 35**

### **Tub Tim Krob**

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

**Dhs 35**

### **Mango Sticky Rice**

Fresh cut mango with coconut  
flavored glutinous rice

**Dhs 50**

### **Sesame "Dumplings"**

Sesame ball dumplings cooked in  
sweet coconut milk and sesame seeds

**Dhs 30**

### **Choice of Ice-cream (per scoops)**

- Coconut
- Black sesame
- Vanilla

**Dhs 25**

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