

余懷望美人兮天一方客
吹洞簫者倚歌而知
聲鳴然如怨如
泣如訴餘音嫋

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, 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 ensure 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 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 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 shrimp paste on bread served with sweet sour dip

Dhs 45

Poa Pia Tord (GL/SB) (V)

Deep-fried vegetable spring rolls

Dhs 35

Crispy Prawns (CR/M/E)

With wasabi mayo and mango salsa

Dhs 48

Crispy Mushrooms (GL) (V)

Battered fried mushrooms wok-tossed with cornflakes and curry leaves

Dhs 35

Steamed “Sui Mai” (GL/SS/E/CR)

Prawn and chicken paste stuffed in flour dumpling wraps

Dhs 35

Steamed Prawn Dumplings (CR/SS/GL)

Prawn paste with bamboo shoots stuffed in wheat flour dumpling wraps

Dhs 50

Pan-fried Chicken Dumplings (GL/SS/SB)

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

Dhs 45

Steamed Vegetable Dumplings (GL/SB/SS) (V)

With cabbage, carrots and mushrooms 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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SOUPS & SALADS

Tom Yum Goong or Gai (CR)

Classic Thai style hot & sour soup, shrimp or chicken with mushroom, galangal and lemongrass

Dhs 40/40

Tom Kha Goong or Gai (CR)

Spicy coconut soup with fresh mushrooms, galangal and lemongrass with shrimp or chicken

Dhs 50/45

Hot & Sour Soup (CR/SB/GL)

With chicken, shrimp 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)

Shrimp wonton, seaweed & spring onions

Dhs 40

Som Tam (P/CR)

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

Dhs 45

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

Glass noodle salad with prawns, squid 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) (M)

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 pancakes and hoisin sauce

Dhs 140/260

“Kung Pao” Chicken (E/SB/GL) (P)

Wok-fried chicken cubes, onion,
dried red chili, pepper and 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 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 chili-pepper, cooked in spicy sweet & sour sauce

Dhs 60

Pad Krapao Gai (E/SB/CR)

Stir-fried minced chicken with chili, garlic
and hot Thai basil

Dhs 55

Pad Krapao Neua (E/SB/CR)

Stir-fried minced beef with chili, 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 chili lime sauce

Dhs 78

Pla Yang (F/CR)

Grilled seabass fillet served
with Thai chili lime sauce

Dhs 82

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

With ginger and spring onion, in a supreme soya broth and
fragrant 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 steamed 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 chili garlic sauce	Dhs 40
Spicy “Ma Poh” Tofu (SB/GL/SS) With shiitake mushrooms cooked in soya chili beans	Dhs 50
Gaeng Khiew Waan Pak Coconut green curry with vegetables, 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 fragrant oil:	
Kang Kung (morning glory)	Dhs 35
Chinese Cabbage	Dhs 35
Pak Choi	Dhs 35
Lettuce	Dhs 35

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CURRIES & SIZZLERS

Gaeng Khiew Waan (Chicken/Beef/Prawns) (CR/E) **Dhs 60/65/65**

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

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

Dhs 65

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

Gaeng Ped Pet Yang (CR)

Dhs 70

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

Sizzling Prawns (CR/SS/SB/GL)

Dhs 65

With chili, garlic and black fungus

Sizzling Beef (GL/SS/SB)

Dhs 65

With spring onion, ginger and onion

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

Dhs 85

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



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RICE & NOODLES

Pad Thai (CR/GL/P/E)

Thai style wok-fried 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) (M)

With mushrooms, chives & beansprouts

Dhs 40

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

Wok-fried jasmine rice with chicken, shrimp or beef, egg and spring onion

Dhs 40/55/55

Veggie Fried Rice (SB)

With carrots, green peas, corns and beansprouts

Dhs 35

“Thai Chi” Special Fried Rice (E/SB/SS/CR)

With BBQ chicken, shrimp, roasted duck and eggs

Dhs 55

Egg Fried Rice (E/SB)

With prawns & edamame beans

Dhs 40

Steamed 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 scoop)

- Coconut
- Black sesame
- Vanilla

Dhs 25

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GENUINE ORIENTAL CUISINE

