



THAI CHI
PAN ASIAN RESTAURANT

Beverage
Menu

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.

FRESH JUICE

Watermelon, pineapple, lemon grass, orange

Dhs 38

MOCKTAIL

CHIANGMAI COOLER

Dhs 40

A refreshing blend of mint, orange and pineapple juice

LYCHEE PUNCH

Dhs 40

A mix of lychee juice with fresh lemon, dash of sugar syrup topped with soda

SHANGHAI NOON

Dhs 40

A tropical blend of coconut, mango juice and pineapple with crushed ice

ICEBERG

Dhs 40

Mango juice, orange juice and lime filled with lemonade

THAI CHI DELIGHT

Dhs 40

Like a burst of fruit in your mouth, strawberry, mango and lemon juice

COCKTAILS

BLUE DRAGON

Dhs 60

Mix of vodka, blue curacao, lemon juice, lychee juice and sugar syrup

LEMON DROP CHARDONNAY

Dhs 60

An uncontested mix of chardonnay, vodka and fresh lemon juice to sizzle your taste buds

RASPBERRY COOLER

Dhs 60

A mix of raspberry vodka with berries, passion fruit and strawberry syrup

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

LEMON GRASS MARTINI

Dhs 60

Lemon grass infused gin, sugar syrup shaken to perfection with orange zest

MAI THAI

Dhs 60

A mix of dark rum, white rum, orange, pineapple with grenadine

LONG ISLAND TEA

Dhs 56

A mix of dark rum, vodka, tequila, fresh lemon juice with a dash of pepsi

BOTTLE BEER

Dhs 60

Corona, Heineken, Amstel Light, Budweiser

GIN

Bombay Sapphire

Dhs 45

Tanqueray

Dhs 48

RUM

Bacardi White

Dhs 48

Captain Morgan Dark

Dhs 48

Captain Morgan Spice

Dhs 48

VODKA

Smirnoff Red

Dhs 45

Absolute Blue

Dhs 48

WHISKEY

Johnnie Walker Red Label

Dhs 45

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Johnnie Walker Black Label	Dhs 65
Chivas Regal 12YR	Dhs 65
Jack Daniels	Dhs 65
Glenfiddich	Dhs 65

WHITE WINES

	GLASS	BOTTLE
Hardy's Sauvignon Blanc	Dhs 48	Dhs 230
Oyster Bay Sauvignon Blanc		Dhs 455
Fish Hoek Pinotage		Dhs 325
Torres Vina Sol		Dhs 325
Thai chi delight	Dhs 40	

RED WINES

Hardy's Cabernet Merlot	Dhs 48	Dhs 230
Montes Merlot		Dhs 325
La Grand Chappelle Rouge		Dhs 325
Navaja Rioja Tinto		Dhs 325

ROSE WINE

Blossom Hill Pale Rose	Dhs 48
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GENUINE ORIENTAL CUISINE



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