

 **CHI** is the invisible life force or vital energy that flows through all living things. It is thought to be inherited and also derived from food and air.

*“if the divine creator has taken pains to give us delicious and exquisite things to eat, the least we can do is prepare them well and serve them with ceremony.”*

*Ferdinand Point*



Dim Sum, is usually linked with the older tradition of Yum Cha (drinking tea), which has its roots in teahouses, that were established along the road sides of the Silk Road. At first, it was considered inappropriate to combine tea with food, because people believed it would lead to excessive weight gain. People later discovered that tea can aid in digestion, so teahouse owners began adding various snacks.

The unique culinary art of Dim Sum originated with the Cantonese in southern China. In Hong Kong, and in most cities and towns in Guangdong province, restaurants start serving dim sum as early as five in the morning. Consistent with this tradition, dim sum restaurants typically only serve dim sum until midafternoon, and serve other kinds of Cantonese cuisine in the evening. Nowadays, various dim sum items are even sold as take-out for students and office workers on the go. While dim sum (touch the heart) was originally not a main meal, only a snack,

## TEA

### **Royal Jasmine Chung Hao** 4.00

*Chinese green tea flavoured with jasmine flowers, delicious and deep taste.  
Brew for 3 minutes.*

### **English Breakfast St. Andrews** 3.50

*Traditional blend of the Ceylon teas, with rich flavour and deep taste.  
Brew for 4 minutes.*

### **Milk Oolong** 4.90

*It's unique character would be best described as having a milky sweet taste that is smooth and pleasurable. The aromatic bright khaki-green leaves of this unique tea create a fine golden brew with a creamy aroma.  
Brew for 3 minutes.*

### **Red Fruits Flash** 3.50

*The delicate flavour of this tea resembles unforgettable aroma of home made jam, with cooking ingredients of hibiscus, currant, rose hip, elderberry, blackberry, bilberries. Brew for 5 minutes.*

### **Lemongrass** 3.50

*This fragrant beverage possesses tonic effect with fresh lemon taste.  
Brew for 4 minutes.*

### **Lapsang Souchong Hong-Cha** 3.50

*Lapsang Souchong is a smoked black Chinese tea made according to traditional methods. The large-leaved black tea is smoked over fine wood, rich in resin, which gives the tea it's intensive smoky flavour.  
Brew for 5 minutes.*

### **Gunpowder Zhu Cha** 3.50

*Gunpowder tea has a soft honey or coppery liquor with a smooth light taste.  
Brew for 3 minutes.*

### **Ginseng Flight of Dragon** 4.00

*Special blend of best green teas, fruit aromas, flowers and ginseng create this unusual complex tea. Delicate, aromatic liquor which opens with a fresh, light astringency and develops into a well-rounded sweetness with a lingering, mellow finish.  
Brew for 3 minutes.*

# DIM SUM

Steamed (4 pieces)

<b>粗 Spinach</b>	5.60
<i>Broccoli, carrots, black fungus, sweet corn and Chinese mushrooms, in spinach flavoured skin</i>	
<b>粗 Asparagus and Shiitake Mushrooms</b>	5.60
<i>With carrots, water chestnuts, in flour based skin</i>	
<b>Ma Lai Chicken Dumplings</b>	5.80
<i>With broccoli, chives, parsley, spring onion, in flour custard and chive skin</i>	
<b>粗 Prawns, Fresh Scallop and Pork</b>	7.80
<i>With Chinese mushrooms, water chestnuts, in dill flavoured skin</i>	
<b>Coriander Dim Sum</b>	6.80
<i>With prawns, pork, carrots, black fungus, coriander, in chive flavoured skin. Topped with tobiko wasabi</i>	
<b>粗 Tom Yam</b>	8.90
<i>Prawns, scallops, snow peas, celery, 3 bell peppers, caviar and Tom Yam paste, in sweet tea olive skin</i>	
<b>Mint Alaskan King Crab</b>	12.50
<i>With prawns, green beans, carrots and fresh mint, in spinach flavoured skin</i>	
<b>Mint Crab</b>	5.80
<i>Crab stick, prawns, green beans, carrots and fresh mint, in spinach flavoured skin</i>	
<b>Cha Siew Bun</b>	6.20
<i>Roasted pork neck marinated in BBQ and sesame sauce, coriander, in flour based skin</i>	
<b>Cha Siew Mai</b>	6.20
<i>Chicken, prawns, snow peas, spring onions, Chinese mushrooms, in wonton skin. Topped with red bell peppers</i>	
<b>Enoki and Prawn</b>	7.40
<i>With green beans, carrots in sweet tea olive skin. Topped with tobiko</i>	
<b>Dim Sum Selection 1 (12 pieces)</b>	17.40
<i>Asparagus and Shiitake Mushrooms (3 pieces) Prawns, Fresh Scallops and Pork (3 pieces) Mint Crab (3 pieces) Chicken Siew Mai (3 pieces)</i>	
<b>Dim Sum Selection 2 (12 pieces)</b>	21.50
<i>Spinach (3 pieces) Coriander Dim Sum (3 pieces) Enoki and Prawn (3 pieces) Mint Alaskan King Crab (3 pieces)</i>	

Fried (4 pieces)

<b>Shang Hai</b>	5.80
<i>Pork, szechuan vegetables, turnip, radish and spring onions, in flour based skin. Pan fried</i>	
<b>粗 "Ji Bao" Chicken Bun</b>	6.20
<i>Bok choy, turnip, ginger, Chinese mushrooms and spring onions dashed with Shao Shing wine, in flour and chocolate skin. This traditional dim sum is steamed and pan fried</i>	
<b>粗 Sticky Chicken and Prawns</b>	5.80
<i>With cauliflower, carrots and parsley, in potato wheat starch skin, which are flavoured with carrot juice, chives and sesame seeds. Pan fried</i>	
<b>Foie Gras &amp; Beef Tenderloin</b>	10.80
<i>With celery, carrots, water chestnuts, coriander and chives, in flour potato and gluten skins. Pan fried</i>	

**粗 Hot/Spicy**

**粗 Suitable for Vegetarians**

**粗 Contains Nuts**

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# SOUPS

## Sweet Baby Corn Soup

*With home made chicken stock and egg whites*

*\* With royal king crab*

7.20

14.80

## Green Asparagus

*Shiitake and oyster mushrooms, baby corn, white and black fungus, bamboo shoots*

*\* With fresh scallop and king prawn*

10.80

13.60

## 粗 Hot and Sour

*Prawn, chicken broth, tofu, black fungus, shiitake mushrooms, egg whites*

*Chili oil and black vinegar served separately*

9.80

## Chicken and Shredded Wonton Noodles Clear Soup

*Chicken, wonton noodles, carrots, bok choy, spring onions, in chicken stock with spices*

12.40

# APPETIZERS

## 粗 Duck Salad

*Crispy duck slices with fresh salad leaves, carrot, leek, cucumber, pine nuts, dried shallots, and pomelo. With homemade sweet & sour dressing*

16.80

## 粗 Sesame Prawn Toast

*With a thick layer of minced king prawns, white and black sesame seeds, sweet and sour sauce*

7.40

## 粗 Chi Special Spring Rolls

*Lotus root, snow peas, black fungus, turnip, carrots, fried onions, cabbage.*

*Served with sesame and lemongrass sauce*

8.60

## Sweet and Sour Pork Ribs

*Marinated for 48 hours, coloured with red yeast rice and Chinese herbs.*

*Served with sweet and sour vegetables*

9.80

## 粗 Crispy Shredded Beef Fillet in a Basket

*Wok fried with carrots, celery, spring onions, garlic and sweet and sour chili sauce*

11.50

## 粗 Chew Yim Calamari

*Calamari coated in homemade spiced crispy flour, with sweet and sour pickled vegetables, spring onions, garlic, shallots, chilies. "Chew Yim is a combination of 7 spices including chilli pepper, orange peel, ginger and Japanese pepper*

13.80

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# SPECIAL APPETIZERS

	<b>Crispy Soft - Shell Crab</b>	<b>18.70</b>
	<i>young green mango, fish/lemon dressing. marinated sweet/sour julien vegetables.</i>	
粗	<b>Chew Yim Frog Legs</b>	<b>17.80</b>
	<i>Crispy golden fried with seven spices, sweet and sour vegetables, spring onions, green and red chilies, garlic and dry shallots</i>	
粗	<b>Oriental Frog Legs</b>	<b>17.80</b>
	<i>Wok fried and tossed with Chinese "You Tiao" in black pepper sauce</i>	
	<b>Wasabi Prawns</b>	<b>18.50</b>
	<i>Infused with avocado and wasabi, mango and kiwi seeds salsa</i>	
	<b>Passion Fruit Prawns</b>	<b>18.50</b>
	<i>Mayonnaise infused with passion fruit, sprinkled with kiwi seeds</i>	
粗	<b>Crispy Succulent Duck</b>	
	<i>With soft pancakes, leek, cucumber, homemade duck sauce</i>	
	<i>Quarter duck</i>	<b>18.60</b>
	<i>Half duck</i>	<b>31.80</b>
	<i>Whole duck</i>	<b>59.00</b>
粗	<b>Pecking Duck</b>	<b>65.00</b>
	<i>Whole duck, soft pancakes, leek, cucumber, homemade duck sauce. The breast and skin are sliced and served with pancakes. The rest of the duck is served with your choice of noodles or vegetable fried rice</i>	

菜

Peking Duck: The history of this unique dish can be traced as far back as 589 A.D., but it gained its fame during the Ming Dynasty, over 600 years ago. The dish was originally named "Shaoyazi" and it had been a favorite of the emperors of China, through the centuries.

The art of roasting the duck, consists of many stages. The Duck is thoroughly cleaned, then hung and drenched with boiling water. Our chef then, bastes it with his special marinade, before leaving it to hang over night. It is roasted in a special hanging oven, while basting continuously. He also, lends his special techniques, insuring a succulent, tender and perfectly crisped duck, ready to titillate your pallet.

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# SEAFOOD

- 粗 Sweet and Sour Prawns** 17.80  
*Three bell peppers, water chestnuts, fresh pomegranate. Wok fried with sesame seeds, sweet and sour sauce*
- 粗 Sweet and Sour Black Cod** 17.80  
*Wok fried in sweet and sour sauce with bell peppers and pineapple*
- Wok Fried King Prawns and Asparagus** 18.50  
*Wok fried and tossed in oyster sauce, spring onions, garlic and ginger*
- Wok Fried King Prawns** 18.50  
*With spring onions, bell peppers, garlic, seasonal vegetables, black bean and Szechuan sauce*
- 粗 Honey Glazed Black Cod** 29.80  
*Baked, honey glazed and served with wok fried asparagus, mayonnaise infused with seasonal fruits on the side and sesame seeds*
- Steamed Sea Bass Hong Kong Style** 24.80  
*With baby spinach, spring onions, fish sauce, light soya sauce, coriander leaves*
- 粗 XO Fresh Scallops** 29.60  
*With spring onions, baby corn, shiitake mushrooms, garlic, served with our XO sauce. "Our chef, after many years of passion and dedication, has perfected the famous XO sauce, using 16 ingredients including: Parma ham, finely chopped seafood, asparagus, water chestnuts and dry scallops"*
- Steamed Chilean Sea Bass** 32.50  
*With bell peppers, spinach, garlic, chives, black bean and homemade fish sauce*
- 粗 Singaporean Lobster**  
*Wok fried lobster, water chestnuts, garlic, in a Singaporean chili sauce with spring onions. Served with Chinese bun*
- Lobster tail** 49.00  
**Fresh Lobster (per 100gr.)** 9.50
- 粗 Wok Fried Lobster**  
*With asparagus, baby corn, water chestnuts and Tai Chao Zhou sauce*
- Lobster tail** 49.00  
**Fresh Lobster (per 100gr.)** 9.50
- Slow Braised Abalone and White Truffle Oil** 58.00  
*Braised in our chef's special stock, Parma ham set on Kai Lan*

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# PORK

- 粗 Pomegranate Sweet and Sour Pork Fillet** 13.80  
*Wok fried with fresh pomegranate, bell peppers, water chestnuts, sesame seeds, sweet and sour sauce*
- Flamed Pork Fillet** 14.80  
*Wok fried with champagne sauce and spring onions. Served over flames.  
"This special technique of enclosing the pork fillet in a steam bath of champagne brings out and marries the flavours and aromas of both ingredients to perfection"*
- 粗 Pork Fillet with Ginger and Garlic** 13.80  
*With fresh ginger, onions, spring onions, oyster sauce and Chinese cooking wine*
- 粗 Pork Fillet Szechuan Style** 13.80  
*With green, yellow and red peppers, homemade Dou Ban sauce, dry and fresh chilies*

# BEEF

- 粗 Stir Fried Beef with Oyster Sauce** 31.80  
*Beef tenderloin with garlic, spring onion, ginger, baby corn and oyster sauce*
- 粗 Black Pepper Beef** 31.80  
*Beef tenderloin with crispy Chinese "You Tiao", French style hot black pepper sauce, garlic chips. "You Tiao" is a traditional Chinese bread stick.*
- 粗 Moromi Miso Beef** 31.80  
*Beef tenderloin cooked with button, oyster and shiitake mushrooms, lotus root, asparagus, ginger, garlic and moromi miso sauce.*

# POULTRY

- 粗 Cashew Nut Chicken** 13.60  
*Wok fried with three bell peppers, snow peas, carrots, lotus root, baby corn, cashew nuts. Spiced with minced ginger and garlic, oyster sauce, sesame oil and Chinese cooking wine*
- 粗 "Tong Zi Ji"** 13.60  
*Fried chicken, shiitake and button mushrooms, sesame seeds, glazed with oyster sauce*
- 粗 Sweet and Sour Chicken** 13.80  
*Wok fried with fresh peach, bell peppers, water chestnuts, sesame seeds, sweet and sour sauce*
- 粗 Gong Bao Chicken** 14.30  
*Dry chili, water chestnuts, edamame, bell peppers, garlic, pine nuts and homemade Gong Bao sauce*

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# THAI MENU

## SOUP SELECTION

- 粗 Tom Yam Goong** 10.80  
*A very popular hot and sour soup with prawns, lemongrass, galangal and hot chili*
- 粗 Tom Yam**  
*A very popular hot and sour soup with roasted chilies, creamy milk, lemongrass, galangal and hot chili*
- Seafood 10.80  
Chicken 9.60

*Any of the soups can be cooked to the level of spiciness according to your personal taste and preference.*

## TRADITIONAL DISHES

- 粗 Steamed Sea Bass** 22.60  
*Tender sea bass with Thai spicy lime sauce*
- 粗 Chicken or Pork Satay** 7.20  
*Three skewers of chicken or pork, marinated in Thai curry sauce, grilled and served with peanut sauce and cucumber relish*

## GAENG PHED CURRY DISHES

- 粗 Green Curry**  
*Fragrant classic green curry with eggplant and your choice of:*
- Vegetables 12.50  
Chicken 13.80  
Pork 13.80  
Prawns 16.80
- 粗 Massaman Lamb or Chicken**  
*Massaman curry with coconut milk, potatoes and your choice of:*
- Vegetables 12.50  
Chicken 13.80  
Lamb 16.80

## NOODLES AND RICE

- 粗 Phad Thai** 10.80  
*Rice noodles stir fried with tamarind sauce, bean sprouts, peanuts, chives*
- Chicken 12.80  
Prawns 15.40
- 粗 Phad Kee Mow** 10.80  
*Wok fried fat rice stick noodles in hot and spicy soya sauce and mixed vegetables*
- Chicken 12.80  
Pork 12.80  
Calamari 13.20  
Prawns 15.40

### Thai Fried Rice

- Wok fried jasmine rice with egg and your choice of:*
- Vegetables 3.60  
Chicken 4.60  
Pork 4.60  
Calamari 5.60  
Prawns 6.70

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# VEGETABLES AND TOFU

- 粗 A Blend of Wok Fried Vegetables** 8.70  
*Goji berries, water chestnuts, carrots, snow peas, broccoli, baby corn, lotus root, straw mushroom, oyster mushroom, shiitake mushrooms, black and white fungus mushrooms. Tossed in oyster sauce*
- 粗 Homemade Spinach Tofu** 9.50  
*Layered with enoki and shiitake mushrooms, green asparagus, oyster sauce*
- 粗 Wok Fried Eggplant and Homemade Spinach Tofu** 10.80  
*With black fungus, shiitake mushrooms, water chestnuts, spring onions and garlic, drenched in Dou Ban sauce*
- 粗 Baby Bok Choy** 8.70  
*With enoki and shiitake mushrooms, served with oyster sauce*
- 粗 Four Mushrooms** 13.80  
*Wok fried, tossed with white truffle oil*

# RICE

- 粗 Jasmine Rice** 3.45  
*Steamed jasmine rice, sprinkled with jasmine tea*
- 粗 Vegetable Fried Rice** 4.60  
*Ginger flavoured, with spring onions, coriander, sprinkled with chives*
- 粗 Egg Fried Rice** 4.60  
*With seasonal vegetables*
- Scallop and Prawn Fried Rice** 7.20  
*With egg and mixed seafood*
- Lotus Rice** 13.80  
*Wok fried with fresh scallops, seasonal vegetables, shiitake mushrooms, carrots, chives and spring onions, all parceled in a lotus leaf*

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# NOODLES

## 粗 Chinese Yellow Long-Life Noodles

<i>With bell peppers, shiitake and oyster mushrooms, spring onions, garlic</i>	<b>10.80</b>
<i>with chicken</i>	<b>12.80</b>
<i>with pork</i>	<b>12.80</b>
<i>with prawns</i>	<b>15.60</b>

## 粗 "Mi Fen" Rice Flour Noodles

粗 <i>With hot curry paste, egg, bean sprouts, peppers, spring onions and shiitake mushrooms</i>	<b>10.80</b>
<i>with chicken</i>	<b>12.80</b>
<i>with pork</i>	<b>12.80</b>
<i>with prawns</i>	<b>15.60</b>

## 粗 Dry Noodles with Black Bean Sauce

<i>Noodles, egg, carrots, bean sprouts, red chilies, garlic, spring onions, bell peppers, black bean sauce</i>	
<i>with vegetables</i>	<b>10.80</b>
<i>with chicken</i>	<b>12.80</b>
<i>with pork</i>	<b>12.80</b>
<i>with prawns</i>	<b>15.60</b>

## 粗 Three Mushrooms Wonton Noodles

<i>Straw mushrooms, button mushrooms, shiitake mushrooms, spring onions, onions, wonton noodles, bean sprouts, in oyster sauce</i>	
<i>with vegetables</i>	<b>10.80</b>
<i>with chicken</i>	<b>12.80</b>
<i>with pork</i>	<b>12.80</b>
<i>with prawns</i>	<b>15.60</b>

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# DESSERTS

	<b>Pumpkin and Coconut Blend</b>	<b>6.40</b>
	<i>Pumpkin, coconut milk, topped with coconut ice cream and black glutinous rice.</i>	
粗	<b>Tempura Ice Cream</b>	<b>7.80</b>
	<i>Tempura ice cream topped with chocolate coconut milk sauce</i>	
粗	<b>Banana Tempura</b>	<b>7.50</b>
	<i>Banana tempura topped with chocolate coconut milk sauce, served with vanilla ice cream</i>	
粗	<b>Chocolate Fondant</b>	<b>7.80</b>
	<i>Dence dark chocolate fondant filled with ganache, served with strawberry topping and vanilla ice cream</i>	
粗	<b>Chocolate Sphere</b>	<b>7.80</b>
	<i>A chocolate sphere filled with exotic fruits, scented sponge and rich chocolate cream</i>	
粗	<b>Tonka Ginger Baked Cheese Cake</b>	<b>7.50</b>
	<i>Baked cheesecake spiced with ginger and tonka bean, accompanied with caramelised bananas</i>	
	<b>Exotic Fruit Platter</b>	<b>19.00</b>
	<i>a selection of local and exotic fruit</i>	
	<b>Home-made Ice Cream (per scoop)</b>	<b>2.80</b>
	<i>Sesame, honey and ginger</i>	
	<i>Green tea with forest fruits</i>	
	<i>Coconut</i>	
	<i>Vanilla</i>	
	<i>Chocolate</i>	
	<i>Strawberry</i>	
粗	<b>Home-made Sorbet (per scoop)</b>	<b>2.80</b>
	<i>Mandarine and lime</i>	
	<i>Blood orange with hazelnut chocolate paste and orange zest</i>	
	<i>Lemon</i>	
	<i>Mango</i>	
	<i>Pomelo</i>	
	<i>Pineapple</i>	
	<i>Passion fruit</i>	

# COFFEES

	<b>Nescafe</b>	<b>3.50</b>
	<b>Nescafe frappe</b>	<b>3.50</b>
	<b>Espresso</b>	<b>3.20</b>
	<b>Double espresso</b>	<b>3.80</b>
	<b>Cappuccino</b>	<b>3.80</b>
	<b>Freddo espresso</b>	<b>3.80</b>
	<b>Freddo cappuccino</b>	<b>4.00</b>
	<b>Americano</b>	<b>3.50</b>
	<b>Cyprus coffee</b>	<b>2.20</b>
	<b>Double Cyprus coffee</b>	<b>2.60</b>
	<b>Café latte</b>	<b>3.80</b>
	<b>Filter coffee</b>	<b>3.50</b>

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