



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

Sencha Senpai	3.50
Sencha is Japan's most popular tea. The name refers to the first pickings from the tea bushes that take place in March. The flavors that distinguish sencha are delicate sweetness and mild astringency which Sencha Senpai holds in perfect balance.	
Royal Jasmine	4.00
Chinese green tea flavored with jasmine flowers, delicious & deep taste.	
Japanese Linden	4.00
Japanese Lindem brings to your cup the smooth honey taste and refreshing full-bodied bouquet of summer aroma.	
English Breakfast	3.50
Traditional Blend of the Ceylon teas, with rich flavor and deep taste.	
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 gold brew.	
Royal Pai Mu Tan	4.50
This rare white tea is made from very small buds picked in the early spring, before the buds have opened and once they have been steamed and dried, they look like lots of small white blossoms with the tiny leaves which is why this tea gets the meaning of it's name "White Pony". White tea is pale yellow when brewed, low in caffeine and has a mild, subtly sweet taste.	
Lemongrass	3.50
This fragrant beverage processes tonic effect with fresh lemon taste.	
Ginseng flight of dragon	4.00
Ginseng tea with light amber colour, calms and supports your inner strenght. The carefully balanced blend of ginseng, green tea, mango, strawberry and flowers creates a delightful complex tea to be enjoyed any time of the day.	
Gynura Tea	4.90
Prepared with dried leaves of Gynura Procumbens. Ideal to accomplish healthy lifestyle.	

DIM SUM

Steamed (4 pieces)

Spinach 粗

Broccoli, carrots, black fungus, sweet corn and Chinese mushrooms, in spinach flavoured skin

5.80

Asparagus and Shiitake Mushrooms 粗

With carrots, water chestnuts, in flour based skin

5.80

Ma Lai Chicken Dumplings

With broccoli, chives, parsley, spring onion, in flour custard and chive skin

5.80

Prawns, Fresh Scallop and Pork 粗

With Chinese mushrooms, water chestnuts, in dill flavoured skin

7.80

Coriander Dim Sum

With prawns, pork, carrots, black fungus, coriander, in chive flavoured skin. Topped with tobiko wasabi

6.80

Tom Yam 粗

Prawns, scallops, snow peas, celery, 3 bell peppers, caviar and Tom Yam paste, in sweet tea olive skin

8.90

Mint Alaskan King Crab

With prawns, green beans, carrots and fresh mint, in spinach flavoured skin

12.50

Mint Crab

Crab stick, prawns, green beans, carrots and fresh mint, in spinach flavoured skin

5.80

Cha Siew Bun

Roasted pork neck marinated in BBQ and sesame sauce, coriander, in flour based skin

6.40

Cha Siew Mai

Chicken, prawns, snow peas, spring onions, Chinese mushrooms, in wonton skin. Topped with red bell peppers

6.40

Enoki and Prawn

With green beans, carrots in sweet tea olive skin. Topped with tobiko

7.80

Dim Sum Selection 1 (12 pieces)

Asparagus and Shiitake Mushrooms (3 pieces)
Prawns, Fresh Scallops and Pork (3 pieces)
Mint Crab (3 pieces)
Chicken Siew Mai(3 pieces)

18.40

Dim Sum Selection 2 (12 pieces)

Spinach (3 pieces)
Coriander Dim Sum (3 pieces)
Enoki and Prawn (3 pieces)
Mint Alaskan King Crab (3 pieces)

21.50

Fried (4 pieces)

Shang Hai

Pork, szechuan vegetables, turnip, radish and spring onions, in flour based skin. Pan fried

5.80

“Ji Bao” Chicken Bun 粗

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

6.20

Sticky Chicken and Prawns 粗

With cauliflower, carrots and parsley, in potato wheat starch skin, which are flavoured with carrot juice, chives and sesame seeds. Pan fried

6.20

Foie Gras & Beef Tenderloin

With celery, carrots, water chestnuts, coriander and chives, in flour potato and gluten skins. Pan fried

10.80

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

Hot and Sour 粗

Prawn, chicken broth, tofu, black fungus, shiitake mushrooms, egg whites
Chili oil and black vinegar served separately

10.80

Chicken and Shredded Wonton Noodles Clear Soup

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

12.40

APPETIZERS

Duck Salad 粗

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

17.80

Sesame Prawn Toast 粗

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

7.80

Chi Special Spring Rolls 粗粗

Lotus root, snow peas, black fungus, turnip, carrots, fried onions, cabbage.
Served with sesame and lemongrass sauce

8.70

Sweet and Sour Pork Ribs

Marinated for 48 hours, coloured with red yeast rice and Chinese herbs.
Served with sweet and sour vegetables

10.80

Crispy Shredded Beef Fillet in a Basket 粗

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

11.80

Chew Yim Calamari 粗

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

14.80

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SPECIAL APPETIZERS

Crispy Soft - Shell Crab	19.60
young green mango, fish/lemon dressing. marinated sweet/sour julien vegetables.	
Chew Yim Frog Legs 粗	18.50
Crispy golden fried with seven spices, sweet and sour vegetables, spring onions, green and red chillies, garlic and dry shallots	
Oriental Frog Legs 粗	18.50
Wok fried and tossed with Chinese "You Tiao" in black pepper sauce	
Wasabi Prawns	19.80
Infused with avocado and wasabi, mango and kiwi seeds salsa	
Passion Fruit Prawns	19.80
Mayonnaise infused with passion fruit, sprinkled with kiwi seeds	
Crispy Succulent Duck 粗	
With soft pancakes, leek, cucumber, homemade duck sauce	
Quarter duck	18.90
Half duck	32.80
Whole duck	59.80
Pecking Duck 粗	65.00
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	



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

Sweet and Sour Prawns 粗 Three bell peppers, water chestnuts, fresh pomegranate. Wok fried with sesame seeds, sweet and sour sauce	18.90
Sweet and Sour Black Cod 粗 Wok fried in sweet and sour sauce with bell peppers and pineapple	18.60
Wok Fried King Prawns and Asparagus Wok fried and tossed in oyster sauce, spring onions, garlic and ginger	18.50
Wok Fried King Prawns With spring onions, bell peppers, garlic, seasonal vegetables, black bean and Szechuan sauce	18.50
Honey Glazed Black Cod 粗 Baked, honey glazed and served with wok fried asparagus, mayonnaise infused with seasonal fruits on the side and sesame seeds	31.80
Steamed Sea Bass Hong Kong Style With baby spinach, spring onions, fish sauce, light soya sauce, coriander leaves	25.80
XO Fresh Scallops 粗 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"	32.50
Steamed Chilean Sea Bass With bell peppers, spinach, garlic, chives, black bean and homemade fish sauce	33.80
Singaporean Lobster 粗 Wok fried lobster, water chestnuts, garlic, in a Singaporean chili sauce with spring onions. Served with Chinese bun Lobster tail Fresh Lobster (per 100gr.)	49.00 9.50
Wok Fried Lobster 粗 With asparagus, baby corn, water chestnuts and Tai Chao Zhou sauce Lobster tail Fresh Lobster (per 100gr.)	49.00 9.50
Slow Braised Abalone and White Truffle Oil Braised in our chef's special stock, Parma ham set on Kai Lan	58.00

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PORK

- Pomegranate Sweet and Sour Pork Fillet 粗** 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”
- Pork Fillet with Ginger and Garlic 粗** 13.80
With fresh ginger, onions, spring onions, oyster sauce and Chinese cooking wine
- Pork Fillet Szechuan Style 粗粗** 13.80
With green, yellow and red peppers, homemade Dou Ban sauce, dry and fresh chillies

BEEF

- Stir Fried Beef with Oyster Sauce 粗** 32.80
Beef tenderloin with garlic, spring onion, ginger, baby corn and oyster sauce
- Black Pepper Beef 粗** 32.80
Beef tenderloin with crispy Chinese “You Tiao”, French style hot black pepper sauce, garlic chips. “You Tiao” is a traditional Chinese bread stick.
- Moromi Miso Beef 粗** 32.80
Beef tenderloin cooked with button, oyster and shiitake mushrooms, lotus root, asparagus, ginger, garlic and moromi miso sauce.

POULTRY

- Cashew Nut Chicken 粗** 14.80
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
- “Tong Zi Ji” 粗** 13.80
Fried chicken, shiitake and button mushrooms, sesame seeds, glazed with oyster sauce
- Sweet and Sour Chicken 粗** 13.80
Wok fried with fresh peach, bell peppers, water chestnuts, sesame seeds, sweet and sour sauce
- Gong Bao Chicken 粗粗** 14.70
Dry chili, water chestnuts, edamame, bell peppers, garlic, pine nuts and homemade Gong Bao sauce

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THAI MENU

SOUP SELECTION

Tom Yam Goong 粗 12.80

A very popular hot and sour soup with prawns, lemongrass, galangal and hot chili

Tom Yam 粗

A very popular hot and sour soup with roasted chilies, creamy milk, lemongrass, galangal and hot chili

Seafood

13.80

Chicken

9.60

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

TRADITIONAL DISHES

Steamed Sea Bass 粗 22.60

Tender sea bass with Thai spicy lime sauce

Chicken or Pork Satay 粗 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

Green Curry 粗

Fragrant classic green curry with eggplant and your choice of:

Vegetables

13.50

Chicken

14.80

Pork

14.80

Prawns

17.80

Massaman Lamb or Chicken 粗

Massaman curry with coconut milk, potatoes and your choice of:

Vegetables

13.50

Chicken

14.80

Lamb

17.80

NOODLES AND RICE

Phad Thai 粗

Rice noodles stir fried with tamarind sauce, bean sprouts, peanuts, chives

11.80

Chicken

13.80

Prawns

16.40

Phad Kee Mow 粗

Wok fried fat rice stick noodles in hot and spicy soya sauce and mixed vegetables

11.80

Chicken

13.80

Pork

13.80

Calamari

14.20

Prawns

16.40

Can be cooked to the level of spiciness according to your personal taste and preference

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

- A Blend of Wok Fried Vegetables** 粗 9.80
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
- Homemade Spinach Tofu** 粗 10.50
Layered with enoki and shiitake mushrooms, green asparagus, oyster sauce
- Wok Fried Eggplant and Homemade Spinach Tofu** 粗 10.80
With black fungus, shiitake mushrooms, water chestnuts, spring onions and garlic, drenched in Dou Ban sauce
- Baby Bok Choy** 粗 9.50
With enoki and shiitake mushrooms, served with oyster sauce
- Four Mushrooms** 粗粗 13.80
Wok fried, tossed with white truffle oil

RICE

- Jasmine Rice** 粗 3.85
Steamed jasmine rice, sprinkled with jasmine tea
- Vegetable Fried Rice** 粗 4.60
Ginger flavoured, with spring onions, coriander, sprinkled with chives
- Egg Fried Rice** 粗 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

Chinese Yellow Long-Life Noodles 粗

With bell peppers, shiitake and oyster mushrooms, spring onions, garlic	11.80
with chicken	13.80
with pork	13.80
with prawns	16.50

“Mi Fen” Rice Flour Noodles 粗粗

With hot curry paste, egg, bean sprouts, peppers, spring onions and shiitake mushrooms	11.80
with chicken	13.80
with pork	13.80
with prawns	16.50

Dry Noodles with Black Bean Sauce 粗

Noodles, egg, carrots, bean sprouts, red chillies, garlic, spring onions, bell peppers, black bean sauce	
with vegetables	11.80
with chicken	13.80
with pork	13.80
with prawns	16.50

Three Mushrooms Wonton Noodles 粗

Straw mushrooms, button mushrooms, shiitake mushrooms, spring onions, onions, wonton noodles, bean sprouts, in oyster sauce	
with vegetables	11.80
with chicken	13.80
with pork	13.80
with prawns	16.50

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DESSERTS

Pumpkin and Coconut Blend	6.40
Pumpkin, coconut milk, topped with coconut ice cream and black glutenous rice.	
Tempura Ice Cream 粗	7.80
Tempura ice cream topped with chocolate coconut milk sauce	
Banana Tempura 粗	7.50
Banana tempura topped with chocolate coconut milk sauce, served with vanilla ice cream	
Chocolate Fondant 粗	7.80
Dence dark chocolate fondant filled with ganache, served with strawberry topping and vanilla ice cream	
Chocolate Sphere 粗	7.80
A chocolate sphere filled with exotic fruits, scented sponge and rich chocolate cream	
Tonka Ginger Baked Cheese Cake 粗	7.50
Baked cheesecake spiced with ginger and tonka bean, accompanied with caramelised bananas	
Exotic Fruit Platter	19.00
a selection of local and exotic fruit	
Home-made Ice Cream (per scoop)	3.40
Sesame, honey and ginger Green tea with forest fruits Coconut Vanilla Chocolate Strawberry	
Home-made Sorbet (per scoop) 粗	3.40
Mandarine and lime Blood orange with hazelnut chocolate paste and orange zest Lemon Mango Pomelo Pineapple Passion fruit	

COFFEES

Nescafe	3.50
Nescafe frappe	3.90
Espresso	3.20
Double espresso	4.20
Cappuccino	4.00
Freddo espresso	4.30
Freddo cappuccino	4.60
Americano	3.50
Cyprus coffee	2.70
Double Cyprus coffee	3.40
Café latte	4.20
Filter coffee	3.50

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