

THE CHEDI MENU

mosaic of salmon
oona caviar | mountain herbs | sour cream



selection of asian dim sum



luma pork belly
endive | cauliflower | beetroot sauce



meringue
pineapple | double cream

MENU
WINE PAIRING

149 PER PERSON
89 PER PERSON

THE ASIAN SHARING MENU

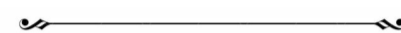
yam nuea
thai salad | grilled beef entrecôte | cucumber | pineapple
lostallo salmon
thai cured | saibling roe | red currant | coconut | curcuma
yellow curry soup
spring onion | paneer | coriander | crunchy potato noodles



selection of asian dim sum



The Chedi black pepper beef
crispy garlic | bell pepper | fried rice
murgh makhani
chicken | tomato broth | fenugreek
udon noodles
fried egg noodles | chicken | baby corn | chinese broccoli
schlössli prawns
singapore style | egg | bao bun | coriander





matcha
chinese pomelos | sichuan

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THE DIM SUM MENU

steamed dim sum
har gao - shrimp dumpling
ap gao - duck dumpling
char siu gao - grilled pork dumpling cantonese style
beef siu mai - classical beef dumpling
char siu bao - bbq pork in fluffy bun
gu gao - shiitake and white truffle dumpling
choi gao - vegetable dumpling 
hoi sin gao - scallop and shrimp dumpling

fried dim sum
spring roll - chinese vegetables 
crispy shrimp won ton
vegetarian crispy vegetable won ton 
pekinese ap gao - duck dumpling

soy sauce & home made chili sauce

1 PIECE
CUSTOM BASKET: 4 PIECES

7
28

THE VEGAN MENU

cauliflower salad
granny smith | hazelnut | pomegranate | citrus vinaigrette



mushroom essence
crispy tofu | hazelnut praline



vegan pappardelle
chestnut | sundried tomatoes



mango
passion fruit | yuzu

MENU

99 PER PERSON