

THE CHEDI MENU

scallop

tangerine | white chocolate | pomegranate | caviar



selection of asian dim sum

hoi sin gao | ap gao | char siu gao | choi gao



lamb

rack of lamb | herb crust | pumpkin | pea
black garlic | carrot



meringue

citrus | double cream

MENU
WINE PAIRING

149 PER PERSON
89 PER PERSON

THE ASIAN SHARING MENU

yam nuea

thai salad | grilled beef entrecôte | cucumber | pineapple

scallop

mango | lime | fermented cauliflower | mint

dal tarka soup

mustard seeds | curry leaves | ginger | garlic



selection of asian dim sum

choi gao | char siu gao | har gao
beef siu mai | spring roll | pekinese ap gao



The Chedi black pepper beef

crispy garlic | bell pepper | fried rice

murgh makhani

chicken | tomato broth | fenugreek

hakka noodles

fried egg noodles | mixed vegetables | basil | peppercorn

red snapper

chickpea | onion | tomato | garam masala | fenugreek | red chili
ginger | garlic | coriander



kiwi

hibiscus | honey

MENU
WINE PAIRING

149 PER PERSON
89 PER PERSON

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

carrot

hummus | sesame wasabi | cracker



tomato essence

heirloom tomato | cashew | ricotta



cauliflower

sweet potato | soy



oxidized banana

tofu | nori

MENU

99 PER PERSON