

APPETIZERS

THAI

Gai Satay Dhs 70
Grilled marinated chicken satay, served with sweet peanut sauce

Gai Hor Bai Toey Dhs 70
Marinated chicken wrapped in pandan leaves, deep fried and served with sweet soy sauce

Poo Nim Sauce Kai Khem Dhs 90
Deep fried soft shell crab with salted egg sauce

Miang Kham Dhs 70
Kale leaves with roasted peanuts, ginger, lime and toasted coconut with tamarind sauce

Goong Takra Dhs 75
Crispy fried prawns coated with breadcrumbs, served in potato basket with sweet plum sauce

Thai Chi Sharing Platter (for 2 persons) Dhs 178
Combination of our popular appetizers, vegetable spring roll, pandan chicken, wontons, prawn tempura and papaya salad

CHINESE

Deep Fried Shrimp Wontons Dhs 60
With sweet and sour sauce

Lettuce Wraps Dhs 60
With diced peking duck and mixed vegetable in oyster sauce

Duck Spring Rolls Dhs 65
Roasted duck, spring onions, served with hoisin sauce

Hong Kong Dim Sum Dhs 65
Steamed chicken and shrimp sui mai

Crystal Prawn Dumplings Dhs 60
With ginger and soy dip

"THAI CHI" Dimsum Selection Dhs 90
Combination of shui mai and dumplings with XO chili vinegar sauce

SOUPS AND SALADS

THAI

Soups

Tom Yam Gai. Goong or Talay

Classic hot and sour soup with mushroom, galangal and a touch of lemongrass

Chicken Dhs 75

Prawn Dhs 89

Seafood Dhs 89

Tom Kha Gai. Goong or Talay

Spicy coconut soup with seafoods and mushrooms, flavoured with lemongrass and galangal

Chicken Dhs 75

Prawn Dhs 89

Seafood Dhs 89

Thai Style hot pot

served on a clay pot with boiling herb and chicken stock. Accompany by raw ingredients, slice meat, prawns, squids, fish filet, Thai herbs and mixed vegetables.

Dhs 115

Salads

Yam Woon Sen

Glass noodles salad with prawns, squid and mushrooms, tossed with spicy lime dressing

Dhs 75

Yam Ma Khur

Roasted eggplant salad with deep fried prawns, quail egg in chili tamarind dressing

Dhs 75

Laab Gai

Minced chicken with mint and Thai basil

Dhs 65

Yam Tua Phu

Winged bean salad with minced chicken topped with quail egg, iceberg lettuce and tomatoes

Dhs 75

Laab Pla Salmon

Organic salmon "Thai style ceviche" Served chilled with diced raw salmon, lime leaves, sliced onions in spicy lime dressing

Dhs 89

Som Tam (V)

Green papaya salad with carrots, tomatoes, long beans and peanuts in spicy Thai lime dressing

Dhs 72

Yam Khao Tord (V)

Crispy rice salad with red curry paste, peanuts, grated coconut, topped with lime dressing

Dhs 75

CHINESE

Soups

Hot and Sour Soup

With Chicken, Seafood or Vegetable

Chicken Dhs 58

Seafood Dhs 65

Sweet Corn Soup

With Chicken, Crab meat or Vegetable

Chicken Dhs 55

Crab meat Dhs 65

CURRY AND SIZZLING SPECIALTIES

THAI

Curry

Gaeng Khiew Waan Gai, Neua or Goong

Coconut green curry with thai baby eggplant, lime leaves and sweet basil

Chicken Dhs 116

Beef Dhs 125

Prawn Dhs 121

Gaeng Ped Gai, Neua or Goong

Coconut red curry with thai baby eggplant, lime leaves and sweet basil

Chicken Dhs 116

Beef Dhs 125

Prawn Dhs 121

Gaeng Ped Pet Yang

Roasted duck, cherry tomatoes, pineapple and sweet basil in coconut red curry

Dhs 116

Kang Massaman Gae

Slow braised lamb shank in aromatic massaman curry served with steamed jasmine rice

Dhs 121

CHINESE

Sizzling Specialties

Sizzling Prawns

With chilli, garlic and shitake mushrooms

Dhs 110

Sizzling Lamb Fillet

With spring onions, ginger and garlic

Dhs 95

Sizzling Beef

With garlic, water chestnut, black mushrooms and vinegar

Dhs 105

SEAFOOD

THAI

Hormok talay

Thai style soufflé topped with coconut milk and served with steamed jasmine rice

Dhs 90

Pla Kao Lard Prik

Deep fried whole hammour with sweet chilli sauce

Dhs 135

Choo chee Salmon

Slow cooked organic salmon with wok fried bean sprouts, red curry sauce and crispy cha om vegetables

Dhs 125

Goong Yang Krapao Grob

Grilled tiger prawns topped with hot basil sauce and Thai peppercorn

Dhs 120

Poo Nim Pad Phong Karee

Deep fried soft shell crab tossed with yellow curry sauce

Dhs 120

Pla Pao

Wild seabass marinated fish filet with bokchoy, lime leaves, wrapped in banana leaf

Dhs 130

Goong Pao

Char-grilled jumbo prawns, served with sweet plum and Thai chilli lime sauce

Dhs 150

CHINESE

Thai Chi Special Corn Prawns

With corn flakes and curry leaves

Dhs 95

Sweet And Sour Prawns

With lychee, peppers and pineapple

Dhs 105

Steamed Whole Hammour

With shitake mushrooms, spring onion, ginger topped with supreme soy sauce

Dhs 140

MEAT AND POULTRY

THAI

Gai or Neua Pad Krapao

Stir fried minced chicken or beef with sweet basil from our "Thai Chi" Garden

Chicken Dhs 80

Beef Dhs 95

Seaklong yang

Slow cooked beef ribs served with chili lime dipping sauce

Dhs 110

Seaklong yang BBQ sauce

Red curry glazed Angus Beef ribs Thai style

Dhs 110

Seaklong Kae Phad Prik Sod

Marinated lamb rack with fresh chili peppers topped with Thai style peppercorn sauce

Dhs 115

Neua Yang Trakrai

Char grilled beef tenderloin with lemon grass served with chilli and lime sauce

Dhs 99

CHINESE

Traditional Roasted Peking Duck (Half or Whole)

Served with homemade pancakes and hoisin sauce

Half Dhs 125

Whole Dhs 230

Crispy-Fried Peking Duck "Thai Chi Style" (Half or Whole)

Served with homemade pancakes and hoisin sauce

Half Dhs 125

Whole Dhs 230

Szechuan style chicken fillet

With cashew nuts, dried chili and spring onions

Dhs 90

Beef broccoli Oyster

Wok-fried beef, broccoli in oyster sauce

Dhs 95

Sweet & Sour Chicken

With lychee, peppers and pineapple

Dhs 90

Black pepper beef

Wok fried angus beef tenderloin with Malaysian black pepper sauce

Dhs 129

VEGETABLE, RICE AND NOODLES

THAI

Pad Pak Kana Nam Man Hoy (V) Dhs 65
Stir-fried kale leaves with mushroom soy sauce

Pad Pak Ruan Mit (V) Dhs 80
Stir-fried fresh broccoli, snow peas, carrots, asparagus, and baby corn in mushroom soy sauce

Khao Obb Saporod Dhs 85
Baked steam rice with cashew nuts, pineapple, chicken and mushroom in a grilled pineapple shell

Pad Thai Hor Kai Chicken Dhs 87
Famous Thai fried noodles with prawns, bean sprouts and tofu served in an egg envelope Prawn Dhs 100

Pad Si-lew Gai Dhs 70
Fried rice noodles with chicken, egg and kale leaves in dark soy sauce

Khao Pad Kai, Gai, Neua or Talay Chicken Dhs 65
Fried jasmine rice with spring onions and egg Beef Dhs 70
Seafood Dhs 75

Thai Jasmine Steamed Rice Dhs 23

CHINESE

Spicy "Ma Poh" Tofu (V) Dhs 67
With diced shitake mushrooms, chilli and pickled vegetable

Braised Shiitake Mushrooms (V) Dhs 67
With seasonal green vegetables

Sauteed "Kung Pao" Tofu (V) Dhs 67
With dried chilli, cashew nuts, celery and onion

"Thai Chi" Supreme Fried Rice Dhs 70
With BBQ chicken, peking duck, shrimps, shiitake mushrooms and egg

Quick-Fried Noodles Dhs 75
With barbequed chicken and shrimps "Hong Kong style"

Vegetable Fried Rice (V) Dhs 48
Fried rice, baby corn, carrots, asparagus and spring onions

Broccoli in Oyster Sauce Dhs 65
Topped with fried garlic and red chilli

THAI CHI DESSERTS

Crispy-fried bananas

With honey, sesame seeds and vanilla ice cream

Dhs 60

Crispy "Taro" wonton

Stuffed wontons with taro paste and coconut milk served with vanilla ice cream

Dhs 55

Coconut pana cotta

With raspberry, citrus crumbled and Sweet pandan sauce

Dhs 55

Banana cake

Served warm with coconut milk and milk chocolate sorbet

Dhs 55

Tub Tim Krob

Water chestnut ruby in sweet coconut milk and topped with crushed ice

Dhs 53

Fresh fruit platter

A selection of fresh seasonal fruits

Dhs 53

Fresh Thai mango (seasonal)

With coconut flavored sticky rice

Dhs 65

