

# MENU





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### About Ghai Chi

So much more than a menu, our mouthwatering selection of authentic Thai & Chinese cuisine is a true culinary journey. Carefully crafted and beautifully presented by expert Chef de Cuisine Lee and his team, the multi-award winning cuisine finds the perfect harmony and balance between the five flavors of sweet, spicy, sour, salty, and creamy, by using the freshest, finest-quality ingredients.

Thai Chi evokes the mystery and intrigue of Thailand like never before. An elegant and intimate space, it serves traditional Thai cuisine with an emphasis on Bangkok-style, and prepared in an open kitchen. This is the ideal choice for those who want a delicious, yet authentic meal. Humble to the core, using fresh Thai herbs, the food is made with love and passion.

The beauty of Chinese cuisine is the variety of tastes and textures it has to offer. At Thai Chi we specialize in food from across China. Within its range is something to satisfy any palate.

From the tongue-teasing spices of Sichuan province in the south, to the painstakingly ceremonial festival entrees of Beijing; from the subtle, and seductive combinations of Guangdong province (modern day Canton) to the robustly aggressive gravies of Hunan and the enigmatic and nearly magical spice mixtures of Fukien province.

The dining experience at Thai Chi is more than a meal- it's a shared experience that celebrates bold Asian flavors and design.

A treat for your eyes and taste buds alike, Thai Chi is a walk through the best of Asian fare, served in a way that you've never enjoyed it before.

Our gastronomic experience marries classic Asian hospitality with much-loved flavors and a chic ambiance — all of which have been created through expertise and innovation, and delivered with love.







Stuffed prawn paste with bamboo shoots and wheat flour dumpling wraps

Pan-Fried Chicken 52 Dumplings (GL/SS/SB)

45

With minced chicken, cabbage and spring onion served with chilli soya vinaigrette

Steamed Vegetable Dumplings (GL/SB/SS) (V)

With cabbage, carrots and mushrooms served with soya











Som Gam (P/CR)

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

Yam Woon Sen Seafood or veg (CR/P/GL)

Glass noodle salad with prawns, squid and white fungus tossed with spicy lime dressing

Laab Gai (CR)

Minced chicken salad with mint leaves and Thai herbs

Yam Khao Tord (GL/P) (V)

Crispy rice salad with red curry paste, peanut and grated coconut tossed with lime dressing

AED

50

60/50

52

45







AED

Roast Duck (half or whole) (SB/GL)

170/330

Served with pancakes and hoisin sauce

"Kung Pao" Chicken (E/SB/GL) (P)

65

Wok-fried chicken cubes, onion, dried red chilli, pepper and cashew nuts

Sweet & Sour Chicken (E/SB/GL)

65

With lychees, peppers and pineapple

Pad Krapao Gai (E/SB/CR)

65

Stir-fried minced chicken with chilli, garlic and hot Thai basil







**AED** 

75

75

75

70

### Meat

Stir-Fried Sliced Beef & Mushrooms (GL/SB/SS/E)

With oyster sauce and vegetables

Crispy Shredded Beef (GL/SB/SS/E)

With chilli cooked in spicy sweet and sour sauce

Black Pepper Beef (GL/SB)

With French beans, onions and wok-tossed in pepper sauce

Pad Krapao Neua (E/SB/CR)

Stir-fried minced beef with chilli, garlic and hot Thai basil











DI 7.T	AED
Pla Yang (F/CR)	95
Grilled seabass fillet served with Thai chilli-lime sauce	
Steamed Fish (catch of the day) (F/SS/SB)	95
With ginger, spring onion in supreme soya broth and fragrance oil	
Pla Lard Prik (catch of the day) (F/GL/SB)	95
Deep-fried fish with sweet chilli tamarind sauce	
Goong Pao (CR/GL)	95
Thai-style arilled jumbo prawns served with Thai chilli lime sauce	





With garlic and soya sauce

# Vegetarian Dishes

	AED
Eggplant Chilli (GL/SB) (V)	45
Deep-fried eggplant wok-tossed with sweet chilli garlic sauce	
Spicy "Ma Poh" Tofu (SB/GL/SS)	55
With shiitake mushrooms cooked in soya chilli beans	
Gaeng Khiew Waan Pak	55
Coconut green curry with vegetables, baby eggplant, lime leaves and sweet Thai basil	
Stir-Fried Mixed	45
Vegetables (SB/SS/GL)	





Clay Pot "Gofu & Mushrooms" 50

(GL/SB/SS)

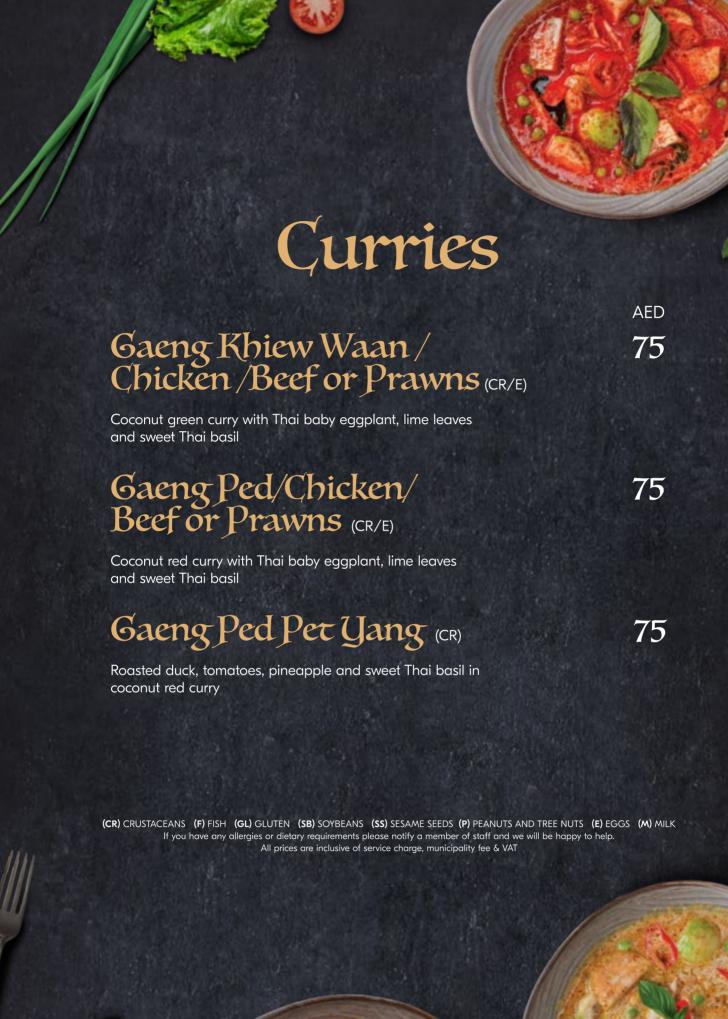
Braised tofu, mushrooms and bamboo shoots in soya sauce

#### Choice of Greens (GL/SB/SS)

Wok-fried with garlic and fragrance oil:

Kang Kung (morning glory)	40
Chinese Cabbage	40
Pak Choi	40
Lettuce	40









Sizzling Prawn	(CR/SS/SB/GL)	75

With chilli, garlic and black fungus

Sizzling Beef (GL/SS/SB)		70
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With spring onion, ginger and onion

Sizzling Fish	(	95
DIZZUNG FISH	(catch of the day) (F/SB/SS)	

With ginger, dried chilli, black fungus and shredded vegetable in oyster sauce







Wok-fried rice vermicelli with 'char sui' chicken egg and vegetables in Singaporean-style curry flavor

Quick-Fried Noodles (GL/SS/SB) (V)

40

With mushrooms, chives and beansprouts





### Rice



**AED** 

## Khao Pad Gai, Neua or Goong (CR/SB/E)

Wok-fried jasmine rice with chicken, shrimps or beef, egg and spring onion

With carrots, green peas, corns and beansprouts

#### "Ghai Chi" Special Fried Rice (E/SB/SS/CR)

With BBQ chicken, shrimp, roasted duck and eggs

### Egg-Fried Rice (E/SB)

with prawns and edamame beans

#### Steamed Jasmine Rice

45/55/55

40

60

45

30







)
)
5
5
5

(CR) CRUSTACEANS (F) FISH (GL) GLUTEN (SB) SOYBEANS (SS) SESAME SEEDS (P) PEANUTS AND TREE NUTS (E) EGGS (M) MILK

If you have any allergies or dietary requirements please notify a member of staff and we will be happy to help.

All prices are inclusive of service charge, municipality fee & VAT

Coconut, black sesame, vanilla









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