

## THE CHEDI MENU

Marinated Salmon, Pineapple Quinoa, Chili Mayonnaise,  
Cucumber Matcha Gelée

*Petite Arvine, Jean-René Germanier  
Valais, Switzerland*

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Selection of Steamed Dim Sum  
Prawn, Duck, Beef, Vegetable

*Riesling Kung Fu Girl, Charles Smith  
Washington State, United States*

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Urner Veal Medaillon, Alpine Herbs, Chanterelles,  
Hispi Cabbage, Spaetzli

*Merlot Riserva, Cantina il Cavaliere  
Ticino, Switzerland*

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Lukewarm Apple-Crumble Tarte, Sea Salt Ice Cream

*Ice Cider Barrique, Brännland  
Västerbotten, Sweden*

Menu	140 per person
Wine Flight matched by our Sommelier	75 per person

## THE DIM SUM MENU

### Steamed Dim Sum

Ha Gou-Shrimp Dumpling

Sichuan Gou-Prawn & Sichuan Pepper

Gai Gou-Delicate Chicken Dumpling

Ya Gou-Duck, Bamboo Sprout, Shiitake

Xialong Bao-Shanghai Pork Dumpling

Bonheur Gou-Prawn, Chicken & Spinach Dumpling

Beef Sui Mai-Classic Won Ton Beef Dumpling

Shrimp Sui Ma-Prawn & Pork Dumpling

Tofu Gou, Cabbage, Shiitake, Bamboo Shoots

Char Sui Pao - BBQ Pork Filled Bun (2 pc)

### Fried Dim Sum


Spring Roll-Chinese Vegetable

Crispy Prawn Won Ton

Crispy Vegetable Won Ton

Pekinese Ya Gou-Pan-Fried Duck Dumpling

Wor Tip-Pan-Fried Pork & Cabbage Dumpling

Homemade Chili & Soy Sauces 

Individual Basket: 4 pieces	24
1 piece	6

## THE SWISS SHARING MENU

### A Selection of Swiss inspired Dishes to share family style

Carpaccio of Deer, Quince, Walnut  
Char, Bacon, Pumpkin

Lamb`s Lettuce, Quail, Potatoes

*Scheurebe, Wagner-Stempel  
Rheinhessen, Deutschland*

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Wild Consommé, Porcino Ravioli

*Gamay Sauvage, Jean-Pierre Pellegrin  
Geneva, Switzerland*

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Venison Pepper, Hunter Style  
Pigeons Breast, Pear, Sweet Chestnut

Wild Boar Rack, Red Cabbage, Fig  
Potatoes Noodles

Brussels Sprouts

*Langhe Nebbiolo, Cavallotto  
Piedmont, Italy*

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Caramelized Crème, Plum Compote, Walnut Ice Cream

Orange Crème Brûlée, Kakao Sorbet

*Straw Wine, Mullineux  
Swartland, South Africa*

Menu	150 per person
Wine Flight matched by our Sommelier	75 per person

## THE ASIAN SHARING MENU

### A Selection of Asian inspired Dishes to share family style

Yam Nuea Grilled Beef Salad  

Hamachi & Green Papaya Salad

Vietnamese Vegetable Rice Paper Rolls

*Pinot Gris Rotenberg, Zind-Humbrecht  
Alsace, France*

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Selection of Dim Sum

Prawn, Duck, Beef, Pork, Chicken, Vegetable

*Riesling Kung Fu Girl, Charles Smith  
Washington State, United States*

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Stir - Fried Black Pepper Beef Filet  

Malai Curry with Monkfish and Coconut Sauce

Sheek Kebab-marinated Lamb Tandoor Cooked

Phad Thai with Chicken, Peanuts, Tamarind

Jasmin Rice, Papadams & Naan Bread

*Amy's, Moss Wood  
Margaret River, Australia*

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Steamed Chocolate Bao, Black Sesame Ice Cream

Coconut Pearls, Coconut Ice Cream

*Gewürztraminer Vendange Tardive, Trimbach  
Alsace, France*

Menu	150 per person
Wine Flight matched by our Sommelier	75 per person


#### Origin:

Beef, Veal, Pork, Chicken, Lamb: Swiss, Venison: Swiss,  
Goose Liver, Quail, Duck: France · Deer : Austria, Pigeon : France, Wild Boar :Austria  
Hamachi: Breed Japan · Pike Perch: FAO 05 · Sole: FAO 2 · Monkfish: FAO 27  
Salmon: Breed Scotland · Smoke Salmon: Breed Scotland · Sturgeon: Swiss / Frutigen  
Soft Shell Crab: FAO 071 · Crab Meat: FAO 071 · Shrimp: Vietnam Golden Shrimp MSC  
Lobster: FAO 21 · Pulpo: FAO 34 · Kaviar Kristal: Breed Chinese · Scallops: FAO 21  
Wels: Niderland, Char: Iceland


For Allergens please ask our staff members.

All prices in Swiss Francs and including 7.7% VAT.

#### Dishes marked with:

 are medium spicy

  are very spicy

 with a minimum of sodium and fats