

THE CHEDI MENU

Marinated salmon, Aquavit-apple gel, potato espuma,
fennel, Foie Gras-Mousse,
watercress & honey-lemon crumble

Selection of steamed Dim Sum
prawn, duck, beef, vegetables

Surf & Turf
Beef Filet & fried Lobster,
Miso Butter sauce, corn mousseline, radish,
roasted cauliflower & potatoe stones

Yoghurt & Apricot

Menu 140 per person
Wine Flight matched by our Sommelier 65 per person

THE DIM SUM MENU

Steamed Dim Sum

Ha Gau-Shrimp Dumpling
Sichuan Gau -Prawn & Sichuan Pepper
Gai Gau -Delicate Chicken Dumpling
Ya Gau -Duck, Bamboo Sprout, Shiitake
Xialong Bao-Shanghai Pork Dumpling
Bonheur Gau -Prawn, Chicken & Spinach Dumpling
Beef Sui Mai-Classic Won Ton Beef Dumpling
Shrimp Sui Ma-Prawn & Pork Dumpling
Tofu Gau, Cabbage, Shiitake, Bamboo Shoots
Char Sui Pao - BBQ Pork Filled Bun (2 pc)

Fried Dim Sum

Spring Roll-Chinese Vegetable
Crispy Prawn Wan Ton
Crispy Vegetable Wan 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

Ursen dry meat, scallops, fennel & kale
Smoked trout, apple & cucumber
Beet root, goat cheese & pine seeds

Beef bouillon
herb crêpes julienne, vegetables & beef tatiki




confied trout, almonds, spinach & lemon-ricotta ravioli
braised pork belly, leek & bacon
veal medallion, peas, roasted cauliflower & thyme-velouté
Spätzli & Brussel sprouts

Chocolate & Cherry
Grapefruit & Meringue



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  
Som Tam- Prawns, green beans, tomatoes & peanuts 
Vietnamese Vegetable Rice Paper Rolls

Selection of Dim Sum
Prawn, Duck, Beef, Pork, Chicken, Vegetable

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

Coconut & Pineapple
Raspberry & Ginger

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 /
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