

## THE CHEDI MENU

Marinated salmon, Aquavit-apple gel, Potato Espuma,  
braised Fennel, Foie Gras-Mousse,  
Watercress & Honey-Lemon Crumble

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Selection of steamed Dim Sum  
*prawn, squid, beef, duck*

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Surf and Turf  
Beef Tenderloin and Lobster Tail, Miso Butter Sauce,  
Sweet Corn Mousseline, Radish, Roasted Cauliflower  
& Potato Stones

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Yoghurt & Apricot

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

## THE DIM SUM MENU

### Steamed Dim Sum

Ha Gao-Shrimp Dumpling  
Sichuan Gao -Prawn & Sichuan Pepper  
Gai Gao -Delicate Chicken Dumpling  
Ya Gao -Duck, Bamboo Sprout, Shiitake  
Xialong Bao-Shanghai Pork Dumpling  
Tartufata Gao - Shrimp, Curcuma, Truffle  
Beef Sui Mai-Classic Won Ton Beef Dumpling  
Swiss Salmon Gao- Salmon from Lostallo  
Gai Sui Mai- Turkey Dumpling  
Black Calmar Gao- Squid, Satay sauce  
Tofu Gao- Champignons, Tofu, Onion.  
Vegi Gao- Cabbage, Shiitake, Bamboo Shoots  
Char Sui Bao - 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  
1 piece

24  
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

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Beef Bouillon  
Herb Crêpes Julienne, Vegetables & Beef Tataki

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Confied Trout, Almonds, Spinach & Lemon-Ricotta Ravioli  
braised Pork Belly, Leek & Bacon  
Veal Medallion, Artichoke, Radish & Thyme-Velouté  
Spätzli & Brussel Sprouts



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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

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

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Stir - Fried Black Pepper Beef Filet   
Crispy Soft-Shell Crab with Chili and Garlic Pepper Sauce  
Murgh Tikka · spicy marinated Chicken baked in the Tandoor Oven,  
Mango Chutney & Mint Chutney  
Phad Thai with Chicken, Peanuts, Tamarind  
Jasmin Rice, Papadams & Naan Bread

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Coconut & Pineapple  
Raspberry & Ginger

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