

THE CHEDI MENU

marinated salmon

aquavit apple jelly | potato espuma | fennel
foie gras mousse | watercress | honey-lemon-crumble



selection of dim sum

prawn | black squid | beef | duck



grilled local lamb loin

beluga lentils | quince | eggplant |
red cabbage pouches



pumpkin | caramel

MENU 140 PER PERSON
WINE FLIGHT 65 PER PERSON
MATCHED BY OUR SOMMELIER

THE DIM SUM MENU

steamed dim sum

ha gao - shrimp dumpling
sichuan gao - prawn | sichuan pepper
gai gao - 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
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 pieces)

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 sauce 

1 PIECE 6
INDIVIDUAL BASKET: 4 PIECES 24

THE SWISS SHARING MENU

A SELECTION OF SWISS INSPIRED DISHES TO SHARE FAMILY STYLE

pumpkin carpaccio

black ticino walnuts | goat cheese

pigeon aspic

plum

lamb's lettuce

potato dressing | mushrooms | baked egg



game consommé double

vegetables | porcini ravioli



pheasant roulade

lingonberry sauce | chestnuts

grilled venison fillet

parsnip | port wine apple

braised wild boar cheeks

red cabbage | pecans | brussels sprouts | spaetzle



chamomile | fig

chestnut | cherry

MENU 150 PER PERSON
WINE FLIGHT 75 PER PERSON
MATCHED BY OUR SOMMELIER

THE ASIAN SHARING MENU

A SELECTION OF ASIAN INSPIRED DISHES TO SHARE FAMILY STYLE

yam nua

grilled beef salad 

som tam prawns

green beans | tomatoes | peanuts 

vietnamese rice paper rolls

vegetables



selection of dim sum

prawn | black squid | beef | pork | chicken | vegetable



stir fried black pepper beef fillet

crispy soft shell crab

chili garlic pepper sauce

murgh tikka - spicy chicken baked in tandoor oven

mango chutney | mint chutney

phad thai with chicken

peanuts | tamarind | jasmin rice

papadams | naan bread



lemongrass | matcha

lychee | coconut

MENU 150 PER PERSON
WINE FLIGHT 75 PER PERSON
MATCHED BY OUR SOMMELIER