

## THE CHEDI MENU

Marinated salmon, Aquavit-apple gel, potato espuma,  
braised Endive, Foie Gras-Mousse,  
watercress & honey-lemon crumble  
*Completer Malanserrebe, Weingut Donatsch  
Graubünden, Switzerland*

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Selection of steamed Dim Sum  
*prawn, duck, beef, vegetables  
Riesling, Histoire d'Enfer  
Valais, Switzerland*

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Urner veal medaillon, mountain herb, chanterelles,  
cabbage & Spätzli  
*Merlot Tanvill La Scelta dei Diciassette, Vinattieri  
Ticino, Switzerland*

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apple & caramel  
*Iscider Barrique, Brännland  
Norrbotten, Sweden*

Menu 140 per person  
Wine Flight matched by our Sommelier 105 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

Ursen dry meat, scallops, fennel & kale  
Smoked trout, apple & cucumber  
Beet root, goat cheese & pine seeds  
*Petite Arvine, Jean-René Germanier  
Valais, Switzerland*

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Beef bouillon  
herb crêpes julienne, vegetables & beef tatiki  
*Viré-Clessé, Les Héritiers du Comte Lafon  
Burgundy, France*

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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  
*Chianti Classico, Querciabella  
Tuscany, Italy*



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Chocolate & plum  
carrot & hazelnut  
*Straw Wine, Mullineux  
Swartland, South Africa*

Menu 150 per person  
Wine Flight matched by our Sommelier 80 per person

## THE ASIAN SHARING MENU

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

Yam Nuea Grilled Beef Salad   
Som Yam-Prawns, green beans, tomatoes & peanuts   
Vietnamese Vegetable Rice Paper Rolls  
*Gewürztraminer, Urs Pircher  
Zurich, Switzerland*

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Selection of Dim Sum  
Prawn, Duck, Beef, Pork, Chicken, Vegetable  
*Riesling, Histoire d'Enfer  
Valais, Switzerland*

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Stir - Fried Black Pepper Beef Filet   
Malai Curry with Skrei 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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Chai Tee & Orange  
Banana & coconut  
*Gewürztraminer Vendange Tardive, Trimbach  
Alsace, France*

Menu 150 per person  
Wine Flight matched by our Sommelier 80 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