

# BY SAROVA

# MENU

# FOOD MENU

#### Concept Note

Welcome to Thai-Chi, where the enchanting flavours of Thailand and the captivating allure of Pan-Asian cuisine come together in the heart of Kenya. Our story begins with a passion for culinary exploration, a deep appreciation for culture, and a desire to create an extraordinary dining experience. Nestled amidst the vibrant capital of Nairobi, Thai-Chi is a haven of taste and tranquility, where vintage tropical aesthetics transport you to a bygone era of elegance and charm.

At Thai-Chi, every dish tells a story of culinary mastery and cultural fusion. Our skilled chefs, infuse each creation with passion and authenticity. From the aromatic curries that transport you to the bustling streets of Bangkok to the delicate flavors of our sushi that evoke the artistry of Japan, our menu is a symphony of tastes that pays homage to the rich tapestry of Pan-Asian cuisines.

Join us as we embark on a culinary adventure that transcends borders and embraces the unity of flavors. Thai-Chi welcomes you to experience the magic of vintage tropical indulgence, where the spirit of Asia meets the heart of Kenya.

### BREAKFAST

Available Saturdays & Sundays - 9:00 AM to 11:30 AM

#### House Platter — 1,100

2 Eggs omelette or scramble, basil baked beans, sauté mushroom, grilled tomato, multi-grain toast

Country Breakfast

Chicken — 1,100 | Veg — 850 Spiced chicken sausage or spicy mixed veg sausage, hash browns, multigrain toast, creamed spinach

#### HEALTHY TOAST

Smoked Salmon — 1,100 Dill gravlax, cream cheese, micro greens, citrus

Avocado on Multigrain — 900 Feta cheese, avocado mash, cherry tomato, olive oil

Cinnamon Pancakes — 750-2 Drop pancakes, maple syrup, mascarpone dollop, rosemary

Fresh Fruit Bowl — 550 Mint and orange syrup , vanilla yogurt

#### **SMOOTHIES**

OJ — 550 Seasonal oranges

AM — 400 Banana, blueberries, oat cluster, vanilla yogurt

VEGAN — 400 Pineapple, coconut, almond milk, dates



### LUNCH & DINNER

Menu Available Daily from 12:00 PM to 9:30 PM

#### SALADS

Yum Ta Lee — 1,300 JJ Prawn, fish, calamari, tomato's, celery, red onion, lime dressing

### Lab Gai — 1,300 JJ

Spicy minced chicken, fresh mint, organic green, lime sauce

**Traditional Thai Papaya Salad** — 1,000 [N] Papaya, carrot, cherry tomato, French beans, cashew nuts, tamarind sauce

### STARTERS

Goong Tod — 1,200 Thai style tempura prawns coated lightly in sago flour

Goong Pan Ooi — 1,200

Mince prawns, lemon grass, sugarcane, honey oyster sauce

Satay — 1,100 Chicken fillets coated in peanut sauce

**Prek Gai Yad Sai** — 1,100 Thai style chicken wings - "Meal for the King"

Thod Man Pla — 1,000 Wok fried fish sponge cake with cucumber and chili relish

## Thod Man Kao Pod — 800 [v]

Sweet corn fritters flavoured with Thai spices

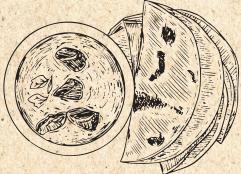
#### SOUPS

### Tom Yum - 1,100 11

Chicken, prawn, tofu

#### Tom Kha Goong / Gai — 1,100

Chicken, coconut cream, galangal, mushrooms, cherry tomato



#### MAINS

Ped Ob Nam Phueng — 2,650
Honey glazed crispy duck, spinach

Kae Phad Kra Prow — 2,650 Stir fry sliced lamb tossed with bird chili and basil

Ped Red Wine — 2,650 Crispy duck served with rich red wine sauce

Hor Mok Ta Lee — 2,300 Delicacy of fisherman's catch, Thai red or green curry, coconut crea

**Phad Kee Mao** — 2,100 Wok fried noodles in a chilli stir fry sauce with baby corn, mushrooms and basil with chicken, beef or pork

**Gang Pad Ped Yang** — 2,650 Traditional thai curry with duck

See Krong Moo Kra Team Prik Thai — 1,700 Pork spareribs, garlic, pepper

#### Gai Phad Kra Prow - 1,700

Wok tossed chicken breast flakes with fresh chili and basil

**Gai Phadmad Ma Mung** — 1,700 Mild stir fry of chicken, cashew nuts, mushrooms, spring onions and bell peppers

**Gai Gang Ped** — 1,700 Traditional Thai red curry with chicken

Gang Panang — 1,700 Traditional Thai panang curry with chicken or beef

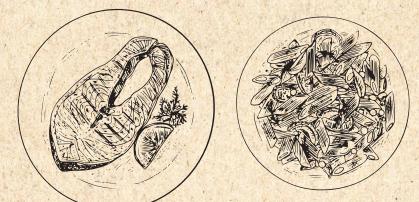
Nue Phad Kra Prow — 1,700 **JJJ** Stir fried beef, basil, chilli

Nue Phad Nam Man Hoi — 1,700 Beef flakes flamed in brandy, oriental mushrooms, bell peppers, oyster sauce

Moo Gang Ped — 1,700 Traditional Thai red curry with pork

Pla Rad Prik — 1,600 Fried tilapia fillets, chilli, garlic

**Gang Kiew Wan Jee** — 1,400 [v] Fresh seasonal vegetables with fragrant green curry and coconut cream



### Garlic Pok Choy — 1,400 [V]

Pok choy, garlic, chilli

#### Pak Phad Ruam -1,400 [V]

Mild stir fry of seasonal fresh vegetables, white and dark soy sauce

### Tofu Chu Chi Jee — 1,400 [v]

Fried tofu, bamboo shoots, Thai herbs

#### Pad Thai

Wok tossed noodles, tamarind sauce, bean sprouts, peanuts Veg - 1400 | Chicken - 1700 | Prawn - 2,100



### ORIENTAL

**SUSHI AND SASHMI** Behold the power of fish and rice!

**Far East Rolls EBI** — 1,350 Prawn, salmon, salmon roe

Surf and Turf — 1,350
Beef fillet tataki, salmon, prawn, dashi dip

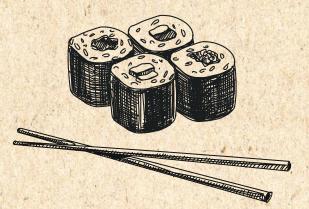
**Spicy Tuna** — 1,250 Yellow fin tuna, pickled cucumber, spicy mayonnaise

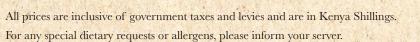
Shrimp Tempura — 1,250 Shrimp tempura, avocado

**Cream Cheese Mushroom** — 1,050 [v] Duo of button and shitake mushroom, asparagus, cream cheese

**Classic Vegetable Tempura** — 1,050 [v] Crispy tempura vegetable, spinach, spicy aioli

Nigiri & Maki Roll — 3,200 3pcs tuna nigiri, 3pcs salmon nigiri, 4 pcs spicy tuna, 4 pcs salmon roll,4 pcs dragon roll







#### Vegetarian Sushi Set - 2,800

6 pcs cucumber roll, 6 pcs avocado roll, 6 pcs garden tofu roll, 6 pcs California roll

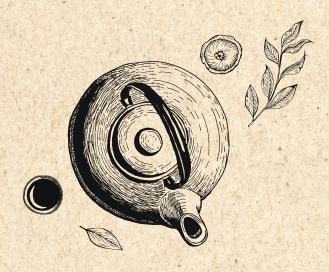
#### Nigiri

2,800

Salmon, tuna, prawn 6 Pieces - 1,400 | 12 Pieces - 2,800

#### Sashmi

Salmon or tuna 6 Pieces - **1,400** | 12 Pieces - **2,800** 



### **BAO BASKET**

To Bao or not to Bao, that is the question

Classic Taiwanese — 1,250
 Grilled pork belly, peanut powder, cilantro, hoisin sauce

Butter Milk Fried Chicken — 1,250 Spicy mayonnaise, scallions, kimchi slaw

### Mala Spice Mushroom — 1,250 [v]

Shitake, button, oyster, black fungus, mala spice

**DIM SUM** *You dim sum, you lose sum* 

Hargau Purple — 1,300
Prawn wrap, bamboo shoot

Chicken Enoki Mushroom — 1,150 Mince chicken, enoki dumpling

Crystal Dumpling With Pine Nut — 1,150 [v]
Signature transparent vegetable dumpling

**Tofu and Spinach** — 1,050 [v] Wilted spinach, garlic tofu

### PAN ASIAN TAPAS Where every flavour tells a story

Braised Coconut Pork Belly — 1,550
24 hrs braised pork belly, coconut jelly

Salt and Pepper Calamari — 1,550 Crispy fried calamari, bullet chili oil, basil

Vietnamese Style Prawn Spring Rolls — 1,550 Rice paper, prawns, mint, lettuce, carrot, sweet chilli

**Lotus Chip** — 1,100 [v] Asparagus, bamboo shoot, sichuan drizzle

#### **MORE COMFORT**

Explore a world of flavours - slurp the freshness, savour the goodness

Japanese Style Pan Seared Salmon — 2,750
Wilted pok choy, katsu curry

**Char Grilled Pork Chop** — 2,500 Black sesame glaze , wasabi mash, crispy daikon

Korean Bulgogi Lamb Rack — 2,200
Cauliflower sticky rice, pickles

#### **RICE AND NOODLES**

Fried Rice Seasonal Vegetables - 950 | Chicken - 1,150 | Prawn - 1,350 | Egg - 950

Udon Noodles Seasonal Vegetables - 1,200 | Chicken - 1,700 | Prawn -1,900 | Egg - 1,200

**Special Thai Rice** — 1,200 Special Thai rice with pineapple, prawns, garden peas, cashew nuts, egg

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Phad Guay Tiew — 1,200

Wok fried plain noodles

**Guay Tiew Nue** — 1,200 Beef and noodles in a fragrant beef broth

Steamed Rice — 500

All prices are inclusive of government taxes and levies and are in Kenya Shillings. For any special dietary requests or allergens, please inform your server.

#### DESSERT

Desserts are simple pleasures that can sustain people even during difficult times

Date Pancake — 800 Honey coated fried darshan, coconut ice cream

**Fried Ice Cream** — 800 Golden fried vanilla ice cream, honey, nuts

**Guay Tod** — 800 Fried banana with coconut ice cream

**Sticky Mango Pudding** — 800 Thai sticy rice mango pudding



#### **INFORMATION:**

[v]	Vegetarian
[N]	Contains Nuts
j —	Mild Spice
<b>jj</b> -	Medium Spice
JJJ-	Hot Spice
<b></b>	Chef's Recommendation

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# BEVERAGE LIST

### **ALCOHOLIC COCKTAILS**

All our cocktails are made from the freshest ingredients. Our mixologist combines experience with tradition to create exquisite blends.

Please inquire for our signature selection & classics.

**SWIZZLE NEGRONI** — 1,100 Tanqueray Gin, Sweet Vermouth, Campari, Lime, Cherry Syrup

WHY NOT? — 1,100 J.W Black Label, Lemon Juice, Maple Syrup

BLACK MAGIC MARTINI — 1,050 Ketel One, Pomegranate, Pineapple

RUM AND PLUM — 1,050 Black Plum Inflused Rum, Campari, Orgeat

BLACK WIDOW — 1,000 Captain Morgan Dark Rum, Lime, SoCo, Club Soda

JACK FROST — 1,100 Don Julio Blanco, Curacao, Cream

**THE DREAMCATCHER** — 1,000 Tanqueray Gin, Lychee, Lime, Raspberries

HOLY BERRIES — 1,000 Tanqueray Gin, Lime, Blueberries, Almond Syrup

MANGO DAIQUIRI — 1,000 Bacardi Rum, Lime, Mango Pulp, Jalapenos

SANGRIA — 900 Red | White

# LIQUORS

	30 ML	BOTTLE
APERITIFS & BITTERS		
Jägermeister	500	7,500
Campari	350	5,000
VODKA		
Belvedere	950	11,500
Grey Goose Original	750	10,000
Ciroc	500	8,500
Ketel One	550	5,000
Absolut Blu	450	4,000
Smirnoff	350	3,500
TEQUILA		
Don Julio Anejo	750	16,500
Don Julio Reposado	750	16,500
Don Julio Blanco	700	12,500
Patron Cafe	650	9,500
Jose Cuervo Gold	450	6,500
	120.00	
GIN		
Procera Blue Dot	550	15,000
Hendricks	750	12,600
Generous Gin	550	11,000
Tanqueray London Dry	450	5,500
Bombay Sapphire	450	6,500
Gordons Dry	400	4,000
Beefeater	450	4,000
RUM	050	10,000
Ron Zacapa 23 YO Solera	950	16,000
Bahari Rum Blue	650	9,500
Myers Rum	500	4,500
Captain Morgan Spiced Rum	400	4,000

	30 ML	BOTTLE
BRANDY AND COGNAC		
Hennessey XO	2,800	48,500
Hennessey VSOP	1,200	20,000
Remy Martin VSOP	1,050	18,500
WHISKEY		
(BLENDED SCOTCH)	4. Martines	
Johnnie Walker Double Black	750	9,500
Chivas Regal 12 YO	700	8,000
Johnnie Walker Black Label	650	7,500
WHISKEY (IRISH)		
Jameson	550	7,500
WHISKEY (JAPANESE)		
Kurayoshi 12 YO	1,200	35,000
Suntory Chita Whiskey	1,100	32,500
Nikka Yoichi Single Malt	1,100	32,500
CALLE	the start	
SAKE	000	0.500
Matsu Sake	800	8,500
BOURBON & TENNESSE	R.	
WHISKEY		
Woodford Reserve	850	10,500
Jack Daniel's Silver Select	750	12,500
Bulleit Bouborn	500	9,500
Dunon Douboin	500	5,500

## SCOTTISH SINGLE MALT

	30 ML	BOTTLE
HIGHLANDS		and the second
Glenmorangie Lasanta 12 YO	750	14,500
LOWLANDS		
Glenkinchie 12 YO	750	12,500
CONTRACTOR		
SPEYSIDE		
The Glenlivet 18 YO	900	21,500
The Macallan12 YO	750	17,500
Glenfiddich 15 YO	850	15,000
Glenfiddich 12 YO	650	10,500
The Glenlivet 12 YO	550	10,500
ISLAY		and a lite
Lagavullin 16 YO	1,100	17,500
LIQUEURS	- The -	
Amarula	400	5,500
Baileys Irish Cream	450	5,500
Amaretto Dissarono	350	5,000
Southern Comfort	350	5,000
Malibu	300	5,000
Khalua	350	5,000
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### BEERS

LOCAL BEERS — 400

**IMPORTED BEERS** — 500

# KENYA CRAFT BEERS — 500

Bilashaka IPA | Capitan | 254 Sand trap IPA

# WHITE WINES

	GLASS	BOTTLE
Kleine Zalze Chenin Blanc		6,500
(South Africa)		
Domaine La Baume Viognier	r 🦾 👘	5,500
(France)		
D . D.1 C .		1 200
Porcupine Ridge Sauvignon		4,200
Blanc		
(South Africa)		
Hesketh Eden Valley	850	4,000
Riesling		1,000
(Australia)		
Vendaval Reserva Sauvignor	a 850	4,000
Blanc		
(Chile)	and the second	
Hesketh Lost Weekend	850	3,800
Chardonnay		
(Australia)		
Pederberg Chenin Blanc	850	3,200
(South Africa)	APPENDING STATE	
San Vigilio Pinot Grigio		3,200
(Italy)	Real Providence	

## **RED WINES**

	GLASS	BOTTLE
Matua Pinot Noir		6,500
(New Zealand)		
Dos Almas Cab Sauv		5,500
Reserva		
(Chile)		Stat English
B&G Cote Du Rhone		5,000
(France)		
Coleccion Privada Malbec		4,500
(Argentina)		1,300
(Aigenuna)		
Parker Coonawarra Favorite		4,200
Son Shiraz		
(Australia)		
Porcupine Ridge Merlot	850	4,200
(South Africa)		
	专家公	
Vendeval Cab Sauv Reserva	850	3,800.
(Chile)		
Painted Wolf Pinotage	850	3,500
(South Africa)		
Hardys VR Shiraz	850	3,200
(Australia)	030	5,200
(Australia)	Star 25	

# SPARKLING WINES

	GLASS	BOTTLE
Prosecco Superiore		7,000
Valdobiadene	and the second	
(Italy)		
Lunetta Prosecco Brut Rose	850	4,000
(Italy)		
ROSE		
Assobio Rose		5,000
(Portugal)		
Casteli Pinot Grigio Blush	750	3,000
(Italy)		
		a new p
SWEET WINE		
Aurosia Kenya Vino	750	3,200
(Italy)		
a sector production		
Mosketo White	750	2,700
(Portugal)		的基础。
CHAMPAGNE		
Moet and Chandon Brut		21,000
(France)		
Moet and Chandon Rose		18,500

(France)

## MOCKTAILS

### FRESH PINEAPPLE MINTED MOJITO - 550

Fresh pineapple juice, mint, lime, sugar

### SPARKLING CRANBERRY GINGER — 550

Cranberry juice, ginger, strawberry puree

### BERRY MULE - 550

Blueberries, strawberry puree, ginger, lemon



# JUICES

FRESHLY SQUEEZED — 550 Pineapple & Mint | Tamarind & Ginger | Sugarcane & Lime | Orange

## WATER & SOFT DRINKS

	300 ML	700 ML
Mayers Still Water	250	400
Mayers Sparkling Water	250	400
	a frank a star	
Sodas	250	
Red Bull	350	

## **OTHER BEVERAGES**

Espresso	500
House Coffee	500
Cappuccino	500
Café Latte	500
Americano	500
Ice Coffee	500
Herbal Tea (Selection)	500
Kenyan Dawa	500
Classic Ice Tea	500
- Jack State - Charles - Charles	
Concoction	500
Hot Toddy	500
Hot Chocolate	500