

CH'I

DIM SUM

BAO BURGERS 17

wagyu patties, cilantro, cucumbers, carrots, soy wasabi mayo, homemade flour bao buns (2 pc)

SHRIMP ENCHILADOS DUMPLINGS 16

tiger shrimp, tomatoes, red bell peppers, Spanish onions, huancaína sauce (5 pc)

DUCK DUMPLINGS 17

peking duck, orange zest, leeks, lemongrass, kafir scented orange sauce (5 pc)

PORK SIU MAI 14

Kurobuta pork, huitlacoche, scallions, ginger, fermented black bean sauce (5 pc)

PORK BELLY BAO BUNS 17

roasted Kurobuta pork belly, mango onion mojo, shiso leaf

CHINESE BBQ PORK BELLY SESAME BALLS 18

sourdough bread stuffed with pork

CRUDOS

*CEVICHE MIXTO 30

salmon, hamachi, shrimp, sea urchin, lime juice, wakame, rocoto pepper, Okinawa sweet potato chip

*TUNA TIRADITO 19

black pepper crusted tuna rear, yuzu ponzu, chives, chulpe corn

*HAMACHI TIRADITO 19

sliced hamachi, Thai chili, daikon salsa, avocado mouse, garlic chips, aji amarillo sauce

*MUSHROOM CEVICHE 15

mushroom mix, yuzu juice, white truffle vinaigrette, Okinawa sweet potato chips

SMALL PLATES

*TUNA TATAKI TOSTADAS 18

chile ancho dusted seared tuna rear, wakame salad, avocado, wasabi soy aioli, crispy corn tortilla

CHINESE BBQ PORK RIBS 26

roasted Kurobuta pork ribs, Chinese BBQ sauce, cilantro, sesame seeds

GRILLED OCTOPUS 27

grilled Spanish octopus, lemongrass, shishito peppers

FOIE GRAS SPRING ROLLS 14

Hudson Valley foie gras, sake onion and anise marmalade, burnt honey

VEGETABLE SUMMER ROLLS 14

avocado, carrots, Napa cabbage, scallions, rice noodles, honey chili sauce

ROPA VIEJA SPRING ROLLS 14

ropa vieja style braised wagyu short ribs, cilantro mayo

SALADS

CRISPY CALAMARI SALAD 15

fried calamari, green papaya, lemongrass chili vinaigrette

CUCUMBER SALAD 11

English cucumber, sugar snaps, snow peas, sesame oil, fermented black bean dressing

ROASTED CHICKEN & EGGPLANT SALAD 14

roasted chicken, Chinese eggplant, jalapeños, cilantro, scallions, peanuts, lemon miso dressing

BRUNCH

CH'I FRIED CHICKEN AND WAFFLES 26

belgian waffles, ginger maple syrup, spicy honey sauce, sunny side up eggs

SHRIMP SOFRITO & CHINESE EGG CUSTARD 21

tiger shrimp, egg, sesame oil, watercress salad, ice hot dressing, crispy wontons

PEKING DUCK CRÊPES 23

pulled pecking duck, avocado, pickled vegetables, mix green salad, kaffir lime dressing

AVOCADO TOAST 18

poached eggs, sweet and sour sauce, multigrain toast, avocado spread, cotija cheese, pickled vegetables, greens, hash brown potatoes

WOK VEGETABLES OMELET 17

crispy wok vegetables, whole egg omelet, asian salad, multigrain bread, hash brown potatoes

BRAISED BEEF AND QUINOA PANCAKE 24

braised short ribs, quinoa pancake, avocado mousse, fried egg

FROM THE WOK

CH'I FRIED RICE 23

pork, shrimp, chicken, Chinese sausage, egg, red bell pepper, scallions, jasmine rice, tamari sauce

CHINESE LO MEIN 26

chicken, beef, soy sauce, hoisin sauce, red bell peppers, bok choy, soybean sprouts, snow peas, ginger, egg noodles

HALF CHICKEN CHI JAU KAY 23

crispy chicken, panela oyster sauce, scallions, jasmine rice

SWEET AND SOUR PORK 28

roasted Kurobuta pork belly, bok choy, red bell peppers, mushrooms, snow peas, pineapple, tamarind sauce, jasmine rice

MONGOLIAN BEEF 42

black angus beef tenderloin, broccoli, scallions, sesame seeds, panela mongolian sauce, jasmine rice

SWEETS

PEANUT CRUSTED FRENCH TOAST 18

ginger infused maple syrup, brioche bread, orange, whipped cream

BOCADITO CHINESE DOUGHNUTS 16

cream cheese stuffed chinese doughnuts, guava sauce

BANANA SPRING ROLLS 16

banana, dulce de leche, vanilla ice-cream

FRUIT PLATE 14

SPECIALTY COCKTAILS

MI SO NORI 16 SINGLE | 125 TO SHARE

premium tequila, nori syrup, lime, ginger bitters

PAÜ PAÜ 16 SINGLE | 125 TO SHARE

tequila, passion fruit, fresh lime and spicy syrup garnished with passion fruit caviar and Thai peppers

CH'I-CHÓN 16 SINGLE | 125 TO SHARE

white and dark rum, coconut cream, fresh lime juice, pineapple garnished with cinnamon

GREEN CARD 16

mezcal, orgeat, pandan and fresh lime topped with ginger beer

BUBBLE YUM 16

gin, bubble gum syrup and fresh lemon

GOLD FASHION 16

bourbon, gold syrup, orange and angostura bitters

PEPINO PICANTINI 16

vodka, cucumber, fresh lemon and spicy Thai syrup garnished with cucumber strips

COCO LOCO 16

vodka, fresh lime, pineapple juice and simple syrup topped with prosecco

FANCY NANCY 16

vodka, lychee liquor, passion fruit, orange, pineapple and prosecco garnished with mint

MARIPOSA 16

premium infused tequila, lime juice and grapefruit

EXECUTIVE CHEF RAFAEL PEREZ

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

