Our philosophy of cooking ‘Chinese cuisine from the heart’

Creating haute, Chinese cuisine through a repertoire of innovation while respecting unique traditions, plated with warmth.

Chi Ni (v): To Eat
#CHINI
#ROSEATEHOTELS
#FOODBYROSEATE

Inspired by the liberated art of cooking at Kai Mayfair, ‘Chi Ni’ is a Bird Hospitality initiative to bring the same individuality and eccentricity that the brand represents. Ankur Bhatia, Founder; Roseate Hotels & Resorts along with Bernard Yeoh, Proprietor - Kai Mayfair; have created this concept and focused extensively on kitchen skills and Chef expertise.

The restaurant design comes from the drawing board of acclaimed designer Bob Puccini, blended with various exciting inputs to create a first of its kind restaurant under a tent-canopy in the country. The iconic artwork by Park Seung Mo titled ‘Illusion’ adorns the wall and is accessorised with Shanghai Tang plaid covers. The 140 covers restaurant offers private dining rooms, indoor dining, a winery, bar seating and an alfresco experience perched atop a manicured hill overlooking the iconic stained glass boat by Lek Bunnag, all in the magical landscape setting of The Roseate.

Chi Ni represents our very own Master Chef Ban’s culinary philosophy with his traditional background of large families, cooking with warmth and love.

Chef Ban, with over 20 years of experience in the industry with modern Chinese cuisine, Szechuan cold-hot cuisine, Hong Kong Cantonese cuisine, Malaysian local food & Singaporean Chinese, has made a mark across continents and countries like Singapore and United Kingdom. He now brings to India an amalgamation of concepts reflective of the brand, especially curated for an Indian palette.

Welcome to Chi Ni – Chinese cuisine from the heart

By our very own

Chef Lau Ah Ban
DESSERTS

We present to you what the heart wants, when the heart wants — right at the beginning. Taking away the feeling of ‘after’ that desserts are popularly known for; we challenge you to change your meal plan, so to speak, and savor the experience of doing something different and deliciously indulging. Reward yourself with this abbreviation and eat with us – the Chi Ni way - from the heart.

Senses of chocolate
valrhona chocolate parfait, chocolate soup
microwave cake, chocolate candy & chocolate pearls

Caramel fondant, salted caramel
tahitian vanilla ice cream rolled in pistachio crumb

* Apple ‘ice-cream’ sandwich
flaky disc, spicy apple, cinnamon ice cream,
burnt caramel & patisserie cream

Raspberry with love
raspberry pips, ivory crème,
red berry ice & spinach sponge

* Pistachio and green tea pudding
sesame crisp, vanilla ice cream and coulis

Signature splendid yoghurt
baked yoghurt, red berry coulis
chandiginger & mango ice cream

Ice fruit platter (serves two)
seasonal fruits

Sorbets and ice creams

All desserts 850
DIM SUM MENU

- Prawn har gow
  wheat starch, potato starch
  575

- Shrimp and scallop
  shrimp, scallop
  575

- Shrimp and chives
  shrimp, chives, wheat starch, potato starch
  575

- Chicken siew mai
  chicken, tobiko
  525

- Pan fried Shanghai chicken chives
  ginger, vinegar
  525

- Chicken lotus root
  spring onion, black pepper sauce
  525

- Chicken bok choi
  white cabbage, ginger, vinegar
  525

- Pan fried three chili bao
  mock soya, fresh achari, dry chilli
  525

- Vegetarian mock & mushroom siew mai
  mock soya, shitake, button
  525

- Vegetable crystal dim sum
  carrot, baby corn, asparagus, lotus root, potato starch
  500

- Four seasoned chestnut & cashewnut
  broccoli, celery, chestnut, cashew nut
  500

- Thai asparagus dumpling
  asparagus, baby corn, carrot, Tom yum chilli paste
  500

- Bok choy and corn dumpling
  organic baby bok choy, corn, potato starch
  500

- Pan fried Shanghai vegetable
  baby corn, green beans, carrot, butter, potato starch, lotus flour
  500
APPETIZERS

- Aromatic crispy duck
  spring onion, leeks, cucumber, pancake & hoisin sauce
  1100 Quarter / 2000 Half

- Soft-shell crab, salt & pepper
  garlic, spring onion, chili, shallots & togarashi
  1100

- Soft-shell crab citrus
  curry leaf & bird eye chilli
  1100

- Wasabi prawn
  mango salsa & black sesame
  1250

- Honey glazed pork ribs
  black vinegar & garlic potato sauce
  700

- Shrimp toast
  shrimp paste & spring onion
  700

- Lettuce wraps chicken
  seasonal vegetables
  700

- Chicken salt and pepper
  Spring onion, shallot & togarashi
  700

- Vegetarian goose
  cucumber, leeks & black bean paste
  1300

- Vegetarian shrimp, wasabi sauce
  mango salsa & black sesame
  950

- Lettuce wraps vegetarian
  seasonal vegetables
  650

- Blanched baby spinach
  Sesame dressing
  650

- Poached fungus 'Jiang' style
  ginger, coriander, spring onion & chopped chilli
  650

- Wasabi mushrooms
  garden greens, mango salsa & black sesame
  650

- Salt & pepper enoki
  garlic, spring onion & red chilli
  650

- Salt and pepper tofu
  fried onion, fried garlic & spring onion
  650

ALL PRICES ARE IN INDIAN RUPEES. GOVERNMENT TAXES AND SERVICE CHARGES AS APPLICABLE.
KINDLY INFORM US IF YOU HAVE ANY FOOD RELATED ALLERGIES OR INTOLERANCE.
**SOUPS**

- **Ash gourd broth, seafood**
  wolvberry, shrimp & scallop
  $675

- **Miso soup, fish**
  shredded ginger & fungi
  $675

- **Sweet corn Soup, chicken**
  asparagus, mushroom & creamy corn in vegetable stock
  $600

- **Hot & sour soup, chicken**
  bean curd, dried shiitake mushroom, fungus & bamboo shoot
  $600

- **Clear soup chicken**
  seasonal vegetables & garlic
  $600

- **Hot & sour soup vegetarian**
  bean curd, dried shiitake mushroom, fungus & bamboo shoot
  $550

- **Sweet corn soup, vegetarian**
  asparagus, diced mushroom & creamy corn in vegetable stock
  $550

- **Miso soup, vegetarian**
  seasonal vegetables & fungi
  $550

- **Clear soup vegetarian**
  seasonal vegetables & garlic
  $550

- **Pumpkin purees vegetarian**
  vegetable
  $550

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MAIN COURSE

SEAFOOD

- Steamed Chilean sea bass 'szechuan' style
  green & red chilli, fried garlic, black bean in light soya sauce 3000
- Baked Chilean sea bass
  garlic, chilli & tomato sauce with asparagus 3000
- Steam garlic coriander chilean sea bass
  Garlic 3000
- Sweet & sour fillet of sole fish
  red & green bell pepper, pineapple & onion 1750
- Sole fish chilli garlic
  garlic, cashew nut and capsicum 1750
- Xo broccoli and shrimp
  XO chili sauce, ham, dried scallops 1700
- Creamy citrus shrimps
  curry leaf & Thai bird chili 1500
- Three chilli shrimps
  dried chilli, red & green chilli 1500
- Steamed lobster
  garlic, spring onion, coriander & superior light soya
  100 GM market price 400
- Sweet & sour fillet of mock fish
  red & green bell pepper, pineapple & onion 1600
- Mock fish black bean
  Red & green bell pepper, onion, black bean sauce 1600
- Creamy citrus vegetarian shrimps
  curry leaf & Thai bird chili 950

MEATS

- Australian lamb chops
  shallots, black pepper sauce & chickpea 2950
- Black pepper New Zealand lamb cubes
  garlic, onion & capsicum 1600
- Three chilli New Zealand slice lamb
  black pepper corn & garlic 1600
- Stir fried New Zealand lamb
  lotus root, coriander, chili bean paste, black pepper corn & garlic 1400

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POULTRY

♦ Szechuan chicken
  garlic, shallot & spring onion  1250

♦ Chicken mushroom homemade tofu
  baby spinach, garlic  1250

♦ Wok-fried chicken
  garlic flakes, black pepper sauce & asparagus  1150

♦ Sweet & sour chicken
  green & red bell peppers, onion & pineapple  1150

♦ Three chili chicken
  green chili & red chili fresh dry chili  1150

♦ Seaweed chicken
  cashew nut & dried chili  1150

♦ Three chili mock chicken vegetarian
  green chili & red chili fresh dry chili  1000

♦ Wok-fried mock chicken vegetarian
  garlic flakes, black pepper sauce & asparagus  1000

PORK

♦ Sweet & sour pork
  green & red bell peppers, onion & pineapple  1400

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MAIN COURSE

VEGETARIAN

BEAN CURD

✦ Three mushroom, tofu
  spinach, tofu & garlic
  950

✦ Braised bean-curd, eggplant szechuan style
  spring onion & Szechuan chili bean paste
  800

✦ Mapo tofu
  green chili, red chili, garlic & ginger
  800

✦ Stir fried eggplant with chili garlic sauce
  spring onion, ginger garlic, water chestnut, mushroom
  750

SEASONAL VEGETABLES
cooked with garlic, black pepper & chili garlic

✦ Wok toss asparagus
  garlic, black pepper & chili garlic
  900

✦ Wok toss broccoli
  garlic, black pepper & chili garlic
  900

✦ Assorted seasonal vegetable
  garlic, black pepper & chili garlic
  750

◆ Contains egg.

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RICE

◆ Chef’s signature fried rice
  homemade XO chili sauce, ham, dried scallops
  1300
◆ Egg fried rice
  crispy rice & spring onion
  600
◆ Vegetables fried rice
  Add chicken
  spring onion
  550  650
◆ Ginger fried rice
  spring onion
  500
◆ Steamed rice
  400

NOODLES

◆ Braised king prawn noodles
  ginger, spring onion & fried shallots
  1800
◆ Noodles, shallots & olive oil
  spring onion & premium light soy
  700
◆ Pan fried noodle vegetarian
  Add chicken
  garlic sauce
  800  1000
◆ Vermicelli Singapore style
  red & green bell peppers, carrot & onion
  550
◆ Hong Kong noodle vegetarian
  Add chicken
  shallot, sesame seed
  550  750

◆ Contains egg.

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