

吃
chini

FINE DINING CHINESE / NEW DELHI

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 吃 (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 accessorized 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 & Singapore 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

◆ ————— D E S S E R T S ————— ◆

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

◆ Pistachio and green tea pudding

sesame crisp, vanilla ice cream and coulis

Signature splendid yoghurt

baked yoghurt, red berry coulis
candid ginger & 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	449
◆	Chicken siew mai chicken, tobiko	449
◆	Pan fried Shanghai chicken chives ginger, vinegar	449
◆	Chicken bok choy white cabbage, ginger, vinegar	449
◆	Pan fried three chili bao mock soya, fresh achari, dry chilli	449
◆	Vegetable crystal dim sum carrot, baby corn, asparagus, lotus root, potato starch	399
◆	Four seasoned chestnut & cashewnut broccoli, celery, chestnut, cashew nut	399
◆	Thai asparagus dumpling asparagus, baby corn, carrot, Tom yum chilli paste	399
◆	Pan fried Shanghai vegetable baby corn, green beans, carrot, butter, potato starch, lotus flour	399

APPETIZERS

◆	Wasabi prawn mango salsa & black sesame	949
◆	Honey glazed pork ribs black vinegar & garlic potato sauce	549
◆	Lettuce wraps chicken seasonal vegetables	700
◆	Chicken salt and pepper Spring onion, shallot & togarashi	700
◆	Lettuce wraps vegetarian seasonal vegetables	499
◆	Blanched baby spinach Sesame dressing	499
◆	Sazwan chilli mushroom garden greens, mango salsa & black sesame	499
◆	Salt & pepper enoki garlic, spring onion & red chilli	499
◆	Salt and pepper tofu fried onion, fried garlic & spring onion	499

SOUPS

◆	Miso soup, fish shredded ginger & fungi	499
◆	Sweet corn Soup, chicken asparagus, mushroom & creamy corn in vegetable stock	449
◆	Hot & sour soup, chicken bean curd, dried shitake mushroom, fungus & bamboo shoot	449
◆	Clear soup chicken seasonal vegetables & garlic	449
◆	Hot & sour soup vegetarian bean curd, dried shitake mushroom, fungus & bamboo shoot	399
◆	Sweet corn soup, vegetarian asparagus, diced mushroom & creamy corn in vegetable stock	399
◆	Miso soup, vegetarian seasonal vegetables & fungi	399
◆	Clear soup vegetarian seasonal vegetables & garlic	399
◆	Pumpkin purees vegetarian vegetarian	399

MAIN COURSE

SEAFOOD

- ◆ Sweet & sour fillet of sole fish 1299
red & green bell pepper, pineapple & onion
- ◆ Sole fish chilli garlic 1299
garlic, cashew nut and capsicum
- ◆ Three chilli shrimps 1049
dried chilli, red & green chilli

MEATS

- ◆ Black pepper New Zealand lamb cubes 1199
garlic, onion & capsicum
- ◆ Three chilli New Zealand slice lamb 1199
black pepper corn & garlic
- ◆ Stir fried New Zealand lamb 1099
lotus root, coriander, chilli bean paste, black pepper corn & garlic

POULTRY

- ◆ Szechuan chicken 999
garlic, shallot & spring onion
- ◆ Chicken mushroom homemade tofu 999
baby spinach, garlic
- ◆ Wok-fried chicken 849
garlic flakes, black pepper sauce & asparagus
- ◆ Sweet & sour chicken 849
green & red bell peppers, onion & pineapple
- ◆ Three chili chicken 849
green chili & red chili fresh dry chili
- ◆ Seaweed chicken 849
cashew nut & dried chilli

PORK

- Sweet & sour pork 1099
green & red bell peppers, onion & pineapple

MAIN COURSE

VEGETARIAN

BEAN CURD

- ◆ Three mushroom, tofu 799
spinach, tofu & garlic
- ◆ Braised bean-curd, eggplant szechuan style 549
spring onion & Szechuan chili bean paste
- ◆ Mapo tofu 549
green chili, red chili, garlic & ginger
- ◆ Stir fried eggplant with chili garlic sauce 499
spring onion , ginger garlic, water chestnut, mushroom

SEASONAL VEGETABLES

cooked with garlic, black pepper & chili garlic

- ◆ Wok toss asparagus 625
garlic, black pepper & chili garlic
- ◆ Wok toss broccoli 625
garlic, black pepper & chili garlic
- ◆ Assorted seasonal vegetable 549
garlic, black pepper & chili garlic

RICE

- ◆ Egg fried rice 600
crispy rice & spring onion
- ◆ Vegetables fried rice 550
Add chicken 650
spring onion
- ◆ Ginger fried rice 500
spring onion
- ◆ Steamed rice 400

NOODLES

- ◆ Pan fried noodle vegetarian 800
Add chicken 1000
garlic sauce
- ◆ Vermicelli Singapore style 550
red & green bell peppers, carrot & onion
- ◆ Hong Kong noodle vegetarian 550
Add chicken 750
shallot, sesame seed

◆ Contains egg.

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.