

A Taste Of Cantonese Tradition Dim Sum At Chit Chat at The Café

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Savour a refined Dim Sum experience at Chit Chat at The Café, located within Equatorial Ho Chi Minh City, where traditional Cantonese flavours are thoughtfully crafted for your enjoyment. The menu offers both an all-you-can-eat feast and an à la carte selection in an elegant setting.



Guests are invited to embark on an exquisite Dim Sum dining journey that celebrates the rich culinary traditions of Cantonese cuisine. This offering, available from Tuesday to Sunday, allows diners to indulge in an all-you- can-eat feast or choose from a diverse à la carte menu, with each dish prepared to perfection. Dim Sum, a time-honoured tradition that has brought people together for centuries, is synonymous with social gatherings and leisurely meals. At Chit Chat at The Café, this classic experience is elevated through a curated selection of dishes, where authenticity meets contemporary innovation, offering a culinary journey that delights the senses.



Central to the experience are standout dishes like the delicate Xiao Long Bao, where each carefully crafted soup dumpling bursts with savoury broth and tender pork, providing an explosion of flavour with every bite. Another highlight is the luxurious Abalone Shumai, offering a rich and indulgent twist on a traditional favourite, combining the opulence of abalone with the comforting familiarity of shumai. The menu also features the ever-popular Crystal Har Gow, shrimp dumplings wrapped in translucent wrappers that deliver a perfect balance of texture and taste, showcasing the skill and artistry of the chefs. These signature dishes, alongside a variety of other meticulously crafted offerings, reflect a deep respect for the roots of Cantonese cuisine while embracing modern culinary techniques.



Guests can fully immerse themselves in the all-you-can-eat Dim Sum experience, an ideal option for those eager to explore a wide spectrum of flavours and textures. For a more bespoke dining experience, the à la carte menu allows for a personalised selection of dishes, enabling diners to savour their favourites at a leisurely pace. Each dish, from the steamed dumplings to the baked pastries, is prepared using the freshest ingredients, ensuring that every bite is as satisfying as it is memorable.

Complementing the Dim Sum is a carefully curated selection of traditional Chinese teas, chosen to enhance the flavours of the meal. The floral notes of Jasmine tea, with its delicate and fragrant aroma, pair beautifully with the lighter dishes, while the earthy richness of Pu-erh tea adds depth and complexity to more robust flavours. These thoughtfully selected teas elevate the overall dining experience, allowing guests to appreciate the intricate balance of taste and aroma that defines Cantonese cuisine.



Set within an elegant and welcoming atmosphere, the refined décor and attentive service at Chit Chat at The Café create the perfect setting for any occasion. Whether gathering with family and friends, marking a special celebration, or simply enjoying a tranquil meal, the ambience complements the culinary offerings, ensuring that every visit is an occasion to remember.

For those wishing to explore the art of Dim Sum, this dining experience promises not just a meal, but a journey into the heart of Cantonese culinary heritage, where every dish tells a story and every flavour offers a new discovery.

Tags: Saigon Dining / Equatorial / Equatorial Ho Chi Minh City / Luxury Hotel / Chit Chat at The Café / Dim Sum / Traditional Cantonese Flavours