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A

STARTERS

Swiss Beef Tartar

Salicorn | Herbs | Gochujang | Nashi Pear

26

4 pcs Gyoza

with soy mayonnaise and crispy onions

– Vegetable filling

14

– BBQ Beef filling

18

4 pcs Soï 28 x Madame Sum Baos

– Duck Massaman Curry

24

– Mushroom Pad Kra Pao

24

Japanese Hamachi Sashimi

Thai Herbs Aguachile | Myoga | Green Shiso

28

Thai Green Beans on the Grill

Jalapeno Foam | Thai Basil | Pea Cress

19

LEGENDARY BUNS & SANDWICHES

The Pork Belly Bun

Swiss pork belly | Roasted onion brioche |

26

Thai coleslaw | Coriander

Chicken Katsu Sando

Crispy Swiss chicken | Chinese cabbage |

Pickled cucumber | Jalapeños | Fried “Schlattgut” egg

28

- as vegi option Mushroom Katsu Sando

22

Swiss Wagyu Ribeye Sando

Swiss Wagyu beef | Chinese cabbage |

70

Pickled cucumber | Jalapeños | Fried “Schlattgut” egg

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M A I N S

SIGNATURE MAINS

Soi 28 Ramen

Rich chicken broth | Eggs from our own farm |
Egg noodles | Swiss chicken meatballs
- as vegi option

28

24

Thai Green Curry

Lettuce | Thai Herbs | Rice | Coconut
– as main with Spanish octopus
– as main with crispy Swiss chicken
– as main with vegetables

38

34

25

Miguels legendary Suckling Pig

To share | crispy Swiss pork belly | condiments | "roll it yourself"
– for 2 people to share

58

Allergen and origin information available upon request. Prices in CHF, tax included

