

TAKE AWAY

STARTERS

Swiss Beef Tartar

Lettuce | Herbs | Gochujang | Nashi Pear

24

4 pcs Gyoza

with soy mayonnaise and crispy onions

– Vegetable filling

14

– Beef filling

18

Japanese Kingfish Sashimi

Thai Herbs Aguachile | Myoga | Green Shiso

24

Crispy Eggplant

Homemade Vegi XO crunch | Grapefruit | Spring Onion

16

4 pcs Duck Massaman Baos

Soï 28 x Madame Sum

21

LEGENDARY BUNS & SANDWICHES

The Pork Belly Bun

Swiss pork belly | roasted onion brioche | Thai coleslaw | coriander 22

Chicken Katsu Sando

Crispy Swiss chicken | Chinese cabbage | pickled cucumber | jalapeños | fried egg from our own farm 24

SIGNATURE MAINS

Soi 28 Ramen

Rich chicken broth | eggs from our own farm | egg noodles | Swiss chicken meatballs 28

Pad Thai

Rice Noodles | Vegetables | Egg | Coriander | Tom Yam | Peanuts
– as main with Spanish octopus 35
– as main with crispy Swiss chicken 32
– as main with vegetables 25

SWEETS

3 pcs Japanese Mochi

Chefs Selection 12

COFFEE & TEA

Espresso	6
Doppio	8
Americano	6

DRINKS

Homemade Yuzu Iced Tea

Green tea | jasmine blossom | fresh yuzu juice | ginger 8

Coconut Water 28cl 8

Coca-Cola / Zero 33cl 6

Valsler Water ± 50cl 5

Singha Beer 33cl 7

Asahi Beer 33cl 7

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

