# APERITIFS

## SOI 28 x Widder Bar

**Kalamansi Spritz**
Perrier-Jouët | kaffir lime | homemade kalamansi syrup 22
– Non-alcoholic with Bitter Lemon 8

**Perrier-Jouët Champagne Brut** 10 cl 22

**Kung Fu Pandan**
Buffalo Trace Bourbon | Pandan | Lemongrass | Ginger | Galangal 24

**Berry Important**
Mezcal Espadin | Raspberry | Shiso | White Chocolate 24

**Forrest Gump**
Balvenie Double Wood | Byrrh | Porcini | Pine Needle | Cacao | Miso Cherry 24

# 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

**Corn 'Ribs'**
Kombu | Lime 15

# LUNCH SPECIAL
# BENTO BY SOÏ 28

**Sharing Experience**
CHF 50 per person (vegetarian CHF 45)

# MAINS

## LEGENDARY BUNS & SANDWICHES

**The Pork Belly Bun** 26
Swiss pork belly | Roasted onion brioche |
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** 70
Swiss Wagyu beef | Chinese cabbage |
Pickled cucumber | Jalapeños | Fried "Schlattgut" egg

## SIGNATURE MAINS

**Soï 28 Ramen** 28
Rich chicken broth | Eggs from our own farm |
Egg noodles | Swiss chicken meatballs
- as vegi option 24

**Thai Green Curry**
Lettuce | Thai Herbs | Rice | Coconut
– as main with Spanish octopus 38
– as main with Swiss beef cheeks 34
– as main with vegetables 25

**Miguels legendary Suckling Pig**
To share | crispy Swiss pork belly | condiments | "roll it yourself"
– for 2 people to share 58

SWEETS

## SWEETS

**Soi28 Mango “Sticky Rice”**
Rice | Thai Mango | Coconut | Togarashi | Pecan 18

**3 pcs Japanese Mochi**
Chefs Selection 12

## COFFEE & TEA

| | |
|---|---|
| Espresso | 6 |
| Doppio | 8 |
| Americano | 6 |
| Tea: Fresh Peppermint \| Fresh Ginger \| Jasmin \| Greentea | 6 |

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

# DRINKS

**Homemade Yuzu Iced Tea**
Green tea | jasmine blossom | fresh yuzu juice | ginger 8

**Coconut Water 28cl** 8

**Mountain Spring 20cl**
Ginger Beer / Salted Grapefruit / Bitter Lemon 6

**Coca-Cola / Zero 33cl** 6
**Valser Water ± 50cl** 5
**Singha Beer 33cl** 7
**Asahi Beer 33cl** 7

**White wine** by the glass per 1dl

| | | |
|---|---|---|
| Completer | Roman Hermann | 15 |
| Erdener Treppchen Riesling | Markus Molitor | 12 |
| Bourgogne Blanc Chardonnay | Jobard - Morey | 18 |
| Ossian Verdejo | Ossian | 14 |

**Red wine** by the glass per 1dl

| | | |
|---|---|---|
| Melodia Merlot & Cab. Franc | Cantina alla Maggia | 14 |
| Dido Gernacha Negra | Venus la Universal | 15 |

**Champagne** by the glass per 1dl
Perrier-Jouët Champagne Brut 22

**Sake**
Heavensake Baby Sake Junmai Gingo 30cl 59
Heavensake Junmai Daiginjo Orange 1dl | 72cl 18 | 110

**Digestifs**
Chartreuse Jaune MOF 4cl 16
XO Patron Café 4cl 12
Kurayoshi Sherry Cask 4cl 22
Orator Mandarine 2cl 18

