

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

Daddy Cool

Ketel One Vodka | Lillet Blanc | Aloe Vera | Mint | Eucalyptus 24

End Debate

Tanqueray Rangpur Gin | Chartreuse Jaune | Jasmin | Kaffir Lime Leave | Coconut 24

Ticino – Milano

Monkey Shoulder Blended | Campari | La Lepre | Basil | Mango 24

Peach Please 0.0

Jsotta Aperitivo Senza | Peach | Carbonised Sauvignon Blanc 0.0 | Soda Water 18

STARTERS

Swiss Beef Tartar

Salicorn | Herbs | Gochujang | Nashi Pear

24

4 pcs Gyoza

with soy mayonnaise and crispy onions

– Vegetable filling

14

– Beef filling

18

4 pcs Duck Massaman Baos

Soi 28 x Madame Sum

21

Japanese Hamachi Sashimi

Thai Herbs Aguachile | Myoga | Green Shiso

24

Corn 'Ribs'

Kombu | Lime

15

LUNCH SPECIAL BENTO BY SOI 28

Sharing Experience

CHF 45 per person (vegetarian CHF 40)

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LEGENDARY BUNS & SANDWICHES

The Pork Belly Bun

Swiss pork belly | Roasted onion brioche |
Thai coleslaw | Coriander

22

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Chicken Katsu Sando

Crispy Swiss chicken | Chinese cabbage |
Pickled cucumber | Jalapeños | Fried "Schlattgut" egg
- as vegi option Mushroom Katsu Sando

24

22

Swiss Wagyu Ribeye Sando

Swiss Wagyu beef | Chinese cabbage |
Pickled cucumber | Jalapeños | Fried "Schlattgut" egg

70

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 Swiss beef cheeks
- 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

55

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

Il Castagneto Chardonnay Cantina alla Maggia 15

Erdener Treppchen Riesling Markus Molitor 12

Las Preferidas Blanco Bodegas Eguiluz 14

Ambat Vermentino Sella & Mosca 14

Rose wine by the glass per 1dl

La Pernice Cantina alla Maggia 12

Red wine by the glass per 1dl

Merlot Barbarossa Cantina alla Maggia 12

Viña Bosconia López de Heredia 16

Champagne by the glass per 1dl

Perrier-Jouët Champagne Brut 22

Sake

Hiyashibori Daiginjo 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 Mandarin 2cl 18

