

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 24

STARTERS

Swiss Beef Tartar

Salicorn | Herbs | Gochujang | Nashi Pear

24

4 pcs Gyoza

with soy mayonnaise and crispy onions

– Vegetable filling

– Beef filling

14

18

4 pcs Duck Massaman Baos

Soi 28 x Madame Sum

21

Japanese Kingfish Sashimi

Thai Herbs Aguachile | Myoga | Green Shiso

24

Crispy Eggplant

Homemade Vegi XO Crumble | Grapefruit | Spring Onion

16

Thai Green Beans on the Grill

Jalapeno Foam | Thai Basil | Pea Cress

19

SOÏ 28 SHARING EXPERIENCE

4-Course Sharing Menu

CHF 90 per person (vegetarian CHF 75)

M

A

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 "Schlattgut" egg
- as vegi option Mushroom Katsu Sando

24

22

A5 Japanese Wagyu Sando

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

70

S

SIGNATURE MAINS

Soi 28 Ramen

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

28

24

Pad Thai

Rice Noodles | Vegetables | Egg | Coriander | Tom Yam | Peanuts
- as main with Spanish octopus
- as main with crispy Swiss chicken
- as main with vegetables

35

32

25

Miguels legendary Suckling Pig

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

55

SWEETS

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Soi28 Mango “Sticky Rice”

Rice | Thai Mango | Coconut | Togarashi | Pecan

18

3 pcs Japanese Mochi

Chefs Selection

12

Asian Toast

Dulce de Leche | Black Rice Vinegar | Shokupan

15

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

Valsler Water ± 50cl

5

Singha Beer 33cl

7

Asahi Beer 33cl

7

White wine by the glass per 1dl

Pinot Blanc Davaz 13

Chablis Domaine Gilbert Picq 16

Lour-inho Cortes de Cima 14

Grüner Veltliner Federspiel Weingut Knoll 14

Rose wine by the glass per 1dl

Rosalis Von Salis 12

Red wine by the glass per 1dl

Merlot Barbarossa Cantina alla Maggia 12

Langhe Nebbiolo San Barnaba 14

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



