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

Thai Green Beans on the Grill
Jalapeno Foam | Thai Basil | Pea Cress 19

Corn 'Ribs'
Kombu | Lime 15

SOÏ 28 SHARING EXPERIENCE

4-Course Sharing Menu
CHF 95 per person (vegetarian CHF 80)

MAINS

LEGENDARY BUNS & SANDWICHES

The Pork Belly Bun
Swiss pork belly | Roasted onion brioche | Thai coleslaw | Coriander — 26

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 | Pickled cucumber | Jalapeños | Fried "Schlattgut"egg — 70

SIGNATURE MAINS

Soï 28 Ramen
Rich chicken broth | Eggs from our own farm | Egg noodles | Swiss chicken meatballs — 28
- 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

Milk, Milk, Milk... and a bit of Yuzu 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

