Rasoi translates to kitchen in Hindi, the heart of a home where happy memories are created around comforting meals. Our array of plates and bowls designed for sharing allow you to tackle the indecisive moments and instead concentrate on the company, creating happy memories.

Our meats are sourced from:
- Chicken - Switzerland
- Lamb - France
- Duck - France

Our fish and shellfish are sourced from:
- Crab - Barents Sea
- Prawns - Vietnam
- Sea bass - France
- Seabream - Spain
- Salmon - Norway

All prices in Swiss Francs (CHF) - taxes included

Rasoi is part of Vineet Bhatia restaurants
www.vineetbhatia.com
STARTERS

Olive paneer tikka, za'atar malai (Dairy, Sesame) 25
Homemade cottage cheese flavored with black olives, grilled in the tandoor and served with za’atar herb crème fraiche

Kheema-pea tikki, mint chutney (Dairy, Gluten) 36
Minced lamb and pea cakes served with herb chutney

Achari chicken tikka, kachumber raita (Dairy, Mustard) 28
Chicken morsels in a pickle marinade, tandoor chargrilled and served with onion, tomato yoghurt dip

Tandoori salmon, dill-cucumber raita (Dairy, Fish) 28
Home smoked tandoori salmon infused with honey and mustard, cucumber and dill yoghurt dip

MAINS

Chicken Makhni (Dairy) 36
Chicken tikka morsels in a creamy tomato sauce flavored with fenugreek leaves

Punjabi Dhaba Chicken (Dairy) 36
Street style chicken preparation with onions and bell peppers

Kashmiri Lamb Mushroom Korma (Dairy) 42
Slow cooked lamb enriched with wild mushrooms in a creamy korma gravy

Malabari Prawn Stew (Seafood) 38
A coastal prawn stew with lemongrass, lime leaves and chili flakes in coconut milk

Bhajia Saag (Dairy) 29
Spinach saag topped with crisp onion and spinach fritters

Dal Fry (Dairy) 26
Yellow lentils tempered with ginger and cumin
BIRYANI & RICE
Mughlai chicken biryani (Dairy, Nuts) 44
Goan prawn biryani (Dairy, Nuts) 46
Saffron rice 13
Steamed rice 7
Kachumber raita (Dairy) 10

BREADS
Cheese naan (Dairy) 8
Garlic-coriander naan (Dairy) 6
Aloo kulcha (Dairy) 10
Plain naan (Dairy) 4
Plain roti 4

DESSERTS
Rasgulla cumin chocolate dome, roasted pistachio (Dairy, Nuts) 14
Vanilla rose mousse, raspberry, litchi cremeux, almond biscuit (Dairy, Nuts) 14

BEVERAGES
Coca-cola, coca cola zero, fusetea, Henniez still water, Henniez sparkling water 6
Red Bull, Ramseier apple juice 8
Mango Lassi (Dairy) 10
Blueberry Coconut Lassi (Dairy) 10
Beer Cobra 10
Beer Kingfisher 10
**COCKTAILS**

**Indian Daiquiri**
Spiced rum, cinnamon-timut pepper syrup, lime

**Lovely Bubbly**
Prosecco, saffron liqueur, fresh mint, orange bitter

**My Buddha**
Spiced rum, lime, vanilla syrup, ginger beer, angostura bitter

**Travel Fizz**
Lemongrass infused gin, lemon, ginger syrup, soda water

**WINES**

**Sauvignon Blanc**
Sula Vineyard, Nashik India 2017 (white)

**Pinot Gris**
Domaine Dugerdil Genève Switzerland 2018 (white)

**Gamay**
Domaine Dugerdil, Genève Switzerland 2016 (red)

**Cabernet Shiraz**
Sula Vineyard, Nashik India 2017 (red)

**Château Rosé**
Château Sainte Marguerite, Côtes de Provences France 2018 (rosé)