

RASOI

BY VINEET

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

We recommend about 3-4 plates per person in total, or then you could always take the “Rasoi Sharing Journey” and experience the full range of flavours.

Please advise our staff of allergies or specific food requirements for our chef to personalise your meal.

Our meats are sourced from:

*Chicken - Switzerland
Lamb - France
Beef - Switzerland*

Our fish and shellfish are sourced from:

*Crab - Barents Sea
Prawns - Vietnam
Lobster - Maine, USA
Sea bass - France
Seabream - Spain
Salmon - Norway*

All prices in Swiss Francs (CHF) - taxes and service included

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

From the Sea

	CHF
<i>Crab kofta & Keralan crab Chutney</i>	26.-
<i>Prawns in a coconut & chilli lime sauce</i>	36.-
<i>Char grilled prawns & malabari tandoori subz</i>	32.-
<i>Malai & dill lobster Achari potato & kasundi sauce</i>	64.-
<i>Soy and macadamia salmon</i>	30.-
<i>Blackened sea bass & crawfish moilee</i>	36.-
<i>Banana leaf rasam seabream</i>	34.-

From the Land

	CHF
<i>Mustard chicken & aubergine bharta</i>	28.-
<i>Chicken cafreal & sundried tomato korma</i>	28.-
<i>Chicken makhni</i>	28.-
<i>Chicken & cashew nut korma</i>	28.-
<i>Kadaï gosht & uttapam spinach & coconut chutney</i>	36.-
<i>Rogan josh & turmeric mash</i>	42.-
<i>Pistachio lamb seekh kabab fig raita & sour onions</i>	40.-
<i>Tamarind beef & spinach upma</i>	34.-

From the Earth

1 item CHF 15.-

2 items CHF 28.- / 3 items CHF 40.-

King kachori chaat

Crispy black rice bhel

Chowpatty bhaji tawa cakes

Paneer bhurji & fat chillies

Mushroom khichdi croquettes

Almond and vegetables

ragda patties

Beetroot momos pan grilled

Okra kurkuri

*Goat cheese and
cashew nut gujyas*

Cauliflower & edamame dosa

Paneer fenugreek

Dal makhni

Katri potatoes

Breads

CHF

Papad & chutney

6.-

Bacon & cheese naan

8.-

Cheese naan

6.-

Wild mushroom naan

6.-

Peshawari naan

8.-

Garlic & coriander naan

4.-

Paratha

4.-

Plain naan

3.-

Rice

CHF

Saffron pulao

10.-

Steamed rice

6.-

Raita kachumber

6.-

Lamb dum parda biryani

46.-

Chicken dum parda biryani

42.-

Prawn dum parda biryani

50.-

Vegetables dum parda biryani

32.-

Rasoi
Sharing Journey
(recommended for 2 persons)

CHF 115.- per person

King kachori chaat
Crispy black rice bhel
Crab kofta &
Keralan crab chutney
Banana leaf rasam seabream
Pistachio lamb seekh kabab
fig raita & sour onions
Tamarind beef &
spinach upma
Chicken makhni
steamed rice
Chocomosa &
espresso shrikhand

Vegetarian
Sharing Journey
(recommended for 2 persons)

CHF 85.- per person

King kachori chaat
Crispy black rice bhel
Mushroom khichdi croquettes &
makhni ketchup
Beetroot momos pan grilled
Almond & vegetables
ragda patties & paratha
Cauliflower & edamame dosa
coconut chutney
Paneer fenugreek
steamed rice
Chocomosa &
espresso shrikhand