

"Rasoi" Hindi for kitchen takes us into Vineet's kitchen where one can taste his clever balance of innovation and an immense respect for the history of Indian cooking.

Vineet Bhatia is a chef of sublime talents; a chef who created history in 2001 by being the first Indian Chef Patron to get the coveted Michelin Star and then again in 2009 by being the first Indian Chef to have a star for two of his restaurants (Rasoi) – both in the UK and outside of the UK, in Geneva. Vineet continues to make history time and time again.

His foundations are firmly set in Rasoi, London that he set up with his wife and business partner, Rashima in 2004. In a consultative capacity his restaurants are in exclusive hotels around the world, most notably in Geneva, Dubai, Qatar, Saudi, Mauritius, India and now Bahrain. First and Business class passengers on Qatar airways have dined on Vineet's dishes ever since he was appointed as their Culinary Ambassador in 2012.

At *Rasoi*, under the masterful direction of Vineet, it is our endless desire to give our guests a gastronomic experience that is true both to Indian food and its origins as well as to Vineet's interpretation of progressive Indian.

**Rasoi by Vineet** is not just about enjoying great food with family and friends; it is about creating everlasting memories and in this instance, culinary memories.



# **Street Food Inspired**

Aloo chickpea chaat, papdi hay, dahi bhalla ice-cream 4.50

Gulab puri chaat, beetroot yoghurt, sev 4.50

Samosa-ragda chaat 5.50

Pav-chenna pin wheels, Chowpatty bhaji 4.95

Canteen dal-tamatar soup, aloo bonda 4.00

Crab coconut shorba, curry leaf crab tikki 4.95

Prawn sukha, spring onion uthappam 6.95

Konkan chicken pakoda, chilli tomato chutney 6.95

#### Salad

Mixed leafy greens, cherry tomato, olives, tamarind dressing

4.00



## From The Tandoor

Achari tandoori cauliflower-labneh-tabbouleh chaat 4.95
Mustard paneer steak, roasted tomato-sesame chutney 6.50
Malai broccoli, Kashmiri chilli chutney 4.95
Tandoori sambhar prawns, finger lime raita 7.95
Charcoal smoked honey-mustard salmon, cucumber raita 7.95
Chandni zaatar chicken tikka, makhni hummus 6.95
Punjabi chicken tikka, herb chutney 6.95
Lamb seekh kababs, katli potatoes 6.95
Rajasthani smoked lamb chops, pomegranate raita 10.95



## **Stews and Gravies**

Spinach saag with cashew crusted paneer koftas	6.95
Hyderabadi aubergine and potato toss 5.50	
Paneer makhni 6.95	
Dal maharani- black lentil stew 5.20	
Dal tadka- tempered yellow lentils 4.95	
Goan chilli prawns 9.95	
Butter chicken 9.50	
Kolhapuri chicken-anda masala 8.95	

Kashmiri lamb shank rogan josh 10.95



# Biryani and Pulao

Dum parda chicken biryani, cucumber raita 9.95

Lamb aloo biryani, pomegranate raita 10.95

Keralan prawn-flame roasted coconut pulao 9.95

Shahi tawa vegetable and berries pulao 8.50

Pomegranate raita 1.95

Cucumber raita 1.95

### **Breads**

Peshawari naan 2.50

Mixed cheese naan 2.50

Garlic-coriander naan 1.95

Fresh pudina paratha 1.95

Chur chur paratha 1.95



# **Tasting Menu**

Crab coconut shorba, curry leaf crab tikki

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Gulab puri chaat, beetroot yoghurt, sev

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Charcoal smoked honey-mustard salmon, Sambhar prawn

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Chandni zaatar chicken tikka, bhaji, tadka makhni

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Pineapple-saffron sorbet

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Rajasthani lamb chops, tawa pulao, rogan

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Chocomosa, gulab cake, jalebi, malai cardamom kulfi

Price: 29.00 Prestige price: 26.00