



“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.

All prices are in Bahraini Dinars and are inclusive of service charge and applicable taxes.

Please note our dishes consists of one or more allergens, for any assistance in regards to the dietary requirements, Please ask a member of our team.

Street Food Inspired

Aloo chickpea chaat, papdi hay, dahi bhalla ice-cream 5.70

Gulab puri chaat, beetroot yoghurt, sev 5.70

Samosa-ragda chaat 7.00

Canteen dal soup, lentil chat 5.10

Crab coconut shorba, curry leaf crab tikki 6.30

Prawn sukha, spring onion uthappam 8.80

Konkan chicken pakoda, chilli tomato chutney 8.80

Salad

Mixed leafy greens, cherry tomato, olives, tamarind dressing 5.10

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From The Tandoor

Mustard paneer steak, roasted tomato-sesame chutney	8.30
Malai broccoli, Kashmiri chilli chutney	6.30
Calicut styled pan grilled seabass	8.80
Tandoori sambhar prawns, finger lime raita	10.10
Charcoal smoked honey-mustard salmon, cucumber raita	10.10
Mustard chicken tikka, masala yoghurt	8.80
Punjabi chicken tikka, herb chutney	8.80
Malai chandni tikka	8.80
Lamb seekh kabab, mint chutney	8.80
Rajasthani smoked lamb chops, pomegranate raita	13.90

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Stews and Gravies

Spinach saag, cashew crusted paneer koftas	8.80
Hyderabadi aubergine and potato toss	7.00
Paneer makhni	8.80
Dal maharani- black lentil stew	6.60
Dal tadka- tempered yellow lentils	6.30
Goan chilli prawns	12.60
Butter chicken	12.60
Kolhapuri chicken-anda masala	11.40
Kashmiri lamb shank rogan josh	13.90
Truffle Gucci gosht korma	17.70

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Biryani and Pulao

Dum parda chicken biryani, cucumber raita 12.60

Lamb aloo biryani, pomegranate raita 13.90

Jhinga biryani 14.60

Navaratan vegetable biryani 10.80

Pomegranate raita 2.50

Cucumber raita 2.50

Breads

Peshawari naan 3.20

Mixed cheese naan 3.20

Garlic-coriander naan 2.50

Fresh pudina paratha 2.50

Chur chur paratha 2.50

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Tasting Menu

Crab coconut shorba, curry leaf crab fritter

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Gulab puri chaat, beetroot yoghurt, sev

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Charcoal smoked honey-mustard salmon, Sambhar prawn

Chandni chicken tikka, tadka makhni sauce, cumin potato tikki

Pineapple-saffron sorbet

Rajasthani lamb chops, tawa pulao, rogan

Chocomosa, gulab cake, jalebi, malai cardamom kulfi

Price: 36.80

Prestige price: 33.00

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