



“Rasoi” Hindi for kitchen, takes us on an extraordinary culinary journey, where chef Vineet Bhatia’s innovative spirit meets a profound respect for the rich traditions of Indian cuisine.

Renowned for his remarkable talent and visionary approach, Vineet made history in 2001 as the first Indian Chef Patron to earn a Michelin Star, and in 2009, he achieved another milestone by being the first Indian chef to hold Michelin Stars for two restaurants—one in the UK and another in Geneva. In December of 2022 he received the appointment to the Order as M.B.E by King Charles for the services to the UK Hospitality and International Trade.

His partnership with his wife and business partner, Rashima, began with the establishment of Rasoi-London, which quickly became a celebrated symbol of refined Indian dining.

His influence extends globally through his consulting roles in prestigious hotels and restaurants across Geneva, Dubai, Qatar, Saudi Arabia, Mauritius, India, and Bahrain. As a culinary ambassador for British and Qatar Airways, his dishes have graced the tables of first and business-class passengers.

At ***Rasoi***, under the masterful direction of Vineet, it is our endless desire to give our guests a gastronomic experience and create cherished memories with family and friends.

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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