

APPETIZERS

JAPANESE LEAF 15

Baby Gem Lettuce, Avocado, Radish, Campari Tomato, Aka-Dashi Miso Dressing

MAINE SCALLOPS 22

Tandoori Spices, Lemon Grass, Lime Zest, Passion Fruit, Piquillo, Mango, Papaya

THAI BEEF SALAD 24

Hanger Steak, Cucumbers, Carrots, Tomatoes, Red Onions, Cashew Nuts, Chili

BLACK PEPPER SHRIMP 25

Dried Pineapple, Ginger, Bean Sprouts, Chili Oil

BLUEFIN TUNA 24

Avocado, Ginger, Radish, Kaffir Lime, Shoyu, Yuzukosho

HAMACHI 23

Yuzu Juice, Avocado, Hearts of Palm, Mango, Red Onions

DIM SUM

HAR GAU 14

Steamed Shrimp Dumpling

CHIVE 13

Steamed Chinese Chive Dumpling

SIEW MAI 14

Steamed Pork & Shrimp Dumpling with Mushrooms

SHORTRIB GYOZA 21

Wagyu Beef, Foie Gras, Chili Oil, Chive Blossom, Unagi Shoyu

TRUFFLE DUMPLINGS 24

Steamed Scallops & Shrimp with Truffle Cream Emulsion

SOUPS

CHICKEN & COCONUT 13

VEGETARIAN OPTION AVAILABLE 

Lemongrass, Galangal, Oyster Mushrooms, Kaffir Lime Leaves

TOM YAM GOONG 15

Prawns, Tomatoes, Ginger, Chili Paste, Shiitake, Scallions

SIDES

VEGETABLE FRIED RICE 13

Crispy Egg, Garlic, Chives
Add Chicken 8 / Shrimp 10 / Duck 9

NAAN BREAD 10

Plain or Garlic & Cilantro

WOK

PAD THAI 24

VEGETARIAN OPTION AVAILABLE 

Rice Noodles, Salted Turnips, Peanuts, Prawns, Egg, Fish Sauce, Bean Sprouts, Tamarind, Chilies

MEE GORENG 23

Fried Noodles, Chicken, Prawns, Garlic, Ginger, Tomato Sambal

WOK VEGETABLES 15

Stir Fried Seasonal Vegetables

TANDOOR / CURRIES

SEA BASS TIKKA 36

Cilantro, Mint, Ginger, Yogurt, Tamarind Chutney, Basmati Rice

LAMB CUTLETS 39

Tandoor Spice Rub, Curry Leaf, Turmeric, Cumin Potatoes, Lamb Jus

CHICKEN TIKKA 27

Yogurt, Chili, Garlic, Ginger, Indian Spices, Mint Chutney

KING CRAB 42

Coconut Milk, Tamarind, Coriander Seeds, Turmeric, Okra, Tomatoes

CHICKEN MASALA 26

Dark Meat, Tomatoes, Fenugreek, Indian Spices
All Curries Are Served with Rice

SEA

GROUPEL 34

Crispy, Sweet & Sour Tamarind Sauce, Fried Chilies, Sticky Rice

BLACK BASS 38

Steamed, Scallions, Cilantro, Ginger, Sesame Oil, Soy

SZECHUAN SCALLOPS 29

Bell Peppers, Ginger, Garlic, Asparagus, Scallions, Cantonese Noodles, Szechuan Pepper

SPECIALITIES

PEKING DUCK 39

Roasted Duck, Steamed Pancakes, Scallions, Cucumber, Bean Sauce

THALI PLATTER 42

VEGETARIAN OPTION AVAILABLE 

Daily Chef's Selection of Assorted Indian Delicacies

TRUFFLE RICE HOT POT 36

Koshikari Rice, Slow Poached Eggs, Spring Mushrooms, Celery

WAGYU RIBEYE 6 oz 39

Ponzu Sauce, Spring Onions, Garlic Chips, Daikon, Ichimi Togarashi

COCKTAILS

DRAGON FIRE SPRITZ 16

Bye Joe Dragon Fire & Aperol
Charged With Prosecco

SETAI MARGARITA 16

Herradura Silver Tequila Shaken With Canton Ginger, Ginger Agave Syrup & Freshly Squeezed Lime Juice

APRICOT MAI TAI 16

Apricot-Infused Mount Gay Black Barrel, Orange Juice, Pineapple Juice, Orgeat Syrup & Angostura Bitters

CHAI MARSALA SOUR 16

Chai Tea Infused Bourbon Shaken With Almond Cordial, Freshly Pressed Lemon Juice
Dusted With Cinnamon & Nutmeg

THAI BASIL MOJITO 16

Beefeater Dry Gin Served Over Crushed Ice With St. Germain Liqueur, Fresh Thai Basil, Lime Juice, Basil Syrup Topped With Club Soda & Peychaud Bitters

CUCUMBER MARTINI 16

Junmai Daiginjo Sake Shaken With Russian Standard Vodka, Freshly Squeezed Lemon Juice & Cucumber

CHILI PASSION MARTINI 18

Chili-Infused Russian Standard Vodka, Passion Fruit-Infused Rum, Passion Fruit Pulp, Ginger Syrup & Chili Flakes



EXECUTIVE CHEF – Mathias Gervais
EXECUTIVE SOUS CHEF – Vijay Veena

PLEASE NOTE ALL PRICES ARE IN US DOLLARS & ARE SUBJECT TO A 20% SERVICE CHARGE & 9% TAXES.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, & should eat oysters fully cooked. If unsure of your risk, consult a physician