

## APPETIZERS

### JAPANESE LEAF 15

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

### CHICKEN THIGHS 16

Hot and Sour Sauce, Scallions, Salted Mango

### THAI BEEF SALAD 19

Flank Steak, Cucumbers, Carrots, Tomatoes, Red Onions, Cashew Nuts, Chili-Lime Dressing

### BLUEFIN TUNA 24

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

### HAMACHI 23

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

### SASHIMI 27

Salmon, Hamachi, Tuna, Wasabi, Ginger Ponzu Dressing

## DIM SUM

### CHIVE 13

Steamed & Pan Seared Chive & Mushroom Dumplings

### HAR GAU 14

Steamed Shrimp Dumplings

### SHORTRIB GYOZA 21

Wagyu Beef, Foie Gras Foam, Chili Oil, Unagi Shoyu

### TRUFFLE DUMPLINGS 24

Steamed Scallops & Shrimp Dumplings with Truffle Cream Emulsion, Fresh Shaved Truffles

## SOUPS

### CHICKEN & COCONUT 13

*VEGETARIAN OPTION AVAILABLE* 

Oyster Mushrooms, Onions, Cherry Tomatoes, Coconut Milk

### SALMON AND TOFU 18

Duck Consommé, Silken Tofu, Mushrooms, Bonito Flakes, Soy, Scallions, Sesame Oil

## SIDES

### NAAN BREAD 10

Plain or Garlic & Cilantro, Cashew Curry Sauce

### KIMCHI 10

Fermented Napa Cabbage

### WOK VEGETABLES 15

Stir Fried Seasonal Vegetables

### VEGETABLE FRIED RICE 13

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

### TURMERIC POTATOES 10

Potatoes, Green Peas, Indian Spices, Ginger, Cilantro

### VIETNAMESE HERB SALAD 10

Ginger, Fresh Herbs, Scallions

## NOODLES AND RICE

### PAD THAI 24

*VEGETARIAN OPTION AVAILABLE* 

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

### VIETNAMESE PHO 28

Rice Noodles, Flank Steak, Bean Sprouts, Fresh Herbs, Ginger, Pickled Daikon

### BEEF HORFUN 32

Flank Steak, Kailang, Scallions, Sweet Soy, Bean Sprouts, Asparagus

### TRUFFLE RICE HOT POT 36

Koshihikari Rice, Slow Poached Eggs, Wild Mushrooms, Chives, Fresh Truffles

## MEAT AND POULTRY

### LAMB CUTLETS 39

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

### CHICKEN TIKKA 27

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

### PORK BELLY 32

Lime & Chili Glazed, Caramelized Apples, Kimchee, Roasted Peanuts

### WAGYU FILLET MIGNON 6 OZ 46

Wild Mushrooms, Shishito Peppers, Truffle Ponzu

## FISH AND SHELLFISH

### WHOLE BRANZINO 38

Vietnamese Herb Salad, Lemon Grass, Ginger, Scallions, Nam Pla

### SALMON 28

Blood Orange Glaze, Koshihikari Rice, Glazed Baby Carrots

### SEA BASS TIKKA 36

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

### OCTOPUS 29

Thai Herb Marinated and Seared, Herb Salad, Nam Pla, Jasmine Rice

## 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

### PANANG CURRY

Panang Curry, Fingerling Potatoes, Brussel Sprouts, Thai Basil

With Grouper 38

With Chicken 26

With Vegetables  26

## COCKTAILS

### DRAGON FIRE SPRITZ 16

Bye Joe Dragon Fire & Aperol  
Charged With Prosecco

### SETAI MARGARITA 16

Jose Cuervo Blanco Shaken With Canton  
Ginger, Ginger Agave Syrup & Freshly  
Squeezed Lime Juice

### APRICOT MAI TAI 16

Apricot-Infused Brugal Añejo, Orange Juice,  
Pineapple Juice, Orgeat Syrup & Angostura  
Bitters

### CHERRY BLOSSOM SOUR 16

Toki Japanese Whisky, Cherry Heering,  
Cherry Vanilla Syrup, Egg Whites,  
Filthy Cherries

### 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

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 Vijay Veena  
Executive Sous Chef Ivan Monzon