

DINNER

Vijay Veena
VIJAY VEENA Executive Chef

Ivan Monzon Aguiñaga
IVAN MONZON AGUIÑAGA Executive Sous Chef

Welcome to JAYA at The Setai, Miami Beach

A pan-Asian journey featuring the bold, bountiful flavors of the region's diverse culinary culture. We use only the finest ingredients, hand selected by our Executive Chef and masterfully prepared by our 5-Star culinary team.



 *Vegetarian Option Available*

Please note that all prices are in U.S. Dollars and are subject to 20% service charge and 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, and should eat oysters fully cooked.

For reservations, please call 855 923 7899 or email dining@thesetaihotel.com


For more information about our Culinary Program, special offers and events, please visit our website.

www.TheSetaiHotel.com

Facebook: [@JayaatTheSetai](https://www.facebook.com/JayaatTheSetai)

Instagram: [@TheSetaiMiamiBeach](https://www.instagram.com/TheSetaiMiamiBeach)

APPETIZERS

JAPANESE LEAF 15 
Baby Gem Lettuce, Avocado, Radish,
Campari Tomato, Aka-Dashi Miso Dressing

TOMATO 16 
Ripe Tomatoes, Grapefruit Segments, Crispy
Tempeh, Avocado, Ginger Vinaigrette

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, Truffle Cream
Emulsion, Fresh Shaved Truffles

SOUPS

CHICKEN & COCONUT 13
Vegetarian Option Available 
Oyster Mushrooms, Onions, Cherry Tomatoes, Coconut Milk

TOM YUM GOONG 15
Prawns, Tomatoes, Ginger, Chili Paste,
Oyster Mushrooms, Scallions

VIETNAMESE PHO 28
Rice Noodles, Flank Steak, Bean Sprouts, Fresh Herbs,
Ginger, Pickled Daikon

FISH AND SHELLFISH

WHOLE BRANZINO 38

Mango-Frisée-Herb Salad, Thai Chili Marinade

SEA BASS TIKKA 36

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

LOBSTER CURRY 44

Green Curry, Thai Eggplants,
Bell Peppers, Thai Basil, Jasmine Rice

SALMON 32

Grilled Eggplant, Peanut and Coconut Dust,
Snow Peas, Charred Lime, Soy-Honey-Glaze

NOODLES AND RICE

PAD THAI 24

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

CHICKEN HORFUN 24

Chicken Breast, Chinese Broccoli, Scallions,
Carrots, Snow Peas, Bean Sprouts

NASI GORENG 31

Fried Rice, Chicken, Shrimp, Chili Sambal,
Sunny Side Up Egg, Peanut Relish

MEAT AND POULTRY

LAMB SHANK 42

Braised, Tomatoes, Cumin, Turmeric, Cilantro, Basmati Rice

CHICKEN TIKKA 27

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

CHICKEN MASALA 29

Dark Meat, Tomatoes, Fenugreek, Indian Spices,
Basmati Rice

NY STRIPLOIN 8oz 46

Wild Mushrooms, Shishito Peppers,
Truffle Ponzu Sauce

SIDES

VEGETABLE FRIED RICE 13

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

KIMCHI 10

Fermented Napa Cabbage

NAAN BREAD 10


Plain or Garlic-Cilantro, Cashew
Curry Sauce

WOK VEGETABLES 15

Stir Fried Seasonal Vegetables

SPECIALITIES

PANANG CURRY

Panang Curry, Bell Peppers,
Thai Eggplants, Thai Basil
Grouper 38 / Chicken 26 /
Vegetables 26 

PEKING DUCK 39

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

THALI PLATTER 42

Vegetarian Option Available 
Daily Chef's Selection of
Assorted Indian DELICACIES

COCKTAILS

CHILI PASSION

MARTINI 18

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

SETAI MARGARITA 18

Tequila Blanco, Ginger Liquor,
Ginger Agave Syrup, Lime Juice

TOKYO MULE 18

Toki Japanese Whisky, Freshly
Squeezed Lime Juice, Spiced
Ginger Syrup, Ginger Beer

FIG OLD FASHION 18

Fig, Macadamia Nut & Cinnamon-
Infused Tanduay Gold Rum,
Simple Syrup, Whiskey Barrel
Bitters

CUCUMBER MARTINI 18

Sake Shaken with Russian Standard
Vodka, Freshly Squeezed Lemon
Juice & Cucumber

THAI BASIL MOJITO 18

Dry Gin Served Over Crushed
Ice, St. Germain Liquor, Thai
Basil, Lime Juice, Basil Syrup,
Club Soda, Peychaud Bitters