

LUNCH

Vijay Veena
VIJAY VEENA Executive Chef

Ivan Monzon Aguinaga
IVAN MONZON AGUINAGA 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)

DIM SUM

CHIVE 13

Steamed & Pan Seared Chive & Mushroom Dumplings

HAR GAU 14

Steamed Shrimp Dumplings

TRUFFLE DUMPLINGS 24

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

APPETIZERS

JAPANESE LEAF 15

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

BLUEFIN TUNA 24

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

THAI BEEF SALAD 21

Hanger Steak, Palm Sugar, Lime Juice, Mint, Cashew Nuts

POKÉ

TUNA 24

Yellowfin Tuna, Shoyu, Sesame Oil, Scallions, Seaweed Salad,
Avocado, Salmon Roe, Sushi Rice

EDAMAME 18

Carrots, Cucumbers, Red Onion, Tomatoes,
Quinoa, Thai Chili Dressing, Mint, Peanuts

SALMON 21

Scottish Salmon, Ponzu, Seaweed Salad, Scallions, Sesame, Sushi
Rice

SHRIMP 19

Quinoa, Avocado, Ginger Ponzu, Scallions,
Cashews, Tomatoes

ENTRÉE

PAD THAI 24

Vegetarian Option Available 
Rice Noodles, Prawns, Salted Turnips, Tamarind, Chilies

VEGETABLE FRIED RICE 13

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

PANANG CURRY

Fingerling Potatoes, Brussel Sprouts, Thai Basil
With: Grouper 38 / Chicken 26 / Vegetables  26

DESSERTS

CARIBBEAN RUM CAKE 13

Coconut Mousseline, Passionfruit Pastry Cream, Pineapple
White Chocolate Ice Cream

EARL GREY CRÈME BRÛLÉE 13

Caramelized Brown Sugar, Citrus Fruit Salad,
Pistachio Biscotti

ICE CREAMS & SORBETS 10

ICE CREAM: Vanilla Bean, Pineapple White Chocolate, Brown
Butter, Masala Chai, Toasted Almond
SORBET: Blackberry Port, Double Chocolate, Cherry, Pear,
Cranberry Hibiscus