

# JAYA FALL FIXE 2018 MENU

\$55 Per Person

## FIRST COURSE SELECTION

### THAI SEAFOOD SALAD

Corvina, Shrimp, Octopus, Mango, Shallots,  
Fresh Herbs, Tomatoes, Chili Lime Dressing

### CITRUS CURED SALMON *(Gluten-Free)*

Cilantro & Ginger Cured Salmon,  
Pickled Mushrooms, Cucumbers, Radishes,  
Scallions, Spiced Soy Broth, Lime Zest

### SHRIMP SIEW MAI

Steamed Open Faced Shrimp Dumplings,  
Ginger Scallion Cilantro Slaw

## SECOND COURSE SELECTION

### KUROBUTA PORK CHOP

Chinese Barbecue Sauce, Kimchi,  
Buckwheat Noodles,  
Scallions, Cilantro

### THAI DUCK CURRY

*(Vegetarian Option Available)*

Red Curry, Thai Eggplant, Duck Leg, Lychee,  
Green Beans, Thai Basil, Jasmine Rice

### BLACK PEPPER BEEF

Wagyu Eye Round, Bell Peppers,  
Shishito Peppers, Asparagus, Onions,  
Bean Sprouts, Oyster Sauce

## THIRD COURSE SELECTION

### COCONUT STICKY RICE

Coconut Infused Thai Sticky Rice,  
Textures of Mango, Sesame Crunch

### CHEESECAKE

Brown Butter Graham Cracker,  
Honey Passion Cream, Blueberry three ways

### CHOCOLATE

Double Chocolate Espresso Brownie,  
Whipped White Chocolate Crèmeux,  
Chocolate Malt Ice Cream, Crisp Pearls

## SAKE SELECTION 300 ML BOTTLE 24

### HOU HOU SHU

Sparkling, Soft & Creamy

### HOU HOU SHU ROSÉ

Sparkling, Rose Hips & Hibiscus Infused

### MABOROSHI "MYSTERY"

Junmai Gingo, Medium Body, Floral & Musky

### JOTO NIGORI

Junmai Nigori, Bright & Lively

## COCKTAILS

### WATERMELON MARGARITA 16

Tequila, Fresh Watermelon Juice, Citrus

### CHILI PASSION MARTINI 18

Chili Infused Vodka, Passion Fruit Rum & Chili Flakes

### TANDUAY PIÑA 16

Pineapple Juice & Rum

## WINE BY THE GLASS 5OZ.

### WHITE

#### CASTELLO BANFI PINOT GRIGIO 14

Tuscany, Italy

#### DOG POINT SAUVIGNON BLANC 14

Marlborough, New Zealand

### RED

#### CARPE DIEM PINOT NOIR 16

Anderson Valley, USA

#### DUCKHORN MERLOT 20

Napa Valley, USA

### CHAMPAGNE

#### LOUIS ROEDERER BRUT 24

Reims, France

  
VIJAY VEENA Executive Chef

  
IVAN MONZON AGUIÑAGA Executive Sous Chef

  
KIMBERLY-BEATRIX Pastry Chef



*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](mailto:dining@thesetaihotel.com)

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

[www.TheSetaiHotel.com](http://www.TheSetaiHotel.com)

Facebook: [@JayaATTheSetai](#) Instagram: [@TheSetaiMiamiBeach](#)