



À LA CARTE MENU

ASIAN SELECTION

Hamachi 24

Cilantro Ginger Yoghurt,
Grapefruit Segments, Jalapeños, Herbs

Shrimp Har Gau 14

Steamed Shrimp Dumplings, Ginger

Tuna Tacos 24

Taro Shell, Avocado, Jalapeño Relish, Radishes, Sesame

Samosa 16

Green Peas, Potatoes, Cumin, Turmeric, Mint Chutney

Pad Thai 26

Shrimp, Rice Noodles, Tamarind, Peanuts, Scallions

Japanese Leaf 15

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

Truffle Dumpling 24

Scallops, Shrimp, Black Truffle-Emulsion

Fried Rice 13

Vegetables, Onions, Scallions, Crispy Egg
CHICKEN +8 | SHRIMP +10

Salmon 32

Panang Curry, Snow Peas, Shallots, Mint, Thai Basil,
Fresno Chilies

WESTERN SELECTION

Greek Salad 24

Tomatoes, Olives, Onions, Feta Cheese,
Green Bell Peppers, Cucumbers, Olive Oil

Grilled Black Angus Burger 24

Vermont Cheddar, Bibb Lettuce, Tomatoes,
Red Onions, Mayonnaise, Chef's Pickles

The Setai Club Sandwich 24

Turkey Breast, Tomato, Bibb Lettuce, Bacon,
Mayonnaise, Hard-Boiled Egg

Margherita Pizza 18

Basil, Mozzarella Di Bufala, Olive Oil

Truffle Pizza 28

Mozzarella Di Bufala, Robiola Cheese,
Mascarpone, White Truffle Oil

Salmon 32

Grilled Vegetables, Lemon, Sauce Vierge

Spaghetti or Penne 24

Marinara, Bolognese, Alfredo or Pesto
CHICKEN +14 | SHRIMP +14

THE GRILL

New York Striploin 56
10 OZ.

Bone-In Ribeye 66
20 OZ.

Filet Mignon 55
8 OZ.

DESSERTS

Mochi 14

Chef's selection of 3 Flavors

Framboise Vacherin 14

Vanilla Bean Gelato and Raspberry Sorbet
Swirl, Crunchy Meringue and Raspberry
Consommé

Seasonal Berries 14

Selection of Mixed Berries

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.

VEGETARIAN OPTIONS AVAILABLE



COCKTAILS

Hibiscus Sour 18

Broker's London Dry Gin, House made Hibiscus Tea Syrup, Egg White, Hibiscus Petals

High Spirits 18

Plantation Pineapple Rum, Pineapple-Raspberry Jam Sour, Oven Dried Pineapple

La Vida 18

400 Conejos Mezcal, Dried Cranberry Orange Sour, Spicy Rum

Chili Passion Martini 18

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

The Gold Martini 100

Beluga Gold Vodka, Louis XIII Cognac de Rémy Martin, Grand Marnier Centenaries, Inniskilling Ice Wine, 24 Carat Gold Flake

Fig Old Fashion 18

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

Sazerac 22

Whistle Pig Rye Whiskey, Peychaud Bitters, Absinthe Rinse, Lemon Peel

Saigon Gimlet 18

House-Infused Chili & Lemongrass Russian Standard Vodka, Ginger Liqueur, Fresh Citrus

Prickly Pear Margarita 22

Jaja Tequila Blanco, Cointreau, Prickly Pear, Agave, Citrus

Yuzuryu 22

Maestro Dobel Silver Tequila, Joto Yuzu Sake, Tropical Fruits Mélange, Agave, Citrus

CHAMPAGNES

Louis Roederer Brut

29 / 145

Louis Roederer Rosé

37 / 185

Louis Roederer Cristal

110 / 550

WHITE WINES

Livio Felluga 14 / 70

Pinot Grigio, Collio, Italy

Le Petit Silex 18 / 90

Sancerre, France

Nickel & Nickel 23 / 115

Chardonnay, Truchard Carneros, USA

Vincent Girardin 17 / 85

Chardonnay, Burgundy, France

Craggy Range 16 / 80

Sauvignon Blanc, Martinborough, New Zealand

Weingut Josef Leitz 15 / 75

Reisling, Germany

ROSE WINES

Obvious Wines NO 06 14 / 70

Pinot Noir, Sonoma Coast, USA

Whispering Angel 17 / 85

Château d'Esclans, Provence, France

Domaines Ott 27 / 135

Château Romassan, Provence, France

La Fête 15 / 75

St. Tropez, France

Rumor 20 / 100

Provence, France

RED WINES

Sokol Blosser 19 / 90

Pinot Noir, Dundee Hills, Oregon, USA

Bruno Giacosa 20 / 100

Barbera d'Alba Piemonte, Italy

Truchard 24 / 105

Cabernet Sauvignon, Carneros, Napa Valley, USA

Château Greysac 17 / 85

Bordeaux, France

Muga, 23 / 115

Rioja Reserva, Haro, Spain

Duckhorn 22 / 110

Merlot, Napa Valley, USA

Il Bruciato, 21 / 105

Tuscany, Guado al Tasso, Bolgheri DOC Chianti Classico, Docg Riserva, Italy

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