

DINNER MENU



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.



TABLE SNACKS

EDAMAME 8 
Soy Beans, Sea Salt


SHISHITO PEPPERS 8 
Roasted Peppers, Sea Salt

APPETIZERS

HAMACHI 24
Avocado Wasabi Purée, Pickled Onions,
Cucumber-Apple Consommé

YELLOWFIN TUNA 24
Avocado, Ginger, Radishes, Kaffir Lime,
Shoyu, Yuzukosho

TUNA TACOS 16
Taro Shell, Avocado, Jalapeno Relish, Radish, Sesame

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

WAGYU TATAKI 32
Seared and Sliced Wagyu Striploin, Matsuhisa Dressing,
Lotus Root Chips Ginger, Shaved Truffles,

KING CRAB 28
Mâche Salad, Cucumbers, Miso Mustard Vinaigrette,
King Crab, Avocado, Osetra Caviar

NAAN BREAD 10 
Plain or Garlic & Cilantro, Cashew Curry Sauce

DIM SUM

CHIVE 13 
Steamed & Pan Seared,
Chive & Mushroom Dumplings

HAR GAU 14
Steamed Shrimp Dumplings

SHORT RIB GYOZA 21
Wagyu Beef, Foie Gras Foam,
Chili Oil, Unagi Shoyu

TRUFFLE DUMPLINGS 24
Steamed Scallop & Shrimp Dumplings,
Truffle Cream Emulsion, Fresh Shaved Truffles

SOUP

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

TOM YUM GOONG 15
Prawns, Tomatoes, Ginger, Chili

MAIN COURSE

THE GRILL

SALMON 32

Cardamom Sweet Potato Puree,
Soused Cucumbers, Shaved Vegetables

LAMB CHOPS 42

Turmeric Polenta, Crispy Okra,
Tomato Chutney, Lamb Jus

OCTOPUS 26

Adobo Sauce, Fingerling Potatoes,
Garlic Chips

WAGYU STRIPLOIN 8OZ 56

Charred Broccolini, Spiced Teriyaki, Sesame

THE WOK

PAD THAI 24

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

STRING BEANS 15 🌿

Stir Fried Green Beans, Shallots, Cilantro

LOBSTER 44

Thai Green Curry, Eggplants, Bell Peppers,
Fingerling Potatoes, Thai Basil

VEGETABLE FRIED RICE 13

Crispy Egg, Vegetables, Soy Sauce
Add Chicken 8 / Shrimp 10 / Duck 9

THE TANDOOR

CHICKEN MAKHANI 28

Yoghurt Marinated Chicken Thighs, Tomato Sauce,
Fenugreek, Masala Spices, Basmati Rice

SEA BASS TIKKA 38

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

GROUPEL 32

Crispy Grouper, Herb Salad,
Cilantro-Jalapeño Cream

CHICKEN TIKKA 27

Boneless Chicken Thighs, Spice Marinade,
Mint Chutney

SPECIALTIES

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

NASI GORENG 31

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



 *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.

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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.TheSetaiHotels.com

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