

LUNCH 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.




DIM SUM

HAR GAU 14
Shrimp Dumpling

TRUFFLE DUMPLINGS 24
Scallops Dumpling with Truffle Cream Emulsion

CHIVE 13 
Steamed & Pan Seared Chinese
Chive-Mushroom Dumpling

APPETIZERS

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

HAMACHI 23
Chili Ginger Marinade, Avocado,
Grape Fruit, Chickpea Sprouts, Herbs

THAI SEAFOOD SALAD 24
Corvina, Shrimp, Calamari, Cucumbers, Tomatoes,
Red Onions, Rice Pearls, Chili-Lime Dressing

TUNA POKÉ 24
Yellowfin Tuna, Shoyu, Sesame Oil, Scallions,
Seaweed Salad, Avocado, Sushi Rice

SALMON POKÉ 21
Scottish Salmon, Ponzu, Seaweed Salad, Avocado,
Scallions, Sesame, Sushi Rice

ENTRÉE

PAD THAI 24

Vegetarian Option Available 🌿

Rice Noodles, Prawns, Salted Turnips, Egg, Scallions, Bean Sprouts, Tamarind, Chilies, Peanuts

PANANG CURRY

Eggplant, Bell Peppers, Thai Basil & Jasmine Rice
With Grouper 38 / Chicken 26 / Vegetables 26

VEGETABLE FRIED RICE 13 🌿

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

NY STRIPLOIN 8OZ 46

Wild Mushrooms, Fingerling Potatoes, Shishito Peppers, Truffle Ponzu Sauce

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

KING SALMON OR LOCAL SNAPPER 32

Grilled Vegetables, Lemon, Sauce Vierge

SPAGHETTI OR PENNE 24 🌿

Marinara, Bolognese, Alfredo or Pesto
Add Chicken or Shrimp 14

DESSERTS

CARIBBEAN RUM CAKE 13

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

MASALA CHAI CRÈME BRÛLÉE 13

Caramelized Brown Sugar, Spiced Chantilly, Pistachio Biscotti

ICE CREAMS & SORBETS (3 SCOOPS) 11

ICE CREAM

Vanilla Bean, Pineapple White Chocolate, Cereal Milk, Buttermilk, Honey-Banana

SORBET

Double Chocolate, Ginger-Pear, Chili-Passion, Blueberry-Yuzu, Raspberry-Sake

🌿 *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.TheSetaiHotel.com

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