

DINNER MENU

Vijay Veena
VIJAY VEENA Executive Chef

Reiji Yoshizawa
REIJI YOSHIZAWA Chef de Cuisine

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.



EDAMAME 8 
Soy Beans, Sea Salt


SHISHITO PEPPERS 8 
Roasted Peppers, Sea Salt

APPETIZERS

HAMACHI 24
Snow Peas, Yuzukosho Aioli, Myoga, Grapes, Sesame Crisp

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

TUNA TACOS 16
Taro Shell, Avocado, Jalapeño Relish, Radishes, Sesame

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

TERIYAKI MAITAKE MUSHROOMS 18
Grilled Maitake Mushrooms, Togarashi Aioli,
Pickled Honshimiji, Crispy Quinoa

KING CRAB 34
Merus of King Crab, Miso Glaze, Caviar, Chef's Salad,
Apple Slaw, Radishes

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

SOUPS

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

TOM YUM GOONG 15
Prawns, Tomatoes, Ginger, Chili Paste,
Oyster Mushrooms, Scallions

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 Relish

MAIN COURSES

THE GRILL

SALMON 32

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

LAMB DENVER CHOP 42

Turmeric Polenta, Crispy Okra,
Tomato Chutney, Lamb Jus

OCTOPUS 26

Adobo Sauce, Fingerling Potatoes, Roasted Garlic Aioli,
Garlic Chips

WAGYU STRIPLOIN 8OZ 56

Braised Shallots, Corn Foam, Roasted Maitake Mushrooms,
Teriyaki Glaze

THE WOK

PAD THAI 24

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

PRAWNS 38

Tamarind Lemongrass Sauce, Green Beans, Thai Basil,
Shallots, Mint

WOK LOBSTER 52

Szechuan Sauce, Asparagus, Bell Peppers,
Bean Sprouts, Scallions

VEGETABLE FRIED RICE 13 🌿

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

THE TANDOOR

CHICKEN MAKHANI 28

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

SEA BASS TIKKA 38

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

GROUPER 32

Spiced Tomato Sauce, Crispy Grouper, Chef's Salad Mix,
Curry Leaves, Okra Chips

CHICKEN TIKKA 27

Boneless Chicken Thighs, Spice Marinade,
Mint Chutney

THE ESSENCES OF OAK

THE SETAI, MIAMI BEACH & MACALLAN
INVITE YOU TO A ONE-OF-A-KIND EXPERIENCE

RARE CASK OLD FASHIONED

Open The Palate With A Crafted Old Fashioned That Combines The Refined Macallan Rare Cask With A Unique Spice-Blend Infused Maple Syrup.

SIGNATURE TRUFFLE DUMPLING

A Jaya Classic, Steamed Scallop & Shrimp Dumplings With A Truffle Cream Emulsion & Fresh Shaved Truffles — The Perfect Complement To The Old Fashioned.

½ SMOKED DUCK

Our Signature Dish Now Infused With The Flavors Of The Macallan Through An Exclusive Smoking Process, Using The Sherry Oak Cask That Matured The Scotch.

MACALLAN INFUSED TRUFFLE

The Complexity Of The Chocolate Married With The Finesse Of The Macallan 12 Double Cask To Create The Perfect Ending To The Experience.

\$150 Per Person
(Exclusive of Tax And Gratuity)

Specially Curated By Executive Chef
Vijay Veena

#Macallandestination #Condensastraveler





 *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.

Stay Connected:

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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

Facebook: @TheSetai Instagram: @TheSetaiMiamiBeach