

LUNCH MENU \$29

12:00 PM to 3:30 PM

Enjoy one complementary glass of Prosecco or Bloody Mary with your meal.



APPETIZERS *Choice of*

JAPANESE LEAF

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

SETAI SALAD

Arugula, Cucumbers, Green Pepper, Tomatoes,
Onions, Avocado, Olives, Red Wine Vinaigrette,
Shaved Parmesan

TUNA TACOS

Taro Shell, Avocado, Jalapeño Relish,
Radishes, Sesame

HAMACHI

Cilantro Ginger Yoghurt, Grapefruit Segments,
Jalapeños, Herbs
\$10 Supplement

CHICKEN & COCONUT SOUP

Oyster Mushrooms, Onions, Cherry Tomatoes,
Coconut Milk, Chili Oil

SHRIMP HAR GAU

Steamed Shrimp Dumplings

SAMOSA

Potato and Green Peas, Mint Chutney

TRUFFLE DUMPLINGS

Steamed Scallop & Shrimp Dumplings,
Truffle Cream Emulsion, Fresh Shaved Truffles
\$10 Supplement

ENTRÉES *Choice of*

CHICKEN PANANG

Panang Curry, Chicken, Shallots,
Cilantro, Jasmine Rice

THE SETAI CLUB SANDWICH

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

PAD THAI

Rice Noodles, Tamarind, Peanuts,
Scallions, Bean Sprouts
Add Chicken +5 | Add Shrimp +10

FRIED RICE

Vegetables, Onion, Scallions, Crispy Egg
Add Chicken +5 | Add Shrimp +10

GRILLED BLACK ANGUS BURGER

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

BRANZINO FILET

Grilled Vegetables, Lemon, Sauce Vierge

FILET MIGNON 6 OZ

Char Grilled, Broccolini, Shishito Peppers
\$10 Supplement

FAROE ISLAND SALMON

Grilled Vegetables, Lemon, Sauce Vierge

DESSERTS *Choice of*

VANILLA BEAN CHEESECAKE

White Chocolate Shortbread & Seasonal Berries

MIXED BERRIES

Selection of Mixed Berries

MANGO AND PISTACHIO KULFI

Please note that all prices are in U.S. Dollars and are subject to 20% service charge and 9% taxes.
Fixed price based per person; no other discounts can be applied.

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.