

MIAMI SPICE MENU 2019 \$39 PER PERSON



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.



CALAMARI

Chili Dust, Scallions, Mesclun Mix, Spiced Aioli

or

CURED SALMON

Cumin Curry Yoghurt, Spiced Almonds, Pickled Cucumber, Fresh Herbs, Radish

or

TOMATO SALAD

Chickpea Purée, Nectarine, Apricot, Thai Basil, Shallots, Sherry Vinaigrette

or

TRUFFLE DUMPLINGS

Steamed Scallop Dumplings with Truffle Cream Emulsion, Shaved Truffles (Supplement Charge \$8)

SALMON & SOBA NOODLES

Poached Egg, Tom Yum Broth, Broccolini, Bean Sprouts, Herbs, Wonton

or

GRILLED CHICKEN BREAST

Sushi Rice, Wild Mushrooms, Roasted Shallots, Cilantro Scallion Relish

or

PETIT TENDERLOIN

Gem Lettuce, Kimchi, Sesame, Jalapeño, Scallions, Mint Sambal

or

PANANG CURRY

Seasonal Vegetables, Bell Peppers, Bamboo Shoots, Thai Basil Jasmine Rice

or

LAMB CHOPS

Turmeric Polenta, Crispy Okra, Tomato Chutney, Lamb Jus (Supplement Charge \$14)

PISTACHIO POT DE CRÉME

Apricot Compote, Pistachio Crumble, Mascarpone Chantilly

or

MOLTEN SESAME TART

Yuzu Gel, Sesame Air Cake, Blueberry Yuzu Sherbet

or

FRUITS & BERRIES

Seasonal Fresh Fruits & Mixed Berries

SAKE SELECTION

300 ML BOTTLE 25

HOU HOU SHU BLUE CLOUDS

Sparkling, Soft & Creamy

HOU HOU SHU ROSÉ CLOUDS

Sparkling, Rose Hips & Hibiscus Infused

JOTO DAIGINJO

Spiced Apple, Satin Texture

JOTO NIGORI

Junmai Nigori, Bright & Lively

SPECIALTY COCKTAILS

PRICKLY PEAR MARGARITA 22

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

CHILI PASSION MARTINI 18

Chili-Infused Vodka, Passion Fruit Rum & Chili Flakes

HIGH SPIRITS 18

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

WINE BY THE GLASS 5OZ.

WHITE

LE PETIT SILEX 18

Sancerre, France

STAG'S LEAP 21

Chardonnay, Napa Valley

ROSÉ

WHISPERING ANGEL 17

Château D'esclans, Provence, France

DOMAINES OTT 27

Château Romassan, Provence, France

RED

FOUR GRACES 16

Pinot Noir, Willamette Valley, Oregon

CHÂTEAU GREYSAC 22

Bordeaux, France

CHAMPAGNE


LOUIS ROEDERER BRUT 24

Reims, France

LOUIS ROEDERER ROSÉ 32

Reims, France



 *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.TheSetaiHotels.com

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