

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.



APPETIZERS

HAMACHI 23

Chili Ginger Marinade, Avocado, Grapefruit,
Chickpea Sprouts, Herbs

YELLOWFIN TUNA 24

Avocado, Ginger, Radishes, Kaffir Lime,
Shoyu, Yuzukosho

SASHIMI 27

King Salmon, Hamachi, Tuna, Wasabi,
Ginger Ponzu, Pickled Ginger

OCTOPUS 22

Chili Garlic Sauce, Mesclun,
Ginger Vinaigrette, Crispy Leeks

TUNA TACOS 16

Taro Shell, Avocado, Jalapeno Relish,
Radishes, Sesame

THAI SEAFOOD SALAD 24

Corvina, Shrimp, Calamari, Cucumbers, Tomatoes,
Red Onions, Rice Pearls, Chili-Lime Dressing

JAPANESE LEAF 15

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

WAGYU TATAKI 32


Seared and Sliced Wagyu Striploin,
Matsuhisa Dressing, Lotus Root Chips
& Pea Shoots, Shaved Truffles,
Apple Ginger Slaw

KING CRAB 28

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

SOUP

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

ENTRÉES

FISH AND SHELLFISH

MISO BLACK COD 34

Brussel Sprouts, Squash Truffle Broth, Scallions

SALMON 32

Honey Orange Glaze, Squash, Radishes,
Pea Sprouts, Asparagus, Lotus Root Crisps

LOBSTER 44

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

GROUPER 32

Crispy Grouper, Herb Salad,
Cilantro-Jalapeño Cream

SEA BASS TIKKA 36

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

MEAT

CHICKEN MAKHANI 28

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

LAMB SHANK 42

Braised, Tomatoes, Cumin,
Turmeric, Cilantro, Basmati Rice

NY STRIPLOIN 8OZ 46

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

CHICKEN PANANG CURRY 26

Eggplant, Bell Peppers, Coconut Milk,
Thai Basil & Jasmine Rice

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

SPECIALTIES


THALI PLATTER 42

Vegetarian Option Available 
Daily Chef's Selection of Assorted
Indian Delicacies

PEKING DUCK 39

Roasted Duck, Scallions, Steamed Pancakes,
Cucumbers, Bean Sauce

PAD THAI 24

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

NASI GORENG 31

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

SIDES

VEGETABLE FRIED RICE 13

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

NAAN BREAD 10

Plain or Garlic & Cilantro,
Cashew Curry Sauce

KIMCHI 10

Korean Pickled Fermented Napa Valley Cabbages,
Ginger, Scallions, Cilantro

WOK VEGETABLES 15

Stir Fried Seasonal Vegetables, Soy Sauce



 *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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