

DESSERT MENU

Vijay Veena
VIJAY VEENA Executive Chef

Welcome to JAYA at
The Setai, Miami Beach

Apan-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.



DESSERTS 14

COCONUT STICKY RICE PUDDING

Thai glutenous rice infused with coconut cream, house
mango caviar, toasted coconut and mango sorbet

MACALLAN CAPPUCCINO

Macallan 12 infused crème caramel, coffee gelato,
devil's food chocolate cake, Macallan 12 foam

FRAMBOISE VACHERIN

Vanilla bean gelato and raspberry sorbet swirl, crunchy
meringue and raspberry consommé

GIANDUJA TARTLET

Layered chocolate tart featuring feuilletine crunch,
gianduja gelato, toasted hazelnut, dark chocolate glaze

MOCHI

Chef's selection of 3 flavors

HOUSEMADE ICE CREAM & SORBET 14

SELECTION OF THREE SCOOPS

ICE CREAM

Vanilla, Strawberry, Chocolate, Coffee,
Gianduja.

SORBET

Mango, Coconut, Raspberry