



## À LA CARTE MENU

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### ASIAN SELECTION

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#### Hamachi 24

Cilantro Ginger Yoghurt,  
Grapefruit Segments, Jalapeños, Herbs

#### Shrimp Har Gau 14

Steamed Shrimp Dumplings, Ginger

#### Tuna Tacos 24

Taro Shell, Avocado, Jalapeño Relish, Radishes, Sesame

#### Samosa 16

Green Peas, Potatoes, Cumin, Turmeric, Mint Chutney

#### Pad Thai 26

Shrimp, Rice Noodles, Tamarind, Peanuts, Scallions

#### Japanese Leaf 15

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

#### Truffle Dumpling 24

Scallops, Shrimp, Black Truffle-Emulsion

#### Fried Rice 13

Vegetables, Onions, Scallions, Crispy Egg  
CHICKEN +8 | SHRIMP +10

#### Salmon 32

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

### WESTERN SELECTION

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#### Greek Salad 24

Tomatoes, Olives, Onions, Feta Cheese,  
Green Bell Peppers, Cucumbers, Olive Oil

#### Grilled Black Angus Burger 24

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

#### The Setai Club Sandwich 24

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

#### Margherita Pizza 18

Basil, Mozzarella Di Bufala, Olive Oil

#### Truffle Pizza 28

Mozzarella Di Bufala, Robiola Cheese,  
Mascarpone, White Truffle Oil

#### Salmon 32

Grilled Vegetables, Lemon, Sauce Vierge

#### Spaghetti or Penne 24

Marinara, Bolognese, Alfredo or Pesto  
CHICKEN +14 | SHRIMP +14

### THE GRILL

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#### New York Striploin 56

10 OZ.

#### Bone-In Ribeye 66

20 OZ.

#### Filet Mignon 55

8 OZ.

### DESSERTS

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#### Raspberry and Vanilla

#### Vacherin 14

Toasted Meringue, Mixed Berries

#### Chocolate Mille-Feuille 14

Tainori Chocolate Sorbet, Chocolate Sable Breton,  
Tamariva Whipped Ganache, Dark Chocolate Pop

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.

VEGETARIAN OPTIONS AVAILABLE



## COCKTAILS

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### Hibiscus Sour 18

Broker's London Dry Gin, House made Hibiscus Tea Syrup, Egg White, Hibiscus Petals

### High Spirits 18

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

### La Vida 18

400 Conejos Mezcal, Dried Cranberry Orange Sour, Spicy Rum

### Chili Passion Martini 18

Chili-Infused Russian Standard Vodka, Passion Fruit-Infused Rum, Passion Fruit Pulp, Ginger Syrup & Chili Flakes

### The Gold Martini 100

Beluga Gold Vodka, Louis XIII Cognac de Rémy Martin, Grand Marnier Centenaries, Inniskilling Ice Wine, 24 Carat Gold Flake

### Fig Old Fashion 18

Fig, Macadamia Nut and Cinnamon-Infused Tanduay Gold Rum, Simple Syrup, Whiskey Barrel Bitters

### Sazerac 22

Whistle Pig Rye Whiskey, Peychaud Bitters, Absinthe Rinse, Lemon Peel

### Saigon Gimlet 18

House-Infused Chili & Lemongrass Russian Standard Vodka, Ginger Liqueur, Fresh Citrus

### Prickly Pear Margarita 22

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

### Yuzuryu 32

Casa Dragones Blanco Tequila, Joto Yuzu Sake, Tropical Fruits Mélange, Agave, Citrus

## CHAMPAGNES

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### Louis Roederer Brut

29 / 145

### Louis Roederer Rosé

37 / 185

### Louis Roederer Cristal

110 / 550

## WHITE WINES

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### Livio Felluga 14 / 70

Pinot Grigio, Collio, Italy

### Le Petit Silex 18 / 90

Sancerre, France

### Nickel & Nickel 23 / 115

Chardonnay, Truchard Carneros, USA

### Vincent Girardin 17 / 85

Chardonnay, Burgundy, France

### Craggy Range 16 / 80

Sauvignon Blanc, Martinborough, New Zealand

### Weingut Josef Leitz 15 / 75

Reisling, Germany

## ROSE WINES

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### Obvious Wines NO 06 14 / 70

Pinot Noir, Sonoma Coast, USA

### Whispering Angel 17 / 85

Château d'Esclans, Provence, France

### Domaines Ott 27 / 135

Château Romassan, Provence, France

### La Fête 15 / 75

St. Tropez, France

### Rumor 20 / 100

Provence, France

## RED WINES

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### Sokol Blosser 19 / 90

Pinot Noir, Dundee Hills, Oregon, USA

### Bruno Giacosa 20 / 100

Barbera d'Alba Piemonte, Italy

### Truchard 24 / 105

Cabernet Sauvignon, Carneros, Napa Valley, USA

### Château Greysac 17 / 85

Bordeaux, France

### Muga, 23 / 115

Rioja Reserva, Haro, Spain

### Duckhorn 22 / 110

Merlot, Napa Valley, USA

### Il Bruciato, 21 / 105

Tuscany, Guado al Tasso, Bolgheri DOC  
Chianti Classico, Docg Riserva, Italy

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