

LUNCH MENU

NOON to 6:00PM

Vijay Veena
VIJAY VEENA Executive Chef

Reiji Yoshizawa
REIJI YOSHIZAWA Chef de Cuisine

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.



ASIAN SELECTION

HAMACHI 24

Snow Peas, Yuzu Kosho Aioli, Myoga, Grapes, Sesame Crisp

TUNA TACOS 18

Taro Shell, Avocado, Jalapeño Relish, Radishes, Sesame

SAMOSA 16

Green Peas, Potatoes, Cumin, Turmeric, Mint Chutney

JAPANESE LEAF 15

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

SHRIMP HAR GAU 14

Steamed Shrimp Dumpling

TRUFFLE DUMPLINGS 24

Scallop & Shrimp Dumpling with Truffle Cream Emulsion

PAD THAI 26

White Chicken Meat, Rice Noodles, Tamarind, Peanuts, Scallions

FRIED RICE 13

Vegetables, Onion, Scallions, Crispy Egg
Add Chicken 8 | Add Shrimp 10

SALMON 32

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

WESTERN SELECTION

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
Add Chicken 14 | Add Shrimp 14

DESSERTS


COCONUT STICKY RICE 14

Coconut Sauce, Compressed Mango, House made Mango Caviar, Mango Sorbet Fingerling Potatoes, Onions, Bell Peppers

SALTED CARAMEL BANANA CAKE 14

Caramelized Banana Jam, Bruleed Banana, Slated Caramel, Malted Milk Cracker, Honey Banana Gelato



 *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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