

JAYA SELECTION

Hamachi 24

Cilantro Ginger Yoghurt,
Grapefruit Segments, Jalapeños, Herbs

Shrimp Har Gau 15

Steamed Shrimp Dumplings, Ginger

Tuna Tacos 21

Taro Shell, Avocado, Jalapeño Relish, Radishes,
Sesame

Samosa 16

Green Peas, Potatoes, Cumin, Turmeric, Mint
Chutney

Pad Thai 28

Shrimps, Rice Noodles, Tamarind, Peanuts,
Scallions

Japanese Leaf 18

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

Truffle Dumpling 24

Scallops, Shrimps, Black Truffle-Emulsion

Fried Rice 16

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

Salmon 36

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

OCEAN GRILL SELECTION

Greek Salad 18

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

Tuna Niçoise Salad 27

Romaine Hearts, Green Beans,
Campari Tomatoes, Hard-Boiled Egg,
Preserved Yellowfin Tuna, Olives,
Mustard Vinaigrette, Tapenade
Crostini

Grilled Black Angus Burger 24

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

The Setai Club Sandwich 24

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

Margherita Pizza 21

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

New York Striploin 58

10 OZ.

Bone-In Ribeye 74

20 OZ.

Filet Mignon 58

8 OZ.

DESSERTS

Mochi 14

Chef's selection of 3
Flavors

Framboise Vacherin 14

Vanilla Bean Gelato and Raspberry Sorbet
Swirl, Crunchy Meringue and Raspberry
Consommé

Seasonal Berries 14

Selection of Mixed Berries



COCKTAILS

Hibiscus Sour 19

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

High Spirits 19

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

La Vida 32

Los Magos Sotol, Dried Cranberry Orange Sour, Spicy Rum

Chili Passion Martini 19

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

Espresso Martini 22

ALB Vodka, La Colombe Espresso, Kahlua & Sugar

Fig Old Fashion 19

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 19

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

Prickly Pear Margarita 22

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

The Gold Martini 125

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

CHAMPAGNES

Louis Roederer 32 / 160

Brut, Reims, France

Louis Roederer 55 / 275

Rosé, Reims, France

BURGUNDY WHITE WINES

Les Tourelles de la Créé 28 / 140

Montagny 1er Cru, France

Domaine des Malandes 30 / 150

Chablis, France

ROSE WINES

Château Peyrassol 16 / 80

Côtes de Provence, France

Résonance 19 / 95

Obvious Wines NO 06 14 / 70

Provence, France

Whispering Angel 17 / 85

Provence, France

Domaines Ott 27 / 135

Provence, France

La Fête 15 / 75

St. Tropez, France

Rumor 20 / 100

Provence, France

WHITE WINES

Livio Felluga 16 / 80

Pinot Grigio, Italy

Domaine Anderson, Chardonnay 26 / 130

Anderson Valley, USA

Olianas, 20 / 100

Vermentino, Italy

Gerard Morin 25 / 125

Sancerre, France

The Infamous Goose, 2020 18 / 90

Sauvignon Blanc, New Zealand

Weingut Josef Leitz 15 / 75

Riesling, Germany

RED WINES

Pinot Noir, Willamette Valley, USA

Cascina Fontana 20 / 100

Dolcetto d'Alba, Piedmont, Italy

Domaine Anderson, Pinot Noir 28 / 140

Anderson Valley, USA

Grgich Hills Estate 32 / 160

Cabernet Sauvignon, Napa Valley, USA

Château Greysac 17 / 85

Bordeaux, France

Duckhorn 22 / 110

Merlot, USA

Cillar de Silos, Tempranillo 25 / 125

Ribera del Duero, Spain

WINE LIST AVAILABLE UPON REQUEST

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.