

VALENTINE'S 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.



AMUSE BOUCHE

TUNA AND HAMACHI

Shaved Tuna and Hamachi, Sudachi dashi, Blood
Orange, Jalapeno foam, Avocado, Radishes

TRUFFLE DUMPLINGS

Steamed Scallop Dumplings, Truffle Emulsion,
Fresh Shaved Truffles, Chopped Chives

Or

SHORT RIB GYOZA

Wagyu Beef, Foie Gras Foam, Chili Oil, Unagi Shoyu

LAMB CHOPS

Polenta, Tomato Chutney, Crispy Okra,
Carrot Coconut Poriyal

Or

STEAMED SEABASS

Braised Root Vegetables, Coconut Broth, Chili Oil

CHAMBORD AND COCONUT PAVLOVA

Red Berry Compote, Whipped White Chocolate
Coconut Ganache, Textures of Raspberry

Or

EXOTIC FRUIT AND YOGURT BAVAROIS

Guava Passionfruit and Mango Mousse,
Pistachio Daquoise, Chili Passion Sorbet

SELECTION OF PETIT FOURS

Dinner

\$125 Per Person not inclusive of tax & service charge

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.TheSetaiHotels.com/jaya

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