

## MIAMI SPICE MENU 2019 \$39 PER PERSON



### 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.



#### TUNA

Truffle Ponzu, Watermelon Relish,  
Tapioca Crisp, Nori Dust

or

#### TOMATO SALAD

Chickpea Purée, Nectarine, Apricot, Thai Basil,  
Shallots, Sherry Vinaigrette

or

#### HAMACHI

Yuzu marinate, Snow Peas, Chili Garlic Aioli,  
Sesame Cracker

or

#### TRUFFLE DUMPLINGS

Steamed Scallop Dumplings with Truffle Cream Emulsion,  
Shaved Truffles (Supplement Charge \$8)

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#### MISO CHICKEN

Corn Foam, Charred Romaine, Miso Glaze,  
Bonito Flakes, Puffed Quinoa

or

#### GRILLED PETITE TENDERLOIN

Marinated Petite Tenderloin, Kimchee,  
Charred Scallions, Sesame Sauce

or

#### THAI SNAPPER

Fried Snapper Fillet, Steamed Vegetables,  
Tamarind Sauce

or

#### POTATO AND CAULIFLOWER

Turmeric Mashed Potatoes, Cauliflower Fritter,  
Spiced Tomato Sauce, Curry leaves

or

#### WAGYU FRIED RICE

American Wagyu, Crispy Egg, Asian Mushrooms,  
Scallions (Supplement Charge \$14)

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#### THAI TEA SEMIFREDDO

Almond Financier, Almond Brittle,  
White chocolate Cremeux

or

#### HIBISCUS

Hibiscus Sorbet, Cranberry-Hibiscus Foam,  
Yogurt Panna Cotta, Yogurt Powder

## SAKE SELECTION

300 ml Bottle 25

### HOU HOU SHU BLUE CLOUDS

Sparkling, Soft & Creamy

### HOU HOU SHU ROSÉ CLOUDS

Sparkling, Rose Hips & Hibiscus Infused

### JOTO DAIGINJO

Spiced Apple, Satin Texture

### JOTO NIGORI

Junmai Nigori, Bright & Lively

## SPECIALTY COCKTAILS

### PRICKLY PEAR MARGARITA 22

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

### CHILI PASSION MARTINI 18

Chili-Infused Vodka, Passion Fruit Rum & Chili Flakes

### HIGH SPIRITS 18

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

## WINE BY THE GLASS 5OZ.

### WHITE

#### LE PETIT SILEX 18

Sancerre, France

#### STAG'S LEAP 21

Chardonnay, Napa Valley

### ROSÉ

#### WHISPERING ANGEL 17

Château D'esclans, Provence, France

#### DOMAINES OTT 27

Château Romassan, Provence, France

### RED

#### FOUR GRACES 16

Pinot Noir, Willamette Valley, Oregon

#### CHÂTEAU GREYSAC 22

Bordeaux, France

### CHAMPAGNE

#### LOUIS ROEDERER BRUT 24


Reims, France

#### LOUIS ROEDERER ROSÉ 32

Reims, France

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 *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.

Stay Connected:

*Facebook: @JayaAtTheSetai*



*For reservations, please call 855 923 7899 or email [dining@thesetaihotel.com](mailto:dining@thesetaihotel.com)*

*For more information about our Culinary Program, special offers and events, please visit our website.*

[www.TheSetaiHotels.com](http://www.TheSetaiHotels.com)

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