

## SMALL PLATES

<b>MAGURO AKAMI</b>	Blue Fin Tuna Skewers, Shiso Ponzu, Asian Pear and Kaffir Lime Salsa, Caviar	22
<b>KUMAMOTO</b>	½ Doz Kumamoto Oysters, Jalapeno, Cucumber Salsa	18
<b>MAGURO TATAKI</b>	Blue Fin Tuna, Ginger and Soy Jellied Eggplant, Sticky Rice and Lemon Verbena	26
<b>UNI TEMPURA</b>	Sea Urchin, Shiso, Wasabi and Ginger Tempura. Oscetra Caviar, Ginger Yogurt	20
<b>TORO HAGASHI</b>	Roasted Tuna Belly, Warm Salad of Capers, Mushrooms, Olives, Garlic Emulsion	26
<b>HAMACHI SASHIMI</b>	Yellowtail Sashimi with Blood Orange, Pea Shoots, Ginger Vinaigrette	22
<b>HOTATE NO TARU</b>	Tartar of Diver Scallops, Shiso, Soused Cucumber, Pacific Sea Urchin, Oscetra Caviar	28
<b>PLA NEUA SOT</b>	Warm Grilled Thai Beef Salad with Palm Sugar, Lime Juice, Fish Sauce, Chili, Mint and Cashew Nuts	20
<b>BEI JING JA LAING BAN CHAI</b>	Crispy Salad of Peking Duck, Candied Shallots, Pine Nuts and Lychees, Hoisin Vinaigrette	26
<b>SI CHUAN MANG GUA</b>	Hot and Cold Foie Gras with Mango, Szechuan Pepper, Spiced Bread Choya Ume Shu Plum Wine	28
<b>KETENG SAMBAL SINGAPURA</b>	Singaporean Wok-Fried Alaskan King Crab with Chili and Black Pepper	Each 38
<b>YAN HUJIAO FEI</b>	Salt and Pepper Calamari, Asian Greens, Sesame Ginger Vinaigrette	22
<b>YAM MUU GAP KING ORN LAE PLA MEUK</b>	Salad of Pork, Young Ginger, Calamari, Sweet and Sour Tamarind Dressing	26
<b>SOM TAM THAI</b>	Green Papaya Salad with Dried Shrimp, Long Beans, Palm Sugar, Lime Juice and Fish Sauce	18
<b>KHA GOOB</b>	Deep Fried Frogs Legs, Pickled Cucumber and Radish with Mint, Crispy Shallots	24
<b>SOBA SHIITAKE</b>	Warm Mushroom Salad with Soba Noodles Truffle Vinaigrette, White Truffle Ice Cream	26
<b>POT AU FEU</b>	Slow Cooked Duck Egg, Peking Duck, Foie Gras, Sweet Braised Onions, Teriyaki Broth, Bonito	28

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## SOUPS

<b>HAI XAIN SUAN LA TANG</b>	Shanghai Hot and Sour Soup with Chicken, Prawn, Bean Curd and Green Onions	12
<b>TOM YAM GOONG</b>	Spicy Prawn Soup with Lemon Grass, Ginger and Cilantro	15
<b>TOM KHA GAI</b>	Chicken, Galangal, Kaffir Lime Leaf and Oyster Mushrooms Simmered in Coconut Milk	12
<b>DONG GUA TANG</b>	Clear Ham Broth with Winter Melon, Iberico Ham, Chicken, Crab Meat, Ginger and Straw Mushrooms	18
<b>HAW MOK THALAY</b>	Lobster Coconut and Kaffir Lime Bisque, Crab Dumplings, Thai Basil	25

## DIM SUM

Four Each

<b>XAI JIAO</b>	Shrimp Har Gau	16
<b>SHAN BEI JUN XAI JIAO</b>	Scallop and Black Truffle Har Gau, Truffle Emulsion	24
<b>ZHURE MO GU SIEW MAI</b>	Pork and Mushroom Siew Mai	16
<b>JIN CAI XAI JIAO</b>	Shrimp and Chive Dumpling	16
<b>CHAR SIEW BO</b>	Steamed Barbecue Pork Bun	16
<b>YOU ZHA MA TUAN</b>	Fried Crab, Ginger and Sesame Balls	20
<b>MO GU LIZI SHUI JING JIAO</b>	Steamed Mushroom and Water Chestnut Dumplings	16
<b>BEI JING KAO YA SHUI JING JIAO</b>	Steamed Peking Duck and Ginger Dumplings	20
<b>DIAN XING</b>	Dim Sum Selection One Each	32

## FISH

<b>PLAA THAWT PRIAW WAAN</b>	Deep Fried Whole Snapper, Sweet and Sour Tamarind Sauce with Fried Chiles and Garlic	58
<b>QIN ZHENG YU</b>	Steamed Whole Yellow Tail Snapper, Ginger, Soy, Green Onions finished with Sesame Oil	58
<b>BLACK COD</b>	Miso Roasted Black Cod, Oriental Mushrooms, Pearl Barley, Black Truffle Broth	48
<b>SAN WEN YU</b>	Cinnamon Glazed Organic Washington State Salmon, Bok Choy, Cucumber and Lime Salad	35

## SHELLFISH

<b>DA LONG XAI</b>	Wok Fried 2lb Maine Lobster, Water Chestnuts, Ginger Root and White Asparagus	75
<b>SHAN BEI</b>	Szechuan Scallops with Black Beans, Wild Mushrooms, Green Onions	38
<b>HEI HU JIAO XIA</b>	Black Pepper Shrimp with Dried Pineapple, Ginger, Pea Shoots and Chili Oil	45
<b>LANGOUSTINE</b>	Scottish Langoustines, Orange and Earl Grey Emulsion, Fennel Salad	45

## MEAT AND POULTRY

<b>PORK BELLY</b>	Braised then Crisp Fried Pork Belly, Turnips, Kimchi and Roasted Peanuts	28
<b>CHAR SUI</b>	Barbeque Kurobuta Pork with Five Spice Confit Apples, Steamed Buns	34
<b>CHUN TONG BEI JING</b>	Peking Duck, Steamed Pancakes, Green Onions, Cucumber, Hoisin Sauce	Half 40 / Whole 80
<b>RENDANG DAGING</b>	Pot Roast Short Rib Cooked with Coconut, Lime Leaves, Lemon Grass, Cinnamon, Star Aniseed, Sambal Roasted Egg Plant	45
<b>GRILLED WAGYU</b>	Spiced Wagyu Strip Loin, Enoki Mushrooms, Braised Onions, Porcini Puree, Truffle Ponzu Sauce	85
<b>KOBE SHABU SHABU</b>	Raw Slices of Kobe Strip Loin, Hot Mushroom Broth, Bellota Iberico, Truffles and Cabbage	65

## THE GRILL

### CERTIFIED HEREFORD™ NATURALLY GROWN BEEF

12ounces New York Strip	55
10 ounces Tenderloin	60

### PRIME CREEKSTONE ALL NATURAL 28 DAY DRY AGED

12ounces New York Strip	72
10 ounces Tenderloin	78

All Steaks Served with Slow Roasted Shallots, Wok Fried Mushrooms and Bok Choy with Ginger and Garlic

<b>DUCK FAT FRIES</b>	Thick Cut Yukon Gold Cooked in Duck Fat, Finished with Truffle Salt	12
<b>FRENCH FRIES</b>	Wasabi, Ginger Mayonnaise	10
<b>ROASTED BONE MARROW</b>	Red Onion and Parsley Salad	12

## NOODLES AND RICE

<b>LOBSTER LAKSA LAMAK</b>	Maine Lobster Cooked in Coconut Milk, Malaysian Spices, Bean Curd, Rice Noodles, Kaffir Lime Leaves	55
<b>MEE GORENG</b>	Fried Noodles with Chicken, Prawns, Garlic, Ginger, Bean Sprouts Herbs, Fried Shallots and Lime Juice	30
<b>KUAYTIAW PHAD THAI</b>	Fried Noodles with Shrimp, Eggs, Fish Sauce, Chili, Preserved Turnips and Peanuts	28
<b>BEEF HOR FUN</b>	Cantonese Style Thick Rice Noodles, Black Mushrooms, Napa Cabbage, Skirt Steak, Garlic and Soya Sauce	29
<b>LUO MI FAM</b>	Lotus Leaves Stuffed with Sticky Rice, Braised Chicken, Mushroom, Water Chestnuts and Ginger	26
<b>TOFU AND MUSHROOM CLAY POT</b>	Rice, Tofu, Wild Mushrooms, Green Onions, Ginger and Black Soya Sauce Baked in Clay Pot	28

## CURRIES

<b>GOA KI GOAN CALDENE KARI</b>	Black Grouper Cooked with Coconut Milk, Tamarind, Coriander Seeds, Turmeric, Okra and Tomatoes	34
<b>MUGHLAI GHOST</b>	Lamb Shoulder Slow Cooked with Cardamom, Cinnamon, Saffron, Raisins, Cashew Nuts and Pistachio Crisp Lamb Samosas	38
<b>BAINGAN VADIYAN</b>	Egg Plants, Potatoes, Okra and Lentils cooked with Tomatoes, Ginger, Cilantro and Masala Spices	26
<b>KAENG KHAIW WAAN KAI</b>	Chicken, Green Curry Paste, Thai Eggplants, Bamboo Shoots, Coconut Milk and Basil	28
<b>KAENG MUU PHRIK THAI ORN</b>	Roast Pork, Red Curry Paste, Green Peppercorns, Potatoes and Lime Leaves	31
<b>MURGH MAKHANI</b>	Chicken Cooked with Masala Spices, Tomatoes and Cilantro	28

## TANDOOR

<b>MURGH TIKKA</b>	Corn-Fed Chicken Marinated with Masala Spices Baked in Tandoor Oven, Mint Sauce	28
<b>JHIANJA TIKKA</b>	Jumbo Tiger Shrimp with Masala Spices, Baked in Tandoor Oven, Cucumber Mint Yogurt	45
<b>MACHI TIKKA</b>	Chilean Sea Bass, Turmeric, Cumin and Fennel Seeds, Baked in Tandoor Oven, Palm Sugar and Tamarind Sauce	38

## SIDE ORDERS

<b>NAN</b>	Plain Nan	8
<b>LASUN NAN</b>	Garlic Nan	8
<b>PHAT PAK RUAM</b>	Stir Fried Mixed Vegetables	12
<b>KHAO PHAT</b>	Vegetable Fried Rice	10
<b>KHAO PHAT KUNG NAAM PHRIK PHAO</b>	Fried Rice with Prawns and Chili Jam	20
<b>NASI GORENG</b>	Malaysian Fried Rice with Chicken, Egg, Garlic, Shrimp, Green Onions	15
<b>CHOW CHOP KOO</b>	Stir Fried Asparagus, Shiitake Mushrooms, Garlic, Oyster Sauce	18

## MENU GOURMAND

### Share Style

Blue Fin Tuna Skewers, Shiso Ponzu, Asian Pear and Kaffir Lime Salsa



Sea Urchin, Shiso, Wasabi and Ginger Tempura. Oscetra Caviar, Ginger Yogurt



Searred Tuna Belly, Warm Salad of Capers, Mushrooms, Olives, Garlic Emulsion



Hot and Cold Foie Gras with Mango, Szechuan Pepper, Spiced Bread



Warm Mushroom Salad with Soba Noodles Truffle Vinaigrette, White Truffle Ice Cream



Slow Cooked Duck Egg, Peking Duck, Foie Gras, Sweet Braised Onions, Teriyaki Broth, Bonito



Clear Ham Broth with Winter Melon, Iberico Ham, Chicken, Crab Meat,  
Ginger and Straw Mushrooms



Scallop and Black Truffle Har Gau, Truffle Emulsion



Scottish Langoustines, Orange and Earl Grey Emulsion, Fennel Salad



Braised then Crisp Fried Pork Belly, Turnips, Kimchi and Roasted Peanuts



Jivara Ginger and Caramel Crème with Jasmine



Passion Fruit Souffle  
Bitter Chocolat Sorbet

120 pp

## **AUTUMN SPICE AT THE SETAI**

### **SOBA SHIITAKE**

Warm Mushroom Salad with Soba Noodles Truffle Vinaigrette, White Truffle Ice Cream

### **PEKING DUCK**

Fried Buns, Green Onions, Cucumber and Hoisin Sauce

### **SALAD OF CALAMARI**

Gulf Shrimp, Young Ginger, Sweet and Sour Tamarind Dressing

### **LOBSTER COCONUT AND KAFFIR LIME BISQUE**

Steamed Crab Dumpling and Thai Basil



### **BLACK GROUPER COOKED WITH COCONUT MILK**

Tamarind, Coriander Seeds, Turmeric, Okra and Tomatoes

### **POT ROAST SHORT RIBS**

Cooked in Coconut, Lime Leaves, Lemongrass, Cinnamon and Star Anise

### **HEI HU JIAO XIA**

Black Pepper Shrimp with Dried Pineapple, Ginger, Pea Shoots and Chili Oil

### **BRAISED THEN CRISP FRIED PORK BELLY**

Turnips, Kimchi and Roasted Peanuts



### **ROASTED APPLES WITH PALM SUGAR AND SPICES**

Jamaican Pepper Ice Cream

### **JASMINE PANNA COTTA**

Lychee and Basil Soup

### **THAI COCONUT STICKY RICE**

Mango and Salted Coconut Sorbet

### **WARM CHOCOLATE TART**

Roasted Almond Milk Ice Cream

\$45 PP / \$25 Wine Pairing