

THE RESTAURANT

AT THE SETAI SOUTH BEACH

APPETIZERS

SOM TAM THAI

Green Papaya Salad with Dried Shrimp, Long Beans, Palm Sugar, Lime Juice and Fish Sauce
12

BAHAMÌ NGĀ

Chilled Sesame Noodles, Green Apples, Bean Sprouts, Roasted Peanuts and Chili
12

HOI MALANG PHUU

Steamed Mussels with Lemon Gras, Thai Basil, Dried Chili and Coconut
14

ISLAND CREEK

Island Creek Oysters, Horseradish Cream, Passion Fruit Jelly with Lavender
18

MAGURO AKAMI

Blue Fin Tuna Skewers, Shiso Ponzu, Asian Pear and Kaffir Lime Salsa
22

TORO HAGASHI

Torched Tuna Belly Sushi, Warm Salad of Capers, Mushrooms, Olives, Garlic Emulsion
38

HAMACHI SASHIMI

Yellowtail Sashimi with Blood Orange Jelly, Pea Shoots, Ginger Vinaigrette
28

PLA NEUA SOT

Warm Thai Beef Salad, Cuttlefish Noodles, Hearts of Palm, Cucumber and Crisp Fried Onions
20

BEI JING JA LAING BAN CHAI

Crispy Salad of Peking Duck, Candied Shallots, Pine Nuts and Lychees, Hoisin Vinaigrette
20

SI CHUAN MANG GUA

Hot and Cold Foie Gras with Mango, Szechuan Pepper Sorbet and Spiced Bread
28

WAGYU TATAKI

Seared Wagyu Sirloin, Grilled Young Leeks, Truffle Ponzu, Crisp Garlic Chips
38

YAN HUJIAO FEI

Salt and Pepper Calamari, Asian Greens, Sesame Ginger Vinaigrette
18

KHA GOOB

Deep Fried Frogs Legs, Crisp Vegetable Salad, Chili Sambal Vinaigrette Crispy Shallots, Mint Oil
24

SOBA YA KINOKO

Warm Mushroom Salad with Chilled Soba Noodles Truffle Vinaigrette, White Truffle Ice Cream
22

SOUPS

HAI XAIN SUAN LA TANG

Shanghai Hot and Sour Soup with Chicken, Prawn, Bean Curd and Green Onions

10

DTOM YUM TALY NAM SAI

Clear Thai Fish Broth with Clams, Mussels, Shrimps, Scallops and Calamari, Lemon Grass, Kaffir Lime and Cilantro

15

TOM KHA GAI

Chicken, Galangal, Kaffir Lime Leaf and Oyster Mushrooms Simmered in Coconut Milk

12

DIM SUM

SIX PIECES

XAI JIAO

Shrimp Har Gau

16

JUN SHĀOMAI ZHURE MO

Pork, Shrimp and Mushroom Siew Mai

14

ZHĪMA XIĀ DUŌ SHÌ

Shrimp, Ginger and Sesame Toasts

16

MO GUSHUI JING JIAO

Mushroom, Braised Turnip and Ginger Steamed Dumpling

16

KAO YA ÉR GĀN CHANJŪAN

Spring Roll, Peking Duck, Foie Gras and Ginger Candied Shallots

18

SPECIALTY DIM SUM

FOUR PIECES

PÁNGXIÈ HÉ SHÀNBÈI

Crab, Scallop, Ginger and Nori Tempura, Sake Cured Vegetables

26

TONGUE & CHEEK

Veal Cheek, Foie Gras, Shallot Confit and Truffle Steamed Bun, Pickled Tongue Salad

28

CHAR SIEW BAU

Steamed Barbecue Pork Belly Pork Bun

18

JUN SHAN BEI

Scallop and Black Truffle Har Gau, Black Truffle Emulsion

26

UNI TEMPURA

Uni, Scallop Carpaccio, Shiso, Wasabi and Ginger Tempura. Oscetra Caviar, Ginger Yogurt

30

NOODLES AND RICE

LAKSA LAMAK

Shrimp in Coconut Milk, Malaysian Spices, Bean Curd, Eggs, Rice Noodles, Kaffir Lime Leaves
30

KUAYTIAW PHAD THAI

Fried Noodles with Shrimp, Eggs, Fish Sauce, Chili, Preserved Turnips and Peanuts
24

BEEF HOR FUN

Cantonese Style Thick Rice Noodles, Black Mushrooms, Napa Cabbage, Skirt Steak, Garlic and Soya Sauce
29

DÒUFU, MÓGU HĒIDÒU TÁO HÚ

Rice, Braised Tofu, Wild Mushrooms and Egg Plant, Baked in Clay Pot with Black Beans and Ginger
22

NASI GORENG

Malaysian Fried Rice, Sweet Chili Chicken Wings, Fried Fish, Hen Egg and Sambal
26

CURRIES

MASALADAR NARIYAL MACCHI KARI

Black Grouper and Tandoor Roasted Egg Plant Cooked with Coconut Milk, Tamarind, Curry leaves, Mustard Seeds and Coriander
34

GHOST ALU KI KARI

Whole Lamb Shin Slowly Cooked with Potatoes, Cumin, Serrano Chilies, Fenugreek Leaves, Tomatoes and Yogurt
38

SOUTH KA NARIYA MURGH

South Indian, Marinated Chicken Simmered in Coconut Milk with Coriander, Cumin, Chilies and Curry Leaves
26

BAINGAN VADIYAN

Egg Plants, Potatoes, Okra and Lentil Vada Cooked with Tomatoes, Ginger, Cilantro and Masala Spices
22

KAENG UHAIW WAAN LOUK CHIN PLA

Chicken, Green Curry Paste, Hearts of Palm, Fish Ball, Coconut Milk, Kaffir Lime Leaf and Basil
26

TANDOOR

MALAI MURGH TIKKA

Boneless Chicken Marinated with Saffron, Cashew, Serrano Chilies and Cilantro. Black Lentil Dhal
28

JHIANJA TIKKA

Jumbo Tiger Shrimp with Masala Spices, Baked in Tandoor Oven, Cucumber Mint Yogurt
38

MACHI TIKKA

Chilean Sea Bass, Turmeric, Cumin and Fennel Seeds, Baked in Tandoor Oven, Palm Sugar and Tamarind Sauce
34

FISH AND SHELLFISH

PLAA THAWT

Boneless Deep Fried Whole Snapper, Sweet and Sour Tamarind Sauce with Fried Chiles and Garlic
58

PRIAW WAAN QIN ZHENG YU

Steamed Whole Yellow Tail Snapper, Ginger, Soy, Green Onions Finished with Sesame Oil
58

ABURA BŌZU

Miso Roasted Black Cod, Grilled Asparagus, Miso Butter and Slow Cooked Duck Egg
45

SAN WEN YU

Cinnamon Glazed Organic Washington State Salmon, Crispy Oyster Beignets, Cucumber, Lime Salad
35

DA LONG XAI

Wok Fried 2lb Maine Lobster, Water Chestnuts, Ginger Root and White Asparagus
65

HEIHU JIAO XIA

Wok Fried Black Pepper Whole Dungeness Crab, Shao Hsing Wine, Crispy Garlic
65

LA CHAO PANG XIE

Whole Dungeness Crab, Singaporean Chili Crab Style with Fried Buns
65

HEI HU JIAO XIA

Black Pepper Shrimp with Sundried Pineapple, Ginger, Pea Shoots and Chili Oil
48

HAMACHI KAMA

Grilled Yellow Tail Neck, Ginger Salsa and Yuzu Ponzu, Pickled Shitake and Caramelized Daikon Radish
45

MEAT AND POULTRY

PORK BELLY

Crisp Fried Pork Belly and Oyster Fritters, Kimchi, Roasted Peanuts and Crispy Shallots
28

BEI JING KAO YA

Peking Duck, Steamed Pancakes, Green Onions, Cucumber, Hoisin Sauce
Half 35 / Whole 75

SETAI BEI JING KAO YA

Peking Duck, Roasted Foie Gras, Crisp Confit Duck Leg, Slow Cooked Duck Egg, Teriyaki Broth
65

RENDANG DAGING

Pot Roast Short Rib Cooked with Coconut, Lime Leaves, Lemon Grass, Cinnamon, Star Aniseed, Sambal Roasted Egg Plant
28

SURF AND TURF

Spiced Creek Dry Aged Strip Loin, Grilled Scallop Stuffed Sweet Onions, Roasted Bone Marrow, Ginger Garlic- Soy Jus
58

SIDE ORDERS

NĒNA RŌTI

Plain Nan
8

LAHASUNA NĒNA RŌTI

Garlic Nan
8

KHAO PHAT

Vegetable Fried Rice
12

ALOO MASĀLĀ SABJI

*Potatoes Cooked with Onions,
Mustard Seeds,
Dry Red Chilies Turmeric
and Curry Leaves*
12

TANDOOR GOBI

*Cauliflower Baked
in the Tandoor with
Garam Masala, Black Dhal*
14

CHAO LÚSUN

*Stir Fried Asparagus, Shiitake Mushrooms,
Garlic, Oyster Sauce*
18

KHAO PHAT KUNG NAAM PHRIK PHAO

Fried Rice with Prawns and Chili Jam
18

ITÁNG WĀNDÒU

Sugar Snap Peas, Lotus Root and XO Sauce
18

*A service charge of 20% will be added to all checks
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
especially if you have a medical condition.*