

THE RESTAURANT

AT THE SETAI SOUTH BEACH

We welcome you to The Restaurant at The Setai and invite you to join us as we guide you through a culinary journey that artfully blends traditional cooking styles of the Far East with Executive Chef David Werly's passion for both classical Western and Asian cuisine.

The specialized team of chefs at the centerpiece of The Restaurant, in the open theatre kitchen, inspires the diversity of the cuisine, while bringing together our combined favorite and much-loved dishes.

All around, details are carefully considered; each designed to engage the senses, from the spice-infused aromas and contemporary presentation, to the subtle fusion of textures and Art Deco-inspired design.

Allow the warm, hospitable staff to lead you through a series of well-balanced dishes from The Wok, The Steam, The Tandoor, The Curries and The Rotisserie & Grill, each incorporating the finest and freshest ingredients. The award-winning wine list featuring hand-selected bottles from around the globe gracefully accompanies the dishes, while sweet confections crafted by our pastry chefs bring the meal to a palate-pleasing close.

Whether classics or modern interpretations, our passion is to create a truly memorable experience that is overall intended to be shared.

EXECUTIVE CHEF

David Werly

CHEF DE CUISINE

Mathias Gervais

RESTAURANT MANAGER

Sven Vogtland

HEAD SOMMELIER

Dwayne Savoie

APPETIZERS FROM THE EAST AND WEST

DUO OF KUSHI OYSTERS

Open Ravioli Zephyr with Cream, Caviar and Pearls of Mignonettes
22

BLUE FIN TUNA

Blue Fin Tuna with Sesame Ginger Dressing, Green Apple, Wasabi Peas and Caviar
23

MAINE DIVER SEA SCALLOPS

Crispy Sweet Pork Belly with Ginger, Makrut Lime and Fresh Herbs, Hot and Sour Sauce
24

CANNELLONI OF AVOCADO AND SCALLOP CEVICHE

Cilantro, Tequila and Blood Orange Coulis
22

OCTOPUS CARPACCIO

Florida Prawn Tempura, Baby Gem Lettuce, Orange and Avocado Vinaigrette
22

PEKING DUCK SALAD

Mixed Greens with Lychees, Sweet Onions, Pine Nuts, Scallions and Hoisin Dressing
21

GAI HOR BAI TOY

*Chicken Wrapped in Pandanus Leaf with Cilantro Roots,
Lemon Grass, Sesame Oil and Sweet Soy Sauce*
19

JI SI CHANG

*Vegetable Rice Roll with Bamboo Shoot, Lotus Root, Scallions,
With Mint and Sweet and Sour Sauce*
19

CHEF DAVID WERLY FAVORITES

HAMACHI

*Yuzu Marinated Yellowtail, Mirin and Sake Hearts of Palm, Hijiki,
Avocado and Mango*
25

HOMEMADE FOIE GRAS "TORCHON"

Sauternes Jelly, Apricot Compote and Vincotto
29

THE SOUPS

DASHI BROTH SOUP

Home Made Fried Soy Tofu with Salmon Roe, Hon Shimeji, Scallions and Nori
15

TOM KHA GAI

Thai Coconut Soup with Chicken, Galangal, Kaffir Lime Leaf, Straw Mushrooms and Pumpkin
13

CLAM VELOUTÉ

Light Broth with Manila Clams and Mimolette Cheese
16

THE DIM SUM

(Four Pieces)

HAR GAU

Steamed Shrimp Dumpling
16

SIEW MAI

Steamed Pork and Shrimp Dumpling with Mushrooms
14

LOTUS ROOT DUMPLING

With Water Chestnut
13

DEEP FRIED DUCK SPRING ROLL

With Carrots, Ginger and Cilantro
16

CRYSTAL DUMPLING

Fried Blue Crab and Sesame Seeds
16

TRUFFLE DUMPLING

Steamed Scallops with Truffle Cream Emulsion
24

STEAMED VEAL CHEEK DUMPLING

With Ginger and Orange
16

THE CAVIAR RUSSE

1 OZ. SIBERIAN MALOSSOL OSETRA

*Originating from Siberian Sturgeon stocks, our exclusive Baerii Osetra are deep mahogany
to black in color and express clean focused flavor*
125

1 OZ. CASPIAN SEA MALOSSOL OSETRA

*Descendant of the pure Wild Breed from the Caspian Sea, these eggs offer formidably
rich and robust Osetra character*
205

1 OZ. CASPIAN SEA MALOSSOL GOLDEN OSETRA

Historically reserved for royalty, these unique golden eggs remain firm and distinctive
275

Served with Fresh Blinis, Crème Fraîche and Classic Garnishes

THE TANDOOR OVEN

MURGH TIKKA

*Indian Tandoor Roasted Boneless Chicken Thigh Marinated with Yogurt,
Chili, Mustard Oil, Garlic, Ginger and Garam Masala, Served with Mint Sauce*

29

MACCHI TIKKA

*Indian Tandoor Roasted Chilean Sea Bass Marinated with Mint, Cilantro, Serrano Pepper and Yogurt,
Served with Tamarind Sauce*

42

PANEER AUR SABJI KA TIKKA

*Indian Tandoor Roasted Vegetable Brochette, Paneer Cheese Garam Masala, Pickled Mango,
Served with Mint and Cucumber Raita*

25

THE WOK

BEEF HOR FUN

Cantonese Style Thick Rice Noodles with Bean Sprouts, Scallions and Onions

29

MEE GORENG

*Indonesian Fried Noodles with Chicken, Prawns, Garlic, Ginger,
Bean Sprouts, Herbs, Fried Shallots and Lime Juice*

28

CONCHIGLIONI

Shell Pasta with Lobster Jus, Calamari, Cherry Tomatoes, Tarragon, Lemon Oil and Arugula

28

SEA BASS PLA PAO ROM FAN

*Sea Bass Smoked with Jasmine Tea, Star Anis, Cinnamon, Cucumber and Tomato Relish,
Served with Sticky Glutinous Coconut Rice*

48

MAINE LOBSTER KRUNG MANG KON PAD PAK

Wok-Fried Lobster with Baby Vegetables, Seasonal Mushrooms and Fragrant Thai-Spiced Broth

58

PINEAPPLE KHAO PHAT

Thai Wok-Fried Rice with Yellow Curry, Coconut, Pineapple, Pork, Pink Shrimp, Cashew Nuts and Eggs

24

THE SEA

STEAMED SNAPPER

Yellow Tail Snapper Fillet Glazed in Hot Oil, Scallions Julienne, Ginger and Sweet Soy Dressing

48

MISO BLACK COD

Green Apples and Celeriac Purée with Curry Roasted Vegetables and Asparagus

52

ORGANIC SCOTTISH SALMON

Tangerine Glaze, Pickled Cucumbers, Shaved Baby Spring Vegetables and Daikon

37

THE CURRIES

All Indian Curries are Served with Basmati Rice and All Thai Curries are Served with Jasmine Rice.

MALIKA E DARIYA

*Indian Seafood Curry with Diver Sea Scallops, Florida Shrimp, Mussels, Clams,
Tamarind and Curry Leaves*

39

MURGH MAKHANI

*Indian Tandoor Roasted Butter Chicken with Tomatoes,
Butter, Cream and Traditional Spices*

29

KAENG MUU PHRIK THAI ORN

*Alaskan King Crab with Red Curry, Green English Peas and Sweet Potatoes,
Served with Sticky Glutinous Coconut Rice*

39

GAI KA GOSHT

*Beef Short Ribs with Curry, Cumin, Turmeric, Cinnamon
and Red Wine, Served with Crispy Butternut Squash*

39

THE GRILL AND ROTISSERIE

WHOLE COLORADO RACK OF LAMB (FOR TWO)

Stuffed Seasonal Organic Vegetables, Lamb Jus Provençal and Aged Balsamic

70

BARBEQUE PORK RIBS

Pickled Daikon, Scallions, Caramelized Peach and Chinese Barbeque Sauce

39

THE ROTISSERIE OF THE DAY

Served with Baby Gem Lettuce and Truffle Mashed Potatoes with Eclairé Butter

MP

MILK FED VEAL CHOP

Preserved Lemon Polenta and Lemongrass Infused Granny Smith with Sauce Grenobloise

62

WAGYU BEEF

*Served with Parsnip Purée, Braised Sweet Onions, Confit Tomatoes, King Oyster Mushrooms,
Roasted Beef Bone Marrow and Beef Jus*

58

THE SETAI SPECIALTIES

HOME MADE PEKING DUCK

*Roasted Duck with Steamed Pancakes, Scallions, Cucumbers and Hoisin Sauce
Half 39 / Whole 70*

THE SIDE ORDER

NAAN BREAD

Plain or Garlic with Cilantro (2 Pieces)

9

TURMERIC NEW POTATOES

Pearl Onions, Cumin and Mustard Seeds

12

CHICKEN FRIED RICE

Wok-Fried Rice with Eggs and Scallions

14

SEASONAL STIR FRIED VEGETABLES

Served from the Wok

15

PLEASE NOTE ALL PRICES ARE IN US 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. If unsure of your risk, consult a physician.