

DIM SUM

(Four Each)

SHRIMP HAR GAU

16

PORK & SHRIMP SIEW MAI

14

FRIED CRAB, GINGER AND SESAME BALLS

16

LOTUS ROOT DUMPLING AND WATER CHESTNUT

13

DEEP FRIED DUCK SPRING ROLL

With Carrots, Ginger and Cilantro

16

APPETIZERS

OCTOPUS CARPACCIO

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

22

HAMACHI

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

25

POACHED GULF SHRIMPS

With Cocktail Sauce and Horseradish

36

THE SETAI HOME SMOKED SALMON

Crème Cheese, Caviar, Traditional Garnish and Blinis

22

ANDALUSIAN GAZPACHO

Fresh Crab and Crème Fraîche

15

CHICKEN AND COCONUT MILK SOUP

With Kaffir Lime Leaves

13

ROMAINE HEARTS CAESAR

Spanish Anchovies, Parmigiano Reggiano and Croutons

14

with Chicken 20 with Shrimp 26

BUFFALO MOZZARELLA

Vine Ripened Tomatoes, Olive Oil and Aged Balsamic

18

ORGANIC SALAD GREENS

Fine Herbs and Crisp Shallots with Sesame Chili Vinaigrette

12

PIZZA

(From the Brick Oven)

MARGARITA

Tomatoes, Basil, Buffalo Mozzarella and Arugula

18

CAPRICCIOSA

Buffalo Mozzarella, Tomatoes, Wild Mushrooms, Baby Artichokes, Prosciutto Di Parma, Kalamata Olives and Arugula

25

PARMA

Prosciutto Di Parma, Arugula, Reggiano Parmigiano and Olive Oil

23

QUATTRO FORMAGGI

Robiola, Mascarpone, Blue Cheese, Goat Cheese, Buffalo Mozzarella and Arugula with Tomato Confit

24

SANDWICHES

THE CROQUE MONSIEUR

Gruyere Cheese, Black Forest Ham, Béchamel with Salad

16

GRILLED BLACK ANGUS BURGER

Vermont Cheddar, Bibb Lettuce, Tomatoes and Chef's Pickles with French Fries

19

CAPRESE WRAP

Vine Ripened Tomatoes, Buffalo Mozzarella, Avocado, Spinach and Arugula

16

NATHAN'S HOT DOG

Grilled Onions, Grain Mustard and Homemade Relish with French Fries

16

THE SETAI CLUB SANDWICH

Organic Grilled Chicken, Smoked Applewood Bacon, Bibb Lettuce, Avocado and Mayonnaise with French Fries

22

ENTRÉES

PINEAPPLE KHAO PHAT

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

24

MEE GORENG

Malaysian Fried Yellow Noodles with Chili, Onions, Bean Sprouts, Chicken, Shrimp and Tomatoes

28

CHICKEN GREEN CURRY

With Thai Eggplants, Bamboo Shoots, Coconut Milk and Basil Jasmine Rice

28

EGG PLANTS, POTATOES, OKRA AND LENTILS

With Tomatoes, Ginger, Cilantro and Masala Spices

26

CHICKEN COOKED WITH MASALA SPICES

With Tomatoes, Cilantro, Naan Bread and Basmati Rice

29

BRANZINO A LA PLANCHA

Warm Heirloom Tomato Salad with Basil and Pensato Lemon Oil

42

ORGANIC SCOTTISH SALMON

With Tangerine Glaze, Pickled Cucumber, Shaved Baby Spring Vegetables and Daikon

37

ALL NATURAL STRIP LOIN STEAK

With Sautéed Seasonal Mushrooms

56

THE DESSERTS

PINEAPPLE CARPACCIO

Spice-Marinated Pineapple and Herb Sorbet

8

CHOCOLATE TART

Salted Caramel and Bittersweet Chocolate Tart with Banana Ice Cream

12

RUBY RED GRAPEFRUIT IN THREE TEXTURES

Grapefruit Foam, Confit and Sorbet

8

SELECTION OF ICE CREAMS AND SORBETS

12

ARTISAN CHEESES

Matured in the Traditional Way

24

THE RESTAURANT

AT THE SETAI SOUTH BEACH

EXECUTIVE CHEF

David Werly

CHEF DE CUISINE

Mathias Gervais

Please note all prices are in US dollars and are subject to a 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